

FOR THE TABLE

BURRATA 19

Basil Oil, Speck, Compressed Melon,
Grilled Sourdough

WHIPPED EGGPLANT G 16

Puccia Bread, Olive Oil, Paprika

TRUFFLE FRIES G 15

Truffle Salt, Parmesan, Garlic Aioli

CRISPY BRUSSELS G 14

Coriander Pollen, Pistachios,
Pomegranate, Garlic Yogurt

GARLIC SHRIMP G 19

Citrus Butter Sauce, Fennel Orange Salad

ROASTED CAULIFLOWER G 13

Yogurt, Turmeric, Dates, Pepitas

LAMB MEATBALLS 16

Fra Diavolo Sauce, Whipped Ricotta, Mint

SICILIAN CRUDO G 26

Bluefin Tuna, Salmon, Scallops,
Olive Oil, Chives, Lemon

SALAD

SWEET GEM CAESAR G 14

Little Gem Lettuce, Fresh Caesar Dressing,
Toasted Baguette Crisps, Olive Oil

BETABEL SALAD G 15

Citrus Segments, Goat Cheese, Pistachio

ITALIAN CHOPPED SALAD G 15

Romaine, Feta, Golden Raisins, Red Onion, Olives,
Salami, Marcona Almonds, Pickled Pepper Vinaigrette



PASTA

gluten free pasta available +3

SPAGHETTI AGLIO E OGLIO 21

Spaghetti, Parmigiano Reggiano, Garlic,
Parsley, Chili Flakes

SPICY ORECCHIETTE 26

Calabrian Vodka Sauce, Onions

SPAGHETTI BOLOGNESE 27

Housemade Beef and Pork Bolognese Sauce,
Tomato, Red Wine, Parmesan Cheese, Parsley

TRUFFLE CARBONARA 27

Spaghetti, Pancetta, Truffle, Parmigiano Reggiano

LOBSTER CANNELLONI 34

Lobster and Spinach Stuffed Cannelloni,
Tarragon Cream Sauce, Marinated Tomatoes

PIZZA

gluten free crust available +4

MARGHERITA 16

Fresh Mozzarella, Tomato, Fresh Basil

TRUFFLE PEPPERONI 24

Beef Pepperoni, Mozzarella, Truffle Oil, Fresh Oregano

TARTUFO BIANCA 32

White Pizza Sauce, Roasted Forest Mushrooms,
Provolone Cheese, Shaved Black Truffles

FIG ARUGULA 18

Figs, Mozzarella, Gorgonzola, Habanero Honey, Arugula

MAINS

CHICKEN PICCATA G 28

Jidori Airline Chicken Breast,
Lemon Caper Butter Sauce, Frisee Salad

RACK OF LAMB G 55

Green Tahini, Polenta Gnocchi, Tuscan Kale,
Pickled Fresno

WHOLE BRANZINO G 48

Roasted Cherry Tomatoes, Salsa Verde,
Potatoes, Fennel

FETA SALMON G 34

Feta Aioli, Quinoa, Pickled Vegetables

FILET MIGNON G 48

6oz, Potato Puree, Confit Garlic

ROSEWOOD RANCH

WAGYU BAVETTE STEAK G 54

Garlic Whipped Potatoes, Grilled Broccolini,
Peppercorn Demi

DESSERT

HAZELNUT HEAVEN 16

Chocolate Cake, Hazelnut Buttercream,
Nutella Ganache

OLIVE OIL CAKE 15

Lemon Thyme Olive Oil Cake,
Lemon Curd, Seasonal Fruit

AFFOGATO SUNDAE 16

Handmade Gelato Trio,
Whipped Cream, Espresso

SORBET TRIO 13

Chef's Selection

WINE LIST

LA MARCA PROSECCO 12

Brut | Italy

MOET IMPERIAL BRUT 26

Brut Rose | Reims, France

JERMANN 16

Pinot Grigio | Italy

CERETTO 16

Blange Arneis | Italy

LA CLEF DU RECIT 20

Sauvignon Blanc | Sancerre, France

CLOUDY BAY 19

Sauvignon Blanc | Marlborough, NZ

LA CHABLISIENNE 'LE FINAGE' 19

Chardonnay | Chablis, France

DAVIS BYNUM 'RIVER WEST' 13

Chardonnay | Russian River, CA

WHISPERING ANGEL 15

Rose | France

ANGELS INK 15

Pinot Noir | California

LOUIS LATOUR 'MARSANNAY' 22

Pinot Noir | France

MARQUES DE ARIENZO CRIANZA 12

Tempranillo | Spain

ROTH 16

Cabernet Sauvignon | California

CAYMUS 35

Cabernet Sauvignon | California

PENFOLDS BIN 389 20

Shiraz | Australia

PRISONER 21

Blend | California

LES CADRANS DE LASSEGUE

SAINT-EMILION 20

Merlot | Bordeaux, France

GUADO AL TASSO 'IL BRUCIATO' 16

Blend | Super Tuscan