



ANTIPASTI

Bruschetta..... 15.00	🍷 Grigliato Misto GF 27.50	Stuffed Mushrooms..... 18.00
Arancini..... 14.00	Fried, Grilled or Spicy Calamari22.50	Grilled Vegetable Platter GF..... 19.00
🍷 Sausage & Peppers GF 19.00	🍷 Steamed Mussels GF..... 21.75	Meatballs in Polenta.....22.25
Jumbo Maryland Crab Cake 24.75	Lamb Chop Lollipops28.00	🍷 Carmine's Garlic Knots.....10.25
🍷 Baked Clams (half dozen)..... 19.00	🍷 Scampi alla Rosebud24.50	Minestrone 10.75 (bowl)

INSALATA

House Salad GF10.50 <i>Mixed greens, tomatoes, carrots, cucumber, Italian vinaigrette</i>
🍷 Eggplant Stack21.25 <i>Breaded eggplant, beefsteak tomatoes, fresh mozzarella, arugula, EVOO, balsamic glaze - available chopped</i>
Antipasto Salad GF.....22.25 <i>Mixed greens, tomato, olives, roasted red peppers, celery, salami, mozzarella, pepperoncini, Italian dressing</i>
Caesar Salad..... 17.00 <i>Romaine hearts, seasoned croutons, anchovies, parmesan, handmade dressing</i>
Caprese Salad GF.....18.00 <i>Tomatoes, basil, fresh mozzarella, EVOO</i>
🍷 Chopped Salad GF22.25 <i>Iceberg, mozzarella, spinach, tomatoes, broccolini, beets, carrot, bell peppers, celery, roasted red peppers, cucumber, corn, Italian vinaigrette</i>
🍷 Mama's Meatballs Salad26.50 <i>Hand-rolled veal & beef meatballs, Sunday salad, O&V</i>
Wedge Salad GF19.00 <i>Cucumber, tomato, hardboiled egg, bacon, blue cheese</i>
Burrata & Prosciutto Salad GF24.95 <i>Prosciutto, heirloom tomatoes, arugula, basil, burrata, balsamic glaze, EVOO, basil</i>
🍷 *Rosebud Fish Salad GF26.50 <i>Calamari, octopus, shrimp, scungilli, Italian vinegar, peppers, celery, garlic, lemon vinaigrette</i>
Mediterranean Salad GF18.00 <i>Mixed greens, tomatoes, onions, olives, red peppers, cucumber, feta cheese, Italian dressing, oregano</i>

PASTAS

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

🍷 Pappardelle (Square Noodles)24.25 <i>Our original handmade square noodles in rich tomato basil sauce</i>
Rigatoni alla Vodka.....24.25 <i>Vodka sauce, fresh basil</i>
Spaghetti & Meatballs or Sausage 27.50 <i>Marinara, handmade meatballs or sausage, basil, imported cheeses</i>
🍷 Ribbons Bolognese 26.25 <i>Fresh mafaldine pasta, veal & beef tomato sauce, basil, cheese</i>
🍷 Orecchiette Sausage & Broccolini 27.50 <i>Crumbled Italian sausage, broccolini, garlic, olive oil</i>
Linguine and Clams..... 35.00 <i>Choice of spicy red or white sauce</i>
Tortellini Carbonara..... 26.50 <i>Parmesan cream, prosciutto, mushrooms, sweet peas</i>
Cheese Ravioli & Tomato Basil Sauce 22.50 <i>Handmade ricotta-filled ravioli, marinara</i>
🍷 Rosebud Baked Ziti 27.50 <i>Crumbled Italian sausage, roasted garlic, tomatoes, baked mozzarella</i>
Meat Lasagna 28.75 <i>Pasta sheets, ricotta, beef & veal, basil, marinara, mozzarella</i>
Fettuccine Alfredo 22.50 <i>Handmade egg fettuccine, parmesan, romano</i>
Spaghetti Primavera..... 21.25 <i>Garlic, olive oil, roasted mixed vegetables and cherry tomatoes</i>
Bucatini Cacio E Pepe..... 25.50 <i>Pecorino romano cheese and fresh black pepper</i>
🍷 Arrabbiata Cavatelli "8 finger" 24.50 <i>Rosebud arrabbiata - spicy marinara with jalapeños and prosciutto</i>
🍷 Baked Cavatelli 25.50 <i>Handmade ricotta dumplings, tomato, basil, baked mozzarella</i>

STEAKS

STEAKS ARE PRIME GRADE U.S.D.A.

Served with crispy potatoes, au jus, and scallions unless specified below

*12oz Flank Iron Steak GF 56.75
*12oz Filet GF.....70.00
*8oz Filet GF54.00
*12oz Filet Ribeye GF 55.75
*14oz Broiled Skirt Steak GF50.00
*Lamb Chops Oreganato.....65.00 <i>6 single bone lamb chops with crispy potatoes</i>
*Filet Trio44.95 <i>Three filet medallions with peppercorn, parmesan, and blue cheese crust served in a red wine sauce with a side of pasta or vegetables</i>

STEAK TEMPS

Rare = red, cool center | Mid-rare = red, warm center

Medium = pink center | Mid-well = slightly pink center | Well = cooked throughout

ITALIAN SPECIALTIES

CHICKEN 33.00 | VEAL 36.00

MILANESE <i>Parmesan breaded, pan-fried, arugula & tomato salad, side of pasta</i>	CALABRESE <i>Parmesan breaded, spicy calabrese peppers, pepperoncini, potato, lemon, white wine garlic sauce</i>
🍷 PARMESAN <i>Parmesan breaded, marinara, baked mozzarella, side of pasta</i>	🍷 VESUVIO <i>Garlic, oregano, white wine, potatoes, sweet peas</i>
FRANCESE <i>Egg wash, lemon butter, side of pasta</i>	

ENTRÉES

Chicken Braciolo..... 37.00 <i>Thin cut 16oz chicken breast stuffed with sausage, escarole, breadcrumbs, basil, in a caciatore sauce</i>
Veal Braciolo..... 37.50 <i>Veal pounded thin stuffed with breadcrumbs, basil, mozzarella, in a scallopini sauce</i>
Pork Chop Calabrese38.25 <i>Parmesan breaded, spicy calabrese peppers, pepperoncini, potato, lemon, white wine garlic sauce</i>
Eggplant Parmesan 30.00 <i>Served with a side of pasta</i>
*Cheeseburger19.00 <i>12oz beef patty, lettuce, tomato, pickle, brioche bun, American cheese</i>
Short Rib & Polenta.....39.00 <i>Prime short rib in demi sauce, served with creamy polenta</i>
*Salmon or Whitefish..... MP <i>Choice of picatta, vesuvio, velasco</i>

BONE-IN ROASTED CHICKEN 38.25

Prepared to order, 35 minutes

CHOOSE YOUR PREPARATION

VESUVIO <i>Garlic, oregano, white wine, potatoes, sweet peas</i>	ITALIANO <i>Vinegar, peppers, potatoes</i>
VELASCO <i>Spicy peppers, potatoes, zesty white wine sauce</i>	OREGANATO <i>Lemon, oregano, white wine, roasted potatoes</i>

CRISPY BRICK CHICKEN

House specialty

SIDES

Jalapeño Hashbrowns..... 10.50	Asparagus GF..... 12.00
French Fries..... 7.50	Sautéed Spinach GF 10.50
Vesuvio or Oreganato Potatoes..... 10.50	Steamed or Spicy Cauliflower GF..... 13.00
Penne Pasta 7.50	Italian Sausage GF.....13.00
Brussels Sprouts GF..... 10.50	Escarole & Beans..... 13.00
Green Beans GF..... 12.00	Mama's Meatballs.....19.50
Broccolini GF 13.00	

GF = Gluten Free *Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

ITEMS CAN BE SERVED RAW OR UNDERCOOKED OR CONTAIN UNDERCOOKED INGREDIENTS. Please note there may be a charge for any substitutions.

ROSEBUD

DEERFIELD

WINES BY THE GLASS OR BOTTLE

SPARKLING

La Marca, Prosecco, Italy.....	12/48
Mionetto, Prosecco, Italy 187ml.....	16
Veuve Du Vernay, Brut Rosé, France 187ml.....	16

ROSÉ

Whispering Angel, France.....	16/64
Hampton Water, France.....	14/56

WHITES

Sonoma-Cutrer 'Russian River', Chardonnay, Sonoma.....	15/60
Simi, Chardonnay, Sonoma.....	12/48
Barone Fini, Pinot Grigio, Italy.....	10/40
Bollini, Pinot Grigio, Italy.....	13/52
Oyster Bay, Sauvignon Blanc, New Zealand.....	10/40
Kim Crawford, Sauvignon Blanc, New Zealand.....	14/56
Relax, Riesling, Germany.....	11/44
Caposaldo, Moscato, Italy.....	14/56

REDS

Franciscan Select, Cabernet Sauvignon, California.....	11/44
The Prisoner 'Unshackled', Cabernet Sauvignon, California.....	14/56
Quilt, Cabernet Sauvignon, Napa Valley.....	22/88
Charles Smith Velvet Devil, Merlot, Washington.....	12/48
Substance, Pinot Noir, Washington.....	12/48
Complicated, Pinot Noir, California.....	14/56
Louis Jadot, Pinot Noir, France.....	18/72
Nozzole, Chianti Classico, Italy.....	15/60
Antinori Peppoli, Chianti Classico, Italy.....	17/68
Carletto, Montepulciano D'Abruzzo, Italy.....	10/40
Lucente, Super Tuscan, Tuscany.....	17/68
Terrazas Altos, Malbec, Mendoza.....	10/40
Conundrum, Red Blend, California.....	12/48
Decoy Limited, Red Blend, Napa Valley.....	20/80
The Prisoner 'Saldo', Red Blend, Napa Valley.....	21/84
Ferrari-Carano 'Siena', Sangiovese, Italy.....	15/60
Tutto Mio, Sweet Red, Italy.....	10/40

WINES BY THE BOTTLE

SPARKLING

Nino Franco 'Rustico', Prosecco, Veneto, Italy.....	60
Veuve Clicquot 'Yellow Label', Brut, Champagne, France.....	125

ROSÉ

LVE, Provence, France.....	65
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CABERNET SAUVIGNON

The Wines of Francis Coppola, Sonoma, CA.....	50
Justin, Paso Robles, CA.....	60
Joel Gott '815', Napa Valley, CA.....	64
Hess Collection 'Allomi', Napa Valley, CA.....	72
Robert Mondavi, Maestro Red Blend, Napa Valley, CA.....	78
Sequoia Grove, Napa Valley, CA.....	85
Canvasback, Washington.....	99
Mount Veeder, Napa Valley, CA.....	110
Jordan, Alexander Valley, CA.....	150

INTERESTING REDS

Penfolds 'Shiraz', Cabernet Blend, Australia.....	40
🍷 Caymus-Suisun, Petite Sirah, Suisun Valley, CA.....	72
Locations by Orin Swift, Red Blend, California.....	52
Pahlmeyer 'Jayson', Red Blend, Napa Valley, CA.....	120
Orin Swift 'Abstract', Red Blend, California.....	115
The Prisoner, Red Blend, Napa Valley, CA.....	125
Orin Swift '8 Years in the Desert', Red Blend, Napa Valley, CA.....	125
Coppola 'Director's Cut', Zinfandel, California.....	65

MERLOT

Edna Valley, California.....	38
Robert Hall, Paso Robles, CA.....	56
Emmolo, Napa Valley, CA.....	72
Duckhorn, Napa Valley, CA.....	115

WHITES

Patz & Hall, Chardonnay, Sonoma Coast, CA.....	75
Jordan 'Russian River', Chardonnay, Sonoma County, CA.....	90
Cakebread Cellars, Chardonnay, Napa Valley, CA.....	110
Decoy, Sauvignon Blanc, Sonoma, CA.....	45
Santa Margherita, Pinot Grigio, Valdadige, Italy.....	65

PINOT NOIR

Meiomi, California.....	55
Goldeneye, Anderson Valley, CA.....	115
Sonoma-Cutrer 'Russian River', Sonoma, CA.....	100
Belle Glos 'Clark & Telephone', Santa Maria Valley, CA.....	130
Twomey, Anderson Valley, CA.....	160

CHIANTI & SANGIOVESE

Da Vinci, Chianti, Italy.....	50
Lamole di Lamole 'Blue', Chianti Classico, Italy.....	62
Ruffino 'Riserva Ducale Tan', Chianti Classico, Italy.....	70
Frescobaldi 'Nipozzano Riserva', Chianti Rufina, Italy.....	70
Castello di Monsanto, Chianti Classico, Italy.....	88
Ruffino 'Riserva Ducale Gold', Chianti Classico, Italy.....	110

ITALIAN REDS

Masciarelli, Montepulciano D'Abruzzo.....	45
Scarpetta, Barbera, Piedmont.....	55
Pertinace 'Langhe', Nebbiolo, Piedmont.....	60
Renato Ratti, Nebbiolo, Piedmont.....	70
Luigi Righetti, Amarone, Veneto.....	110
Masi 'Costasera', Amarone, Veneto.....	128
Ruffino Modus, Super Tuscan, Tuscany.....	75
Ca'Marcanda-Gaja, 'Promis', Super Tuscan, Tuscany.....	110

COCKTAILS

NEGRONI 14

Bombay Sapphire Gin, Campari, Sweet Vermouth

APEROL SPRITZ 14

Aperol, La Marca Prosecco, Club Soda

CITIZEN KANE MARTINI 14

Ketel One Vodka, St. Germaine, Lemon, Pineapple

CADILLAC MARGARITA 15

Patron Silver, Agave Nectar, Salted Rim, Lime, Grand Marnier Float

SIDE CAR 16

Remy Martin 1738, Cointreau, Lemon Juice

ESPRESSO MARTINI 15

Grey Goose, Kahlúa, Espresso

CLASSICO MANHATTAN 14

Woodford Reserve, Sweet Vermouth, Luxardo Cherry Garnish

BOULEVARDIER 14

Jack Daniel's, Campari, Sweet Vermouth

RASPBERRY MOSCOW MULE 14

Stoli Razberi Vodka, Q Ginger Beer, Fresh Lime, Raspberry, Simple Syrup

BOURBON SOUR 14

Tin Cup, Fresh Lemon Juice, Simple Syrup, Orange

CUCUMBER GIN & TONIC 14

Hendrick's Gin, Fresh Cucumber, Simple Syrup, Tonic

ROSEBUD OLD FASHION 14

Maker's Mark, Simple Syrup, Angostura Bitters, Orange, Luxardo Cherry

MEZCAL PALOMA 14

400 Conejos Mezcal, Triple Sec, Lime Juice, Grapefruit Juice, Soda