

# ROSEBUD

TAYLOR STREET

## ANTIPASTI

Arancini.....	14.00
🍷 Sausage & Peppers GF .....	20.50
Jumbo Maryland Crab Cake .....	24.75
🍷 Baked Clams (half dozen).....	20.50
Stuffed Mushrooms .....	18.00
Fried Calamari .....	22.50
Spicy Calamari.....	22.50
🍷 Steamed Mussels GF.....	21.75
Shrimp Scampi .....	24.50
Meatballs in Polenta.....	24.50
Stuffed Artichoke .....	22.00
🍷 Carmine's Garlic Knots.....	10.25
Minestrone .....	7.75 cup / 10.75 bowl

## INSALATA

House Salad GF .....	12.00
<i>Mixed greens, tomatoes, carrots, cucumbers, Italian vinaigrette</i>	
🍷 Eggplant Stack .....	21.25
<i>Breaded eggplant, Beefsteak tomatoes, fresh mozzarella, arugula, EVOO, balsamic glaze - available chopped</i>	
Antipasto Salad GF.....	23.50
<i>Capicola, mortadella, ham, salami, iceberg lettuce, celery, pepperoncini, artichoke hearts, olives, red wine vinegar, EVOO</i>	
Caesar Salad.....	18.00
<i>Romaine hearts, seasoned croutons, anchovies, parmesan, handmade dressing</i>	
Caprese Salad GF.....	18.00
<i>Beefsteak tomatoes, fresh mozzarella, basil, EVOO</i>	
🍷 Rosebud Chopped Salad GF .....	20.50
<i>Iceberg, spinach, tomatoes, brocolini, beets, olives, celery, carrots, bell peppers, roasted red peppers, mozzarella, cucumbers, corn, Italian vinaigrette</i>	
🍷 Mama's Meatballs Salad .....	26.50
<i>Hand-rolled veal &amp; beef meatballs, Sunday salad, O&amp;V</i>	
Wedge Salad GF .....	19.50
<i>Cucumber, tomatoes, bacon, hard boiled egg, blue cheese</i>	
🍷*Rosebud Fish Salad GF .....	26.50
<i>Calamari, octopus, shrimp, scungilli, Italian vinegar peppers, celery, garlic, lemon vinaigrette</i>	
Mediterranean Salad GF .....	19.50
<i>Mixed greens, tomatoes, onions, cucumbers, olives, red peppers, feta cheese, oregano, Italian dressing</i>	

## STEAKS

*8oz Filet GF .....	54.00
<i>Choice of Velasco, Italiano, Vesuvio</i>	
*14oz Skirt Steak GF .....	50.00
<i>Choice of Velasco, Italiano, Vesuvio</i>	

### STEAK TEMPS

Rare = red, cool center | Mid-rare = red, warm center  
Medium = pink center | Mid-well = slightly pink center | Well = cooked throughout

## BONE-IN ROASTED CHICKEN 38.50

Prepared to order, 35 minutes

### CHOOSE YOUR PREPARATION

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

### CRISPY BRICK CHICKEN

House specialty

## PASTAS

### GLUTEN FREE PASTA AVAILABLE UPON REQUEST

🍷 Pappardelle (Square Noodles) .....	24.50
<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 .....	30.00
<i>Marinara, handmade meatballs or sausage, basil, imported cheeses</i>	
Ribbons Bolognese .....	26.25
<i>Fresh mafaldine pasta, veal &amp; beef tomato sauce, basil, cheese</i>	
🍷 Orecchiette Sausage & Broccoli.....	27.50
<i>Crumbled Italian sausage, brocolini, garlic olive oil</i>	
Linguine and Clams.....	36.25
<i>White wine or spicy red sauce, handmade linguine</i>	
Tortellini Carbonara .....	26.50
<i>Parmesan cream, prosciutto, mushrooms, sweet peas</i>	
Cheese Ravioli.....	22.50
<i>Handmade ricotta-filled ravioli, marinara</i>	
🍷 Rosebud Baked Ziti .....	27.75
<i>Crumbled spicy Italian sausage, San Marzano tomatoes, garlic, baked mozzarella</i>	
Meat Lasagna .....	30.00
<i>Traditional meat lasagna, marinara, imported cheese, baked mozzarella</i>	
Fettuccine Alfredo .....	23.50
<i>Hand-cut ribbons, alfredo sauce, parmesan and romano cheese</i>	
Pasta Primavera .....	21.75
<i>Fresh vegetables, herbs, garlic, tomato basil, parmesan cheese</i>	
Aglio e Olio .....	23.50
<i>EVOO, garlic, fresh basil</i>	
🍷 Arrabbiata Cavatelli "8 finger" .....	24.25
<i>Rosebud arrabbiata - spicy marinara with jalapeños and prosciutto</i>	
🍷 Baked Cavatelli .....	25.50
<i>Handmade ricotta dumplings, tomato, basil, baked mozzarella</i>	

## ITALIAN SPECIALTIES

CHICKEN 35.00 | VEAL 38.50

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

## ENTRÉES

Chicken Braciolo .....	35.25
<i>Thin cut 16oz chicken breast stuffed with sausage, escarole, breadcrumbs, basil, in a caciatore sauce</i>	
Veal Braciolo.....	38.75
<i>Veal pounded thin stuffed with breadcrumbs, basil, mozzarella, in a scallopini sauce</i>	
Pork Chop Calabrese .....	38.50
<i>Breaded pork chops, calabrese peppers, white wine, crispy potatoes</i>	
🍷 *Rosebud Burger .....	20.50
<i>12oz beef patty, lettuce, tomato, pickle, brioche bun</i>	
Eggplant Parmesan .....	30.00
<i>Eggplant, marinara, mozzarella cheese, side of pasta</i>	
Short Rib & Polenta.....	39.00
<i>Prime short rib in demi sauce, served with creamy polenta</i>	
*Lake Superior Whitefish or Norwegian Salmon .....	MP
<i>Choice of: picatta, vesuvio, velasco, or oregano</i>	
🍷 Taylor Platter.....	68.00
<i>Italian sausage, meatball, eggplant parmesan, short rib, veal braciolo, rigatoni vodka</i>	

## SIDES

French Fries .....	8.50	Asparagus GF.....	12.00
Vesuvio or Oregano Potatoes .....	9.50	Sautéed Spinach GF .....	10.50
Penne Pasta.....	8.50	Italian Sausage GF.....	14.00
Broccoli GF .....	14.00	Mama's Meatballs .....	19.50

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. A 3% surcharge is added to all checks. We will be happy to remove this for you upon request.

# ROSEBUD

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## SPECIALTY COCKTAILS

### APEROL SPRITZ 16

*Aperol and La Marca Prosecco*

### STOLI MULE 16

*Stoli Razberi, flavored syrup, lime juice and ginger beer*

### THE HOLYFIELD 16

*Tin Cup, pineapple juice, cranberry juice, lemonade, splash of blue curacao*

### LYNCHBURG ARNOLD PALMER 16

*Jack Daniel's, sweet and sour, triple sec, lemonade and ice tea*

### ESPRESSO MARTINI 18

*Grey Goose vodka, Kahlúa and espresso*

### SAPPHIRE NEGRONI 16

*Bombay Sapphire, Campari, sweet vermouth and orange peel*

### CLASSIC GIN MARTINI 16

*Hendrick's gin, dry vermouth, lemon twist or olives*

### KETEL ONE COSMO 16

*Ketel One vodka, cranberry juice, triple sec and fresh lime*

### MOMMAS MANHATTAN 16

*Woodford Reserve, sweet vermouth, bitters topped with Luxardo cherry*

### FRESH CUCUMBER MARGARITA 16

*Fresh muddled cucumber, Patron tequila, cucumber vodka, sweet and sour, triple sec and fresh lime*

### MAKERS OLD FASHION 16

*Marker's Mark bourbon, muddled orange and cherry, simple syrup, bitters, water*

### REMY SIDECAR 18

*Remy Martin 1738 Accord Royal, Cointreau and fresh lemon juice*

### BLOODY MARIA 16

*Maestro Dobel tequila, Zing Zang bloody mary mix, fresh lime and olives*

## WINES BY THE GLASS OR BOTTLE

### SPARKLING

Mionetto Prosecco, Veneto, Italy 187ml.....	16
La Marca Prosecco, Veneto, Italy .....	12/48
Veuve Clicquot 'Yellow Label' Brut, Champagne, France.....	110
Veuve Du Vernay Brut Rosé, France 187ml.....	16
Moët & Chandon Imperial Brut Rosé, Champagne, France 187ml.....	20

### PINK

Whispering Angel, Rosé, Provence, France.....	16/64
LVE, Rosé, Provence, France .....	65
Hampton Water, Rosé, Languedoc, France.....	15/60

### WHITES

#### CHARDONNAY

Simi, Sonoma, CA .....	14/56
Jordan, Alexander Valley, CA .....	90
Patz & Hall, Sonoma Coast, CA.....	75
Sonoma-Cutrer 'Russian River', Sonoma, CA.....	17/68
Cakebread Cellars, Napa Valley, CA .....	110

#### INTERESTING WHITES

Caposaldo, Moscato, Piedmont, Italy.....	12/48
La Scolca, Gavi, Piedmont, Italy .....	55
Relax, Riesling, Germany.....	12/48
Santa Margherita, Pinot Grigio, Valdadige, Italy .....	65
Bollini Pinot Grigio, Alto-Adige, Italy .....	15/60
Barone Fini, Pinot Grigio, Valdadige, Italy .....	12/48
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand .....	15/60
Oyster Bay, Sauvignon Blanc, Marlborough, New Zealand.....	12/44

### REDS

#### CABERNET SAUVIGNON

The Wines of Francis Coppola, Sonoma, CA.....	50
Franciscan Select, Monterey County, CA.....	12/56
Jordan, Alexander Valley, CA .....	150
Mount Veeder, Napa Valley, CA.....	110
Antica, Napa Valley, CA.....	150
Quilt, Napa Valley, CA.....	22/88
Canvasback, Red Mountain, WA.....	99
The Prisoner 'Unshackled', California.....	15/64

#### PINOT NOIR

Complicated, Pinot Noir, Monterey County, CA.....	16/64
Meiomi, California.....	56
Sonoma-Cutrer 'Russian River', Sonoma Coast, CA.....	100
Goldeneye, Anderson Valley, CA.....	115
Belle Glos 'Clark & Telephone', Santa Maria Valley, CA.....	130
Substance, Pinot Noir, Columbia Valley, WA.....	14/56
Louis Jadot, Pinot Noir, Bourgogne, France .....	18/72

#### MERLOT & MALBEC

Charles Smith Velvet Devil, Merlot, Columbia Valley, WA.....	14/56
Duckhorn, Merlot, Napa Valley, CA .....	115
Terrazas Altos, Malbec, Mendoza, Argentina .....	12/48

#### INTERESTING REDS

Orin Swift, 'Abstract', Red Blend, Napa Valley, CA .....	115
Ferrari-Carano 'Siena', Sangiovese, California.....	15/60
The Prisoner, Red Blend, Napa Valley, CA .....	125
Conundrum, Red Blend, California .....	15/60
Orin Swift '8 Years In The Desert', Zinfandel, Napa Valley, CA .....	125
Coppola 'Director's Cut', Zinfandel, California .....	65
Decoy Limited, Red Blend, Alexander Valley, CA.....	20/80
The Prisoner 'Saldo', Zinfandel, Napa Valley, CA .....	75
Tutto Mio, Sweet Red, Emilia Romagna, Italy .....	12/48

#### ITALIAN REDS

Scarpetta, Barbera, Piedmont.....	55
Da Vinci, Chianti.....	50
Antinori Peppoli, Chianti Classico .....	17/68
Castello di Monsanto, Chianti Classico .....	88
Frescobaldi 'Nipozzano Riserva', Chianti Rufina.....	70
Nozzole, Chianti Classico .....	15/60
Ruffino 'Riserva Ducale Tan', Chianti Classico .....	70
Ruffino 'Riserva Ducale Gold', Chianti Classico .....	110
Lucente, Super Tuscan, Tuscany.....	17/68
Ruffino Modus, Super Tuscan, Tuscany .....	75
Masi 'Costasera', Amarone, Veneto .....	90
Luigi Righetti, Amarone, Veneto .....	110
Castello Monaci, Primitivo, Puglia.....	45
Carletto, Montepulciano D'Abruzzo .....	12/48
Masciarelli, Montepulciano D'Abruzzo.....	45
Pertinace 'Langhe', Nebbiolo, Piedmont.....	60