

Antipasto

*Fried OR Grilled Calamari	20.95
*Sausage & Peppers GF	17.95
*Baked Clams (1/2 dozen).....	17.95
*Steamed Mussels GF	19.95
*Grigliato Misto GF	25.95
*Scampi alla Rosebud	22.95
Stuffed Mushrooms.....	16.95
Bruschetta	13.95
Grilled Vegetable Platter GF	17.95
Minestrone.....	10.00 (bowl)

Parmesan

Chicken Parmesan.....	30.95
Parmesan breaded, marinara, baked mozzarella, side of pasta	
Veal Parmesan	33.95
Parmesan breaded, marinara, baked mozzarella, side of pasta	
Eggplant Parmesan	27.95
Eggplant, marinara, mozzarella cheese, side of pasta	

Meatballs

Mama's Meatballs	17.95
Spaghetti & Meatballs or Sausage..	25.95
Marinara, hand-made meatballs or sausage, basil, imported cheeses	
Mama's Meatball Salad.....	24.95
Hand-rolled veal & beef meatballs, Sunday salad, O&V	
Meatballs in Polenta.....	20.95
Mama Maria's Combination Platter	25.95
2 handmade meatballs, 2 handmade sausages, veal braciola, sweet and hot peppers	

Insalata

House Salad GF	9.95
Mixed greens, tomatoes, carrots, cucumber, Italian vinaigrette	
Caesar Salad	15.95
Romaine hearts, seasoned croutons, anchovies, parmesan, homemade dressing	
🌿 Chopped Salad	17.95
Iceberg, spinach, tomatoes, broccolini, beets, olives, celery, carrot, bell peppers, roasted red peppers, asparagus, mozzarella, cucumber, corn, Italian vinaigrette	
Caprese Salad	15.95
Tomatoes, basil, fresh mozzarella, EVOO	

🌿 Eggplant Stack	19.95
Breaded eggplant, Beefsteak tomatoes, fresh mozzarella, arugula, EVOO, balsamic glaze	
Mediterranean.....	16.95
Mixed greens tomato, onions, olives, red peppers, cucumber, feta cheese, Italian dressing, oregano	
Fish Salad GF	24.95
Calamari, octopus, shrimp, whole clams, scungilli, Italian vinegar, peppers, celery, garlic, lemon vinaigrette	
Antipasto Salad.....	19.95
Mixed Greens, tomato, olives, roasted red peppers, salami, mozzarella, Italian dressing	

Pastas

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

Rigatoni alla Vodka	22.95
San Marzano tomatoes, vodka, mascarpone cheese, fresh basil	
🌿 Square Noodles.....	22.95
Our original homemade square noodles in rich tomato basil sauce	
8 Finger Cavatelli Arrabiata	22.95
House made ricotta dumplings, spicy marinara, jalapeños, prosciutto	
🌿 Rosebud Baked Ziti.....	24.95
Crumbled sausage, roasted garlic, tomatoes, baked mozzarella	
Meat Lasagna.....	26.95
Traditional meat lasagna, marinara, imported cheese, baked mozzarella	
Cheese Ravioli	20.95
Handmade ricotta-filled ravioli, marinara	
🌿 Baked Cavatelli	23.95
House made ricotta dumplings, tomato, basil, baked mozzarella	

Ribbons Bolognese	24.95
Ribbons, meat sauce, basil, cheese	
Tortellini Carbonara.....	24.95
Parmesan cream, prosciutto, mushrooms, sweet peas	
Pasta Primavera.....	21.95
Fresh vegetables, herbs, garlic, tomato, basil, parmesan cheese	
Fettuccine Alfredo.....	20.95
Homemade egg fettuccine, parmesan, romano	
Penne Salsiccia	23.95
Penne, sausage, garlic, EVOO, broccolini	
*Linguine & Clams	32.95
Choice of red or white sauce	

Entrees

*14oz Skirt Steak.....	43.95
Choice of vesuvio, Italiano, or velasco	
Pork Chop Calabrese	35.95
Breaded pork chop, spicy calabrese peppers, pepperoncini, potato wedges, lemon white wine sauce	
*Cheeseburger	17.95
12oz beef patty, lettuce, tomato, pickle, brioche bun, American cheese	

Seafood

*Lake Superior Whitefish or Salmon GF	34.95
Choice of picatta, vesuvio, velasco, or oreganato	

Italian Specialties

CHICKEN 30.95 | VEAL CUTLETS 33.95

🌿 Vesuvio	
Garlic, oregano, white wine, sweet peas, potatoes	
Milanese	
Parmesan breaded, pan-fried, arugula & tomato salad, side of pasta	
Francese	
Egg wash, lemon butter, side of pasta	
Calabrese	
Spicy calabrese peppers, pepperoncini, lemon white wine sauce, potatoes	
🌿 Brick Chicken.....	35.95
Broccolini, lemon butter sauce	

Sides


Italian Sausage GF	10.95
Vesuvio or Oreganato Potatoes GF	9.95
Asparagus.....	11.95
Sautéed Spinach.....	9.95
Penne Pasta.....	6.95

Broccolini.....	11.95
Green Beans.....	10.95
Brussel Sprouts.....	9.95
French Fries.....	6.95

White Wine

CHAMPAGNE, SPARKLING, & ROSÉ

Louis Roederer “Cristal” Champagne Brut, France	375
Veuve Clicquot Ponsardin, Remis France	110
Perrier-Jouet “Belle Epoque” Champagne Brut	300
La Marca, Prosecco 750 ml	48
La Marca, Prosecco 187 ml	13
Mionetto, Prosecco 187 ml	15
Chandon Rose 187 ml	18

 Rosebud Rosé, Sicily, Italy	10/40
--	-------

Whispering Angel Rosé	15/60
Moët & Chandon “Imperial Brut 187 ml	20

ITALIAN WHITE

Tenuta Sant’Anna Pinot Grigio, Veneto	10/40
Barone Fini Pinot Grigio, Valdadige	12/48
Santa Margherita Pinot Grigio, Alto Adige	14/56
Pieropan Soave Classico, Veneto	12/48
La Valentina Pecorino, Abruzzo	52
Vietti Roero Arneis, Piemonte	62
Cantina Terlano Pinot Bianco, Alto Agile	55

CHARDONNAY

Chalk Hill, Sonoma County	65
Cakebread, Napa	98
Moniker, Mendocino	55
Story Point, California	12/48
Sonoma Cutrer, Russian River	17/68
Jordan, Russian River	95
Domain Drouhin “Arthur” Dundee Hills, Oregon	90
Kistler “Les Noisetiers”, Sonoma	145
Far Niente Chardonnay, Napa Valley	110
Simi, Sonoma	50

SAUVIGNON BLANC

Rodney Strong “Charlottes Home”, Sonoma County, California	50
Oyster Bay, New Zealand	10/40
Kim Crawford, New Zealand	14/56

OTHER WHITES

The Seeker, Riesling, Germany	10/40
Caposaldo, Moscato, Lombardy Region	10/40
Chateau Ste. Michelle, Riesling, Columbia Valley	11/44
Copper Ridge, White Zinfandel, California	10/40
WillaKenzie Estate Pinot Gris, Oregon	65
LaVis Reisling, Rhine Valley	45

Red Wine

ITALIAN REDS

Travaglini Gattinara, Italy	85
Rosebud Red, Piemonte	10/40
Carletto, Montepulciano d’ Abruzzo	10/40
Michele Chiaro Nebbiolo “Il Principe”, Piemonte	14/56
Allegrini Valpolicella, Veneto	14/56
Argiano Rosso di Montalcino, Toscana	66
Scarpetta Barbera, Piemonte	12/56
Sassoregale Sangiovese, Toscana	50
Tenuta Sette Ponti “Oreno Super Tuscan”	180
Cerulli Spinozzi “Torre Migliore” Montepulciano d’ Abruzzo	55
Piccini Sasso al Poggio, Super Tuscan	14/56
Renato Ratti “Marcenasco” Barolo, Piemonte	130
Cordero di Montezemolo “Monfalletto” Barolo, Piemonte	140
Pio Cesare Barolo, Piemonte	175
Bruno Giacosa Dolcetto d’Alba, Piemonte	65
Gaja Ca’ Marcanda “Promis,” Toscana	105
Sito Moresco by Gaja Langhe, Piemonte	150
IL Poggione Rosso Di Montalcino, Toscana	19/76
Silvio Nardi Brunello di Montalcino, Piemonte	155
Il Poggione Brunello di Montalcino, Toscana	180
Il Marroneto Brunello di Montalcino, Toscana	165
Le Serre Nuove Dell’ Orinella Rosso	160
Allegrini Amarone della Valpolicella, Veneto	160
Arianna Occhipinti “IL Frappato”, Terre Siciliane	85
Santadi “Noras” Cannonau di Sardegna, Sardegna	64
Tua Rita “Perlato del Bosco” Rosso, Toscana	80
Tolaini “Tenuta San Giovanni” Valdisanti, Toscana	85
Ruffino Modus IGT, Tuscany	65
Luigi Righetti Amarone della Valpolicella Classico, Veneto	110
Masi “Costasera” Amarone della Valpolicella Classico, Veneto	170

CHIANTI

Da Vinci, Tuscany	12/48
Ruffino Riserva Ducale “Tan Label”, Tuscany	17/68
Ruffino Riserva Ducale “Gold Label”, Tuscany	95
Nozzole Chianti Classico Riserva, Tuscany	65
Frescobaldi Nipozzano Chianti Classico Riserva, Tuscany	60

PINOT NOIR

Parducci, Mendocino	10/40
Meomi, Sonoma	15/60
Belle Glos “Clark & Telephone”	90
Goldeneye by Duckhorn, Anderson Valley	95
Duckhorn Decoy, Sonoma Coast	20/80
Sonoma Cutrer, Russian River	110

CABERNET SAUVIGNON

Caymus Cabernet, Napa	170
Hess Alomi Cabernet, Napa	95
Louis Martini, Sonoma	12/48
Joel Gott, California	15/60
Duckhorn Canvasback, Red Mountain, Washington	20/80
Sequoia Grove, Napa	110
Jordan, Alexander Valley	120
Orin Swift “Palermo”, Napa	125
Cakebread Cellars, Napa	170
Justin, Pasa Robles	70
Mt. Brave, Napa	150
Roth Cab, Alexander Valley	80
Mt. Veeder, Napa Valley	95

MERLOT

Edna Valley, California	12/48
Charles Smith “Velvet Devil Merlot”, Washington	12/48
Robert Hall, California	14/56
Duckhorn Merlot, Napa	80
Trefethen Merlot, Napa	75
Stags Leap, Napa	85

MERITAGE & BLENDS

Caymus, Suisun Grand Durif, California	22/88
Ferrari-Carano “Siena”, Sonoma	13/52
Orin Swift “Locations I Blend”, Italy	15/60
Leviathan Cabernet Blend, Napa	85
Prisoner, Napa Valley	25/100
Chappellet Mountain Cuvee, Napa	95
Mullan Road Cellars Wine Blend, Columbia Valley, Oregon	120

INTERESTING REDS

Alamos Malbec, Mendoza, Argentina	10/40
Tamari Malbec Riserva, Argentina	12/48
Rodney Strong Upshot, Sonoma	12/48
Cigar Zin, California	10/40
Storybrook Mountain “Mayacamas Ridge” Zinfandel, Napa	92

Classic Cocktails

Aperol Spritzer	15
Aperol Liqueur, La Marca Prosecco, soda water	
Woodford Manhattan Classico	15
Woodford Reserve Bourbon, sweet vermouth, cherry garnish	
Maker’s Old Fashioned	15
Makers Mark Bourbon, orange & cherries muddled, bitters, simple syrup, soda water	
Bombay Sapphire Negroni	16
Campari, Bombay Sapphire Gin, sweet vermouth	
Lynchburg Lemonade	15
Jack Daniel’s Whiskey, triple sec, splash sour, Sierra Mist	
Casamigos Martini	18
Casamigos Tequila, splash of grapefruit juice, simple syrup, fresh lime juice	
Western Kane Cocktail	15
Western Son Vodka, St. Germaine, lemon, pineapple juice	
Ketel One Mule	15
Ketel One, lime juice, ginger beer	
Dewar’s Penicillin	15
Dewar’s White Label, lemon juice, honey, splash ginger beer, lemon twist	
Hendricks & Tonic Refresher	15
Hendricks Gin, tonic water, slice of cucumber	

Beer

DOMESTIC BEER

Blue Moon, Belgian Wheat Beer 5.4%	9
Heineken N/A, Non-Alcoholic 0.0%	8
Stella Artois, Belgian Pilsner 5.2%	9
Corona Extra, Pale Lager 4.6%	9
Lagunitas IPA, India Pale Ale 6.2%	9
Miller Lite, Light Pilsner 4.2%	7
Peroni, Lager 4.7	9