

Insalata

ADD TO ANY SALAD

*Grilled Chicken 7 | *Jumbo Shrimp 7 | *Small Gulf Shrimp 10 | *Salmon 14 | Skirt Steak 14

House Salad GF 10.25
Mixed greens, tomatoes, carrots, cucumber, Italian vinaigrette

Rosebud Chopped Salad 18.50
Iceberg, spinach, tomatoes, broccolini, beets, celery, carrot, bell peppers, roasted red peppers, cucumber, corn, Italian vinaigrette

Caesar Salad 16.50
Romaine hearts, seasoned croutons, anchovies, parmesan, handmade dressing

Caprese Salad 16.50
Tomatoes, basil, fresh mozzarella, EVOO

Steak Salad 25.75
Skirt steak, Beefsteak tomatoes, red onion, blue cheese, peppercorn ranch

Rosebud Fish Salad GF 26.75
Calamari, octopus, shrimp, scungilli, Italian vinegar, peppers, celery, garlic, lemon vinaigrette

Wedge Salad 17.50
Cucumber, tomato, hardboiled egg, bacon, blue cheese

Mama's Meatballs Salad 22.75
Hand-rolled veal & beef meatballs, Sunday salad, O&V

Eggplant Stack 20.75
Breaded eggplant, beefsteak tomatoes, fresh mozzarella, arugula, EVOO, balsamic glaze - *available chopped*

Entrees

Brick Chicken GF 33.00
Whole chicken, broccolini, and potatoes

Trio of Filet Medallions 42.25
Gorgonzola crust, horseradish crust, parmesan crust, sautéed broccolini, port wine demi glace

Skirt Steak 42.25
Choice of Velasco, Italiano, Vesuvio

Eggplant Parmesan 22.75
Eggplant, marinara, mozzarella cheese, side of pasta

Chicken Parmesan 30.00
Parmesan breaded, marinara, baked mozzarella, side of pasta

Veal Parmesan 36.00

***Pork Chop Calabrese** 38.25
Breaded pork chops, calabrese peppers, white wine, crispy potatoes

Short Rib & Polenta 37.00
Prime short rib in demi sauce, served with creamy polenta

***Catch of The Day GF** MP
Choice of picatta, vesuvio, velasco, or oreganato

Italian Specialties

CHICKEN 30.00 | VEAL CUTLETS 35.00

- Vesuvio**
Garlic, oregano, white wine, potatoes, sweet peas
- Milanese**
Parmesan breaded, pan-fried, mixed greens & tomato salad, side of pasta
- Francese**
Egg wash, lemon butter, side of pasta
- Calabrese**
Spicy calabrese peppers, pepperoncini, potato wedges, lemon white wine sauce
- Marsala**
Sweet marsala wine, mushrooms, side of pasta
- Piccata**
White wine, lemon butter sauce, capers, side of pasta
- Italiano**
Garlic, oregano, white wine, potatoes, mushrooms, onions, Italian vinegar peppers

Antipasti

Bruschetta 13.50

***Baked Clams (1/2 dozen)** 17.50

Stuffed Mushrooms 15.50

Antipasto Platter 19.75

***Scampi alla Rosebud** 22.75

***Sausage & Peppers GF** 17.50

***Lamb Chop Lollipops** 25.75

***Fried Calamari** 19.75

***Spicy Calamari** 19.75

***Grilled Calamari** 19.75

***Steamed Mussels GF** 18.50

***Grigliato Misto GF** 22.75

Minestrone Cup 6.25 / Bowl 8.25

Pasta e Fagioli Cup 6.25 / Bowl 8.25

12 Inch Pizzas

Cheese 20.75

Tomato sauce, mozzarella cheese

Valtellina 26.75

EVOO, mozzarella, arugula, prosciutto

Pepperoni 22.75

Tomato sauce, mozzarella, pecorino

Margherita 21.75

Fresh tomato, imported mozzarella, basil

ADD TO ANY PIZZA - \$4 EACH

sausage, pepperoni, meatballs, ricotta cheese, anchovies, mushrooms, tomatoes, spinach, artichoke hearts, olives, garlic, onions

Pastas

GLUTEN FREE OR WHOLE WHEAT PASTA AVAILABLE UPON REQUEST

Square Noodles 24.75

Our original handmade square noodles in rich tomato basil sauce

Ribbons Bolognese 24.75

Fresh mafaldine pasta, veal & beef tomato sauce, basil, cheese

Rigatoni alla Vodka 21.75

Vodka sauce, fresh basil

Orecchiette Sausage & Broccolini 23.75

Crumbled Italian sausage, broccolini, chili flakes, garlic, olive oil

Arrabbiata Cavatelli "8 finger" 23.75

Rosebud arrabbiata - spicy marinara with jalapeños and prosciutto

Baked Cavatelli 24.75

Handmade ricotta dumplings, tomato, basil, baked mozzarella

Rosebud Baked Ziti 24.75

Crumbled Italian sausage, San Marzano tomatoes, garlic, baked mozzarella

Rosebud Meat Lasagna 23.75

Traditional meat lasagna, marinara, imported cheese, baked mozzarella

Cheese Ravioli 21.75

Handmade ricotta-filled ravioli, marinara

Tortellini Carbonara 25.75

Parmesan cream, prosciutto, mushrooms, sweet peas

Fettuccine Alfredo 21.75

Hand-cut ribbons, alfredo sauce, parmesan and romano cheese

Spaghetti Primavera 21.75

Garlic, olive oil, roasted vegetables

Spaghetti & Meatball or Sausage 22.75

Marinara, hand-rolled meatball or sausage, basil, imported cheeses

***Zuppa di Mare** 42.25

Shrimp, calamari, clams, mussels, fresh fish, linguini pasta, zesty tomato & white wine broth, crostini

***Linguine and Clams or Mussels** 31.00

Spicy red or white wine garlic sauce

Cavatelli Cacio E Pepe 24.75

Handmade ricotta dumplings with pecorino romano cheese and fresh black pepper

Sides

Broccolini 9.25

Sautéed Spinach 9.25

Meatballs (Two) 11.50

Italian Sausage (Three) GF 11.50

Jalapeño Hashbrowns 10.25

Oven Browned Potatoes 7.25

Vesuvio or Velasco Potatoes GF 7.25

Penne Pasta 6.25

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.

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

ROSEBUD

NAPERVILLE

Specialty Cocktails

APEROL SPRITZ 15

Aperol and La Marca Prosecco

KETEL MULE 15

Ketel One, lime juice and ginger beer

ROSEMARY NEGRONI 15

Bombay Sapphire, Campari, sweet vermouth, rosemary, orange peel

OLD FASHIONED 15

Evan Williams, sugar, bitters, orange peel, cherry

MANHATTAN 15

Makers Mark, Montenegro Amaro, bitters, cherry

FEATURED WOODFORD

OLD FASHIONED 16

Ask your server for details

BASIL MARGARITA 15

Herradura Blanco, agave, lime, fresh basil

SIDECAR 16

Remy 1738, Cointreau Noir, lemon, orange peel

CUCUMBER MINT LEMONADE 15

Hendricks, mint, cucumber, lemon, soda

PALOMA 16

Patron Silver, Giffard Pamplemousse, lime, salt rim

CALIFORNIA COSMO 15

Hangar 1, pomegranate, lime, rosemary

KENTUCKY MULE 15

Tin Cup, lime, ginger beer

DARK & STORMY 15

Mount Gay Dark Rum, lime, ginger beer

Beer

MILLER LITE 6

BUD LIGHT 6

COORS LIGHT 6

HEINEKEN N/A 7

GOOSE ISLAND 312 8

REVOLUTION

ANTI HERO 8

BLUE MOON 8

CORONA 8

STELLA 8

PERONI 8

HIGHNOON 8

NOON WHISTLE HOP PRISM BLUE 16OZ 9

NOON WHISTLE GUMMYPOCALYPSE 16OZ 10

Wines By The Glass Or Bottle

SPARKLING / ROSÉ

Copper Ridge, White Zinfandel, CA	10/40
La Marca Prosecco, Veneto, Italy	12/48
Santa Margherita Rosé, Tre Venezie, Italy	12/48
Hampton Water Rosé, France	15/60
Ruffino Rosé 187ml, Italy	14
Mionetto Prosecco 187ml, Italy	15

CHARDONNAY

William Hill, Central Coast, CA	12/48
Sonoma-Cutrer, Russian River, Sonoma, CA	17/68
Jordan, Alexander Valley, Sonoma, CA	80
Cakebread, Chardonnay, Napa Valley, CA	85

PINOT GRIGIO / SAUVIGNON BLANC

Barone Fini, Pinot Grigio, Italy	12/48
Bollini, Pinot Grigio, Italy	14/56
Santa Margherita, Pinot Grigio, Trentino-Alto Adige, Italy	60
Oyster Bay, Sauvignon Blanc, Marlborough, New Zealand	11/44
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	14/56

INTERESTING WHITES

Caposaldo Moscato, Asti, Piedmont, Italy	10/40
Chateau St. Michelle, Riesling, Coloumbia Valley, WA	12/48

MERLOT & MALBEC

Alamos, Malbec, Mendoza, Argentina	12/48
Robert Hall, Paso Robles, CA	14/56
Duckhorn, Merlot, Napa Valley, CA	75

PINOT NOIR

Smith & Perry by Van Duzer, Oregon	12/48
Meiomi, 'Coastal Vineyards', CA	15/60
Sonoma-Cutrer, Russian River, Sonoma, CA	70
Duckhorn Goldeneye, Pinot Noir, Anderson Valley, CA	90

CABERNET

Louis M. Martini, St. Helena, CA	12/48
Joel Gott '815', CA	15/56
Duckhorn Canvasback, Washington	22/88
Hess Allomi, Napa Valley, CA	65
Duckhorn Decoy Limited, Napa Valley, California	75
Justin Vineyards, Paso Robles, CA	80
Mount Veeder, Napa Valley, CA	90
Jordan, Alexander Valley, Sonoma, CA	120
Justin Isoceles, Cabernet, Paso Robles, CA	125

INTERESTING REDS

Cigar Zin, California	12/48
Ferrari-Carano, 'Siena', Sonoma, CA (Sangiovese blend)	15/60
'The Prisoner', Napa Valley, CA (Zinfandel blend)	28/112
Orin Swift, 'Abstract', Napa Valley, CA (Grenache, Petit Sirah, Syrah)	75
Orin Swift, 'Eight Years In The Desert', Napa Valley, CA (Zin blend)	110
Orin Swift, 'Palermo', Napa Valley, CA (Bordeaux blend)	115

ITALIAN REDS

Da Vinci, Chianti, Tuscany, Italy	12/48
Carletto, Montepulciano d'Abruzzo, Italy	12/48
Ruffino Ducale, 'Tan Label', Chianti Classico Riserva, Tuscany, Italy	17/68
Sassoregale, Sangiovese, Italy	40
Frescobaldi, 'Nipozzano', Chianti Rufina Riserva, Tuscany, Italy	48
Nevio, Montepulciano d'Abruzzo, Abruzzi, Italy	48
Nozzole, Chianti Classico Riserva, Tuscany, Italy	55
Ruffino, 'Modus', Super Tuscan, Italy	60
Ruffino Ducale, 'Oro-Gold', Chianti Classico Riserva, Gran Selezione, Tuscany, Italy	90
Argiano Brunello di Montalcino, Tuscany, Italy	105
Masi, 'Costasera', Amarone della Valpolicella Classico, Veneto, Italy	115
Michele Chiaro, 'Tortoniano', Barolo, Piedmont, Italy	120
Gaja, Promis, Tuscany, Italy	125