

ROSEBUD

DEERFIELD

ANTIPASTI

Bruschetta..... 15.00	Fried, Grilled or Spicy Calamari22.50	Grilled Vegetable Platter GF 19.00
GF Sausage & Peppers GF 19.00	GF Steamed Mussels GF 21.75	Meatballs in Polenta.....23.00
Jumbo Maryland Crab Cake26.00	Lamb Chop Lollipops28.00	GF Carmine's Garlic Knots..... 12.00
GF Baked Clams (half dozen)..... 18.00	GF Scampi alla Rosebud 27.00	Minestrone 10.75 (bowl)
GF Grigliato Misto GF28.00	Stuffed Mushrooms 19.00	

INSALATA

House Salad GF10.50
Mixed greens, tomatoes, carrots, cucumber, Italian vinaigrette
GF Eggplant Stack21.25
Breaded eggplant, beefsteak tomatoes, fresh mozzarella, arugula, EVOO, balsamic glaze - available chopped
Antipasto Salad GF22.25
Mixed greens, tomato, olives, roasted red peppers, celery, salami, mozzarella, pepperoncini, Italian dressing
Caesar Salad..... 17.00
Romaine hearts, seasoned croutons, anchovies, parmesan, handmade dressing
Caprese Salad GF18.00
Tomatoes, basil, fresh mozzarella, EVOO
GF Chopped Salad GF22.25
Romaine, mozzarella, tomatoes, broccolini, beets, carrot, bell peppers, celery, roasted red peppers, cucumber, corn, Italian vinaigrette
GF Mama's Meatballs Salad24.00
Hand-rolled veal & beef meatballs, Sunday salad, O&V
Wedge Salad GF19.00
Cucumber, tomato, hardboiled egg, bacon, blue cheese
Burrata & Prosciutto Salad GF24.95
Prosciutto, heirloom tomatoes, arugula, basil, burrata, balsamic glaze, EVOO
GF *Rosebud Fish Salad GF26.50
Calamari, octopus, shrimp, scungilli, Italian vinegar, peppers, celery, garlic, lemon vinaigrette
Mediterranean Salad GF18.00
Mixed greens, tomatoes, onions, olives, red peppers, cucumber, feta cheese, Italian dressing, oregano

PASTAS

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

GF Pappardelle (Square Noodles) 26.00
Our original handmade square noodles in rich tomato basil sauce
Rigatoni alla Vodka..... 26.00
Vodka sauce, fresh basil
Spaghetti & Meatballs or Sausage 27.50
Marinara, handmade meatballs or sausage, basil, imported cheeses
GF Ribbons Bolognese 27.00
Fresh mafaldine pasta, veal & beef tomato sauce, basil, cheese
GF Orecchiette Sausage & Broccolini 27.50
Crumbled Italian sausage, broccolini, garlic, olive oil
Linguine and Clams..... 31.00
Choice of spicy red or white sauce
Tortellini Carbonara..... 28.00
Parmesan cream, prosciutto, mushrooms, sweet peas
Cheese Ravioli & Tomato Basil Sauce 23.00
Handmade ricotta-filled ravioli, marinara
GF Rosebud Baked Ziti 28.00
Crumbled Italian sausage, roasted garlic, tomatoes, baked mozzarella
Meat Lasagna 30.00
Pasta sheets, ricotta, beef & veal, basil, marinara, mozzarella
Fettuccine Alfredo 24.00
Handmade egg fettuccine, parmesan, romano
Spaghetti Primavera.....23.95
Garlic, olive oil, roasted mixed vegetables and cherry tomatoes
Bucatini Cacio E Pepe..... 21.50
Pecorino romano cheese and fresh black pepper
GF Arrabbiata Fusilli 26.00
Rosebud arrabbiata - spicy marinara with jalapeños and prosciutto
GF Gnocchi al Forno 26.00
Handmade potato dumplings, tomato, basil, baked mozzarella
Gnocchi alla Vodka..... 26.00
Handmade potato dumplings, vodka sauce, fresh basil

STEAKS

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

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

*10oz Filet GF64.00
*16oz Delmonico Ribeye GF 55.75
*14oz Broiled Skirt Steak GF50.00
*Lamb Chops Oreganato.....65.00
6 single bone lamb chops with crispy potatoes
*Filet Medallions Marsala54.00

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 35.00 | VEAL 38.00

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

ENTRÉES

Chicken Braciolo 35.00
Thin cut 16oz chicken breast stuffed with sausage, escarole, breadcrumbs, basil, in a cacciatore sauce. Served with cavatelli pasta
Veal Braciolo..... 38.00
Veal pounded thin stuffed with sausage, escarole, breadcrumbs, basil, in a scallopini sauce. Served with cavatelli pasta
Pork Chop Calabrese..... 40.00
Parmesan breaded, spicy calabrese peppers, pepperoncini, potato, lemon, white wine garlic sauce
Eggplant Parmesan 32.00
Served with a side of pasta
*Cheeseburger 19.00
12oz beef patty, lettuce, tomato, pickle, brioche bun, American cheese
Short Rib & Polenta.. 42.00
Prime short rib in demi sauce, served with creamy polenta
*Salmon or Whitefish..... MP
Choice of piccata, vesuvio, velasco

SEMI BONELESS CHICKEN 38.00

BONE-IN HALF CHICKEN 30.00

Prepared to order, 35 minutes

CHOOSE YOUR PREPARATION

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

CRISPY BRICK CHICKEN

House specialty

SIDES

Jalapeño Hashbrowns 10.50	Asparagus GF 12.00
French Fries 10.00	Sautéed Spinach GF 12.00
Vesuvio or Oreganato Potatoes..... 10.50	Steamed or Spicy Cauliflower GF 13.00
Penne Pasta 8.00	Italian Sausage GF10.00
Roasted Brussels Sprouts GF 12.00	Escarole & Beans 13.00
Green Beans GF 12.00	Mama's Meatballs 18.00
Broccolini GF 13.00	

\$25 Corkage Fee | **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.