



ANTIPASTI

Bruschetta	15.00	🍷 Grigliato Misto GF	27.50	Stuffed Mushrooms	18.00
Arancini.....	14.00	Fried, Grilled or Spicy Calamari	22.50	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 Lollipops	28.00	🍷 Carmine’s Garlic Knots.....	10.25
🍷 Baked Clams (half dozen).....	16.00	🍷 Scampi alla Rosebud	24.50	Minestrone	10.75 (bowl)

INSALATA

House Salad GF	10.50
<i>Mixed greens, tomatoes, carrots, cucumber, Italian vinaigrette</i>	
🍷 Eggplant Stack	21.25
<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 GF	22.25
<i>Iceberg, mozzarella, spinach, tomatoes, broccolini, beets, carrot, bell peppers, celery, roasted red peppers, cucumber, corn, Italian vinaigrette</i>	
🍷 Mama’s Meatballs Salad	24.00
<i>Hand-rolled veal & beef meatballs, Sunday salad, O&V</i>	
Wedge Salad GF	19.00
<i>Cucumber, tomato, hardboiled egg, bacon, blue cheese</i>	
Burrata & Prosciutto Salad GF	24.95
<i>Prosciutto, heirloom tomatoes, arugula, basil, burrata, balsamic glaze, EVOO, basil</i>	
🍷 *Rosebud Fish Salad GF	26.50
<i>Calamari, octopus, shrimp, scungilli, Italian vinegar, peppers, celery, garlic, lemon vinaigrette</i>	
Mediterranean Salad GF	18.00
<i>Mixed greens, tomatoes, onions, olives, red peppers, cucumber, feta cheese, Italian dressing, oregano</i>	

STEAKS

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

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

*10oz Filet GF.....	64.00
*16oz Delmonico Ribeye GF	55.75
*14oz Broiled Skirt Steak GF	50.00
*Lamb Chops Oreganato.....	65.00
<i>6 single bone lamb chops with crispy potatoes</i>	
*Filet Medallions Marsala	54.00

STEAK TEMPS

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

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

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>Marinara, handmade meatballs or sausage, basil, imported cheeses</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.....	29.00
<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.....	23.95
<i>Garlic, olive oil, roasted mixed vegetables and cherry tomatoes</i>	
Bucatini Cacio E Pepe.....	21.50
<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>	

ITALIAN SPECIALTIES

CHICKEN 33.00 | VEAL 36.00

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

ENTRÉES

Chicken Braciola	33.00
<i>Thin cut 16oz chicken breast stuffed with sausage, escarole, breadcrumbs, basil, in a caciatore sauce. Served with cavatelli pasta</i>	
Veal Braciola.....	37.50
<i>Veal pounded thin stuffed with sausage, escarole, breadcrumbs, basil, in a scallopini sauce. Served with cavatelli pasta</i>	
Pork Chop Calabrese	38.25
<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>	
*Cheeseburger	19.00
<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>	

SIDES

Jalapeño Hashbrowns	10.50	Asparagus GF.....	12.00
French Fries	8.50	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.....	10.00
Roasted Brussels Sprouts GF	10.50	Escarole & Beans.....	13.00
Green Beans GF.....	12.00	Mama’s Meatballs	16.00
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.

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.....	45
Justin, Paso Robles, CA.....	62
Joel Gott ‘815’, Napa Valley, CA.....	60
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	115
Orin Swift ‘8 Years in the Desert’, Red Blend, Napa Valley, CA.....	115
Coppola ‘Director’s Cut’, Zinfandel, California	60

MERLOT

Edna Valley, California	38
Robert Hall, Paso Robles, CA	56
Emmolo, Napa Valley, CA	75
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	50
Goldeneye, Anderson Valley, CA.....	115
Sonoma-Cutrer 'Russian River', Sonoma, CA	100
Belle Glos ‘Clark & Telephone’, Santa Maria Valley, CA.....	82
Twomey, Anderson Valley, CA.....	130

CHIANTI & SANGIOVESE

Da Vinci, Chianti, Italy	44
Lamole di Lamole 'Blue', Chianti Classico, Italy	56
Ruffino ‘Riserva Ducale Tan’, Chianti Classico, Italy	60
Frescobaldi ‘Nipozzano Riserva’, Chianti Rufina, Italy.....	60
Castello di Monsanto, Chianti Classico, Italy	55
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	65
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, Kablúa, 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