

ROSEBUD

DEERFIELD

ANTIPASTI

Bruschetta..... 15.00	🍷 Grigliato Misto GF28.00	Stuffed Mushrooms..... 19.00
Arancini..... 14.00	Fried, Grilled or Spicy Calamari22.50	Grilled Vegetable Platter GF 19.00
🍷 Sausage & Peppers GF 19.00	🍷 Steamed Mussels GF 21.75	Meatballs in Polenta.....23.00
Jumbo Maryland Crab Cake26.00	Lamb Chop Lollipops28.00	🍷 Carmine's Garlic Knots..... 12.00
🍷 Baked Clams (half dozen)..... 18.00	🍷 Scampi alla Rosebud..... 27.00	Minestrone..... 10.75 (bowl)

INSALATA

House Salad GF10.50
<i>Mixed greens, tomatoes, carrots, cucumber, Italian vinaigrette</i>
🍷 Eggplant Stack21.25
<i>Breaded eggplant, beefsteak tomatoes, fresh mozzarella, arugula, EVOO, balsamic glaze - available chopped</i>
Antipasto Salad GF22.25
<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 GF18.00
<i>Tomatoes, basil, fresh mozzarella, EVOO</i>
🍷 Chopped Salad GF22.25
<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 GF19.00
<i>Cucumber, tomato, hardboiled egg, bacon, blue cheese</i>
Burrata & Prosciutto Salad GF24.95
<i>Prosciutto, heirloom tomatoes, arugula, basil, burrata, balsamic glaze, EVOO, basil</i>
🍷 *Rosebud Fish Salad GF26.50
<i>Calamari, octopus, shrimp, scungilli, Italian vinegar, peppers, celery, garlic, lemon vinaigrette</i>
Mediterranean Salad GF18.00
<i>Mixed greens, tomatoes, onions, olives, red peppers, cucumber, feta cheese, Italian dressing, oregano</i>

PASTAS

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

🍷 Pappardelle (Square Noodles) 26.00
<i>Our original handmade square noodles in rich tomato basil sauce</i>
Rigatoni alla Vodka..... 26.00
<i>Vodka sauce, fresh basil</i>
Spaghetti & Meatballs or Sausage 27.50
<i>Marinara, handmade meatballs or sausage, basil, imported cheeses</i>
🍷 Ribbons Bolognese 27.00
<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..... 31.00
<i>Choice of spicy red or white sauce</i>
Tortellini Carbonara..... 28.00
<i>Parmesan cream, prosciutto, mushrooms, sweet peas</i>
Cheese Ravioli & Tomato Basil Sauce 23.00
<i>Handmade ricotta-filled ravioli, marinara</i>
🍷 Rosebud Baked Ziti 28.00
<i>Crumbled Italian sausage, roasted garlic, tomatoes, baked mozzarella</i>
Meat Lasagna 30.00
<i>Pasta sheets, ricotta, beef & veal, basil, marinara, mozzarella</i>
Fettuccine Alfredo 24.00
<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 Fusilli 26.00
<i>Rosebud arrabbiata - spicy marinara with jalapeños and prosciutto</i>
🍷 Gnocchi al Forno 26.00
<i>Handmade potato dumplings, tomato, basil, baked mozzarella</i>
Gnocchi alla Vodka..... 26.00
<i>Handmade potato dumplings, vodka sauce, fresh basil</i>

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
<i>6 single bone lamb chops with crispy potatoes</i>
*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 <i>Parmesan breaded, pan-fried, arugula & tomato salad, side of pasta</i>	CALABRESE <i>Parmesan breaded, spicy calabrese peppers, pepperoncini, potato, lemon, white wine garlic sauce</i>
🍷 PARMESAN <i>Parmesan breaded, marinara, baked mozzarella, side of pasta</i>	🍷 VESUVIO <i>Garlic, oregano, white wine, potatoes, sweet peas</i>
FRANCESE <i>Egg wash, lemon butter, side of pasta</i>	

ENTRÉES

Chicken Braciolo 35.00
<i>Thin cut 16oz chicken breast stuffed with sausage, escarole, breadcrumbs, basil, in a cacciatore sauce. Served with cavatelli pasta</i>
Veal Braciolo..... 38.00
<i>Veal pounded thin stuffed with sausage, escarole, breadcrumbs, basil, in a scallopini sauce. Served with cavatelli pasta</i>
Pork Chop Calabrese..... 40.00
<i>Parmesan breaded, spicy calabrese peppers, pepperoncini, potato, lemon, white wine garlic sauce</i>
Eggplant Parmesan 32.00
<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..... 42.00
<i>Prime short rib in demi sauce, served with creamy polenta</i>
*Salmon or Whitefish..... MP
<i>Choice of piccata, vesuvio, velasco</i>

SEMI BONELESS CHICKEN 38.00

BONE-IN HALF CHICKEN 30.00

Prepared to order, 35 minutes

CHOOSE YOUR PREPARATION

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

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	

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
Rodney Strong, California.....	14/56

WHITES

Hess Shirtail Ranch, Chardonnay, Central Coast, CA.....	10/40
Napa Cellars, Chardonnay, Napa Valley, CA.....	12/48
Sonoma-Cutrer, Chardonnay, Russian River, CA.....	15/60
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.....	14/56
Sea Sun by Caymus, Pinot Noir, California.....	11/44
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
Thread Count, Red Blend, California.....	15/60
Decoy Limited, Red Blend, Napa Valley, CA.....	20/80
Harvey & Harriet, Red Blend, Paso Robles, CA.....	20/80
Ferrari-Carano 'Siena', Sangiovese, Italy.....	15/60
Coppola 'Director's Cut', Zinfandel, California.....	15/60
Tutto Mio, Rosso Dolce, 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

Substance Elemental 'CS', Washington.....	60
Justin, Paso Robles, CA.....	70
Hess Collection 'Allomi', Napa Valley, CA.....	75
Sequoia Grove, Napa Valley, CA.....	85
Canvasback, Washington.....	99
Mount Veeder, Napa Valley, CA.....	110
Jordan, Alexander Valley, CA.....	150

INTERESTING REDS

Pahlmeyer 'Jayson', Red Blend, Napa Valley, CA.....	120
Orin Swift 'Abstract', Red Blend, California.....	110
The Prisoner, Red Blend, Napa Valley, CA.....	100
Orin Swift '8 Years in the Desert', Red Blend, Napa Valley, CA.....	115
Arinzano Hacienda, Tempranillo, Spain.....	55

PINOT NOIR

Meiomi, California.....	55
Goldeneye, Anderson Valley, CA.....	115
Belle Glos 'Clark & Telephone', Santa Maria Valley, CA.....	85
Twomey, Anderson Valley, CA.....	130

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

MERLOT

Robert Hall, Paso Robles, CA.....	56
Emmolo, Napa Valley, CA.....	75
Duckhorn, Napa Valley, CA.....	115

CHIANTI & SANGIOVESE

Da Vinci, Chianti, Italy.....	48
Lamole di Lamole 'Blue', Chianti Classico, Italy.....	56
Ruffino 'Riserva Ducale Tan', Chianti Classico, Italy.....	65
Frescobaldi 'Nipozzano Riserva', Chianti Rufina, Italy.....	60
Castello di Monsanto, Chianti Classico, Italy.....	70
Ruffino 'Riserva Ducale Gold', Chianti Classico, Italy.....	110

ITALIAN REDS

Masciarelli, Montepulciano D'Abruzzo.....	45
Scarpetta, Barbera, Piedmont.....	55
Pertinace 'Langhe', Nebbiolo, Piedmont.....	60
Luigi Righetti, Amarone, Veneto.....	110
Masi 'Costasera', Amarone, Veneto.....	128
Ruffino Modus, Super Tuscan, Tuscany.....	65
Ca'Marcanda-Gaja, 'Promis', Super Tuscan, Tuscany.....	110
Fontanabianca, Barbaresco, Piedmont.....	99

COCKTAILS

NEGRONI 15

Tanqueray Gin, Campari, Sweet Vermouth

APEROL SPRITZ 14

Aperol, La Marca Prosecco, Club Soda

CITIZEN KANE MARTINI 15

Ketel One Vodka, St. Germaine, Lemon, Pineapple

ESPRESSO MARTINI 15

Stoli Vodka, Tia Maria, Espresso

BOURBON SOUR 14

Basil Hayden, Fresh Lemon Juice, Simple Syrup, Orange

CLASSICO MANHATTAN 16

Woodford Reserve, Sweet Vermouth, Luxardo Cherry Garnish

COSMOPOLITAN 15

Absolut Vodka, Cointreau, Cranberry, Fresh Lime

RASPBERRY MOSCOW MULE 14

Grey Goose Vodka, Q Ginger Beer, Fresh Lime, Raspberry, Simple Syrup

CUCUMBER GIN & TONIC 14

Hendrick's Gin, Fresh Cucumber, Simple Syrup, Tonic

ROSEBUD OLD FASHION 16

Maker's Mark, Simple Syrup, Angostura Bitters Orange, Luxardo Cherry

BOULEVARDIER 16

Jack Daniel's, Campari, Sweet Vermouth

CADILLAC MARGARITA 16

Patron Silver, Agave Nectar, Salted Rim, Lime, Grand Marnier Float

ITALIAN G + T 15

Beefeater, Cappelletti, Carpano Antica