

ROSEBUD

LEMONT

ANTIPASTI

Bruschetta.....	14.75
Arancini.....	14.00
🍷 Sausage & Peppers GF.....	19.00
Jumbo Maryland Crab Cake.....	24.75
🍷 Baked Clams.....	19.00
Fried or Spicy Calamari.....	22.50
🍷 Steamed Mussels GF.....	21.75
<i>Choice of red or white sauce</i>	
Lamb Chop Lollipops.....	25.50
🍷 Scampi alla Rosebud.....	24.75
Stuffed Mushrooms.....	18.00
Polenta.....	22.50
<i>Choice of meatballs or sausage</i>	
🍷 Carmine's Garlic Knots.....	10.25
Stuffed Artichoke.....	22.00
Minestrone.....	10.75

INSALATA

ADD TO ANY SALAD

Chicken 8 | Shrimp 9 | *Salmon 12 | *Skirt Steak 19

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.....	21.25
<i>Mixed greens, tomato, olives, cucumbers, pepperoncini, assorted Italian meats and cheeses, Italian vinaigrette</i>	
Caesar Salad.....	17.00
<i>Romaine hearts, seasoned croutons, anchovies, parmesan, handmade dressing</i>	
Caprese Salad GF.....	17.00
<i>Beefsteak tomatoes, fresh mozzarella, basil, EVOO</i>	
🍷 Chopped Salad GF.....	19.00
<i>Iceberg lettuce, tomatoes, broccoli, beets, corn, celery, carrot, roasted peppers, bell peppers, cucumber, olives, Italian vinaigrette</i>	
🍷 Mama's Meatballs Salad.....	26.50
<i>Hand-rolled veal & beef meatballs, Sunday salad, EVOO</i>	
Wedge Salad GF.....	18.00
<i>Cucumber, tomato, hardboiled egg, bacon, blue cheese</i>	
🍷 *Rosebud Fish Salad GF.....	26.50
<i>Calamari, octopus, shrimp, Italian vinegar peppers, celery, garlic, lemon vinaigrette</i>	
Mediterranean Salad GF.....	18.00
<i>Mixed greens, bell peppers, olives, pepperoncini, onions, feta, tomatoes, cucumber, oregano, O&V</i>	

STEAKS

*8oz Filet GF.....	54.00
*12oz Filet Ribeye GF.....	55.75
*14oz Broiled Skirt Steak GF.....	50.00
*Filet Trio.....	44.95
<i>Three filet medallions with peppercorn, marsala, and blue cheese crust served in a red wine sauce. Served with a side of pasta or vegetables</i>	

STEAK TEMPS

Rare = red, cool center | Mid-rare = red, warm center
Medium = pink center | Mid-well = slightly pink center | Well = cooked throughout

BONE-IN ROASTED CHICKEN 38.25

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

PASTAS

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

🍷 Pappardelle (Square Noodles).....	24.25
<i>Handmade pasta squares, tomato basil sauce</i>	
Rigatoni alla Vodka.....	24.25
<i>Vodka sauce, fresh basil</i>	
Spaghetti & Meatballs or Sausage.....	27.50
<i>Marinara, hand-rolled meatballs, 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.....	35.00
<i>Whole and chopped clams, garlic, choice of white wine or spicy red sauce</i>	
Tortellini Carbonara.....	26.50
<i>Parmesan cream, pancetta, mushrooms, sweet peas</i>	
Cheese Ravioli & Tomato Basil Sauce.....	22.50
<i>Ricotta-filled ravioli, marinara</i>	
🍷 Rosebud Baked Ziti.....	27.50
<i>Crumbled Italian sausage, San Marzano tomatoes, garlic, baked parmesan</i>	
Meat Lasagna.....	28.75
<i>Pasta sheets, ricotta, beef & veal, basil, marinara, mozzarella</i>	
Fettuccine Alfredo.....	22.50
<i>Hand-cut ribbons, alfredo sauce, parmesan and romano cheese</i>	
Spaghetti Primavera.....	21.25
<i>Garlic, olive oil, roasted mixed vegetables and cherry tomatoes</i>	
Rigatoni Genovese.....	22.95
<i>Italian sausage, garlic, white wine, spicy tomato sauce</i>	
Linguine Shrimp Diavolo.....	29.25
<i>Olives, vinegar, peppers, basil, linguine pasta, jumbo shrimp, spicy tomato sauce</i>	
Bucatini Cacio E Pepe.....	25.50
<i>Pecorino romano cheese and fresh black pepper</i>	
🍷 Arrabbiata Fusilli.....	24.50
<i>Rosebud arrabbiata - spicy marinara with jalapeños and prosciutto</i>	
🍷 Gnocchi al Forno.....	25.50
<i>Handmade potato dumplings, tomato, basil, baked mozzarella</i>	
Gnocchi alla Vodka.....	24.25
<i>Handmade potato dumplings, vodka sauce, fresh basil</i>	

ITALIAN SPECIALTIES

CHICKEN 33.00 | VEAL 36.00

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</i>	🍷 VESUVIO <i>Garlic, oregano, white wine, potatoes, sweet peas</i>
FRANCESE <i>Egg wash, lemon butter, side of pasta</i>	

ENTRÉES

Chicken Braciolo.....	35.25
<i>Thin cut 16oz chicken breast stuffed with sausage, escarole, breadcrumbs, basil, in a ciaciatore sauce</i>	
Veal Braciolo.....	37.25
<i>Veal pounded thin stuffed with breadcrumbs, basil, mozzarella, in a scallopini sauce</i>	
Pork Chop Calabrese.....	39.00
<i>Breaded pork chop, spicy calabrese peppers, pepperoncini, potato wedges, lemon white wine sauce</i>	
Eggplant Parmesan.....	30.00
<i>Eggplant, marinara, mozzarella cheese, side of pasta</i>	
BBQ Baby Back Ribs.....	32.00
<i>Served with crispy fries and coleslaw</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, or oregano</i>	
🍷 Taylor Platter.....	68.00
<i>Italian sausage, meatball, eggplant parmesan, short rib, veal braciolo, rigatoni vodka</i>	

SIDES

Jalapeño Hashbrowns.....	10.50	Broccolini GF.....	13.00
French Fries.....	7.50	Asparagus GF.....	10.00
Vesuvio or Velasco Potatoes.....	10.50	Sautéed Spinach GF.....	10.50
Penne Pasta.....	8.50	Italian Sausage or Meatball.....	12.00

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.



BOTTLED BEER

Stella Artois.....	6
Sam Adams.....	6
Bud Light.....	5
Miller Lite.....	5
Coors Light.....	5
Becks (non alcoholic).....	4

DRAFT BEER

Peroni.....	7
Goose Island 312.....	7
Revolution Anit-Hero IPA.....	7
Blue Moon.....	7
Pollyanna "The Full Lemonty".....	6

WINES BY THE GLASS OR BOTTLE

SPARKLING & ROSÉ

Mionetto, Prosecco, Veneto, Italy 187ml.....	16
La Marca, Prosecco, Veneto, Italy.....	12/48
Veuve Clicquot 'Yellow Label', Brut, Champagne, France.....	120
Taittinger, Brut, Champagne, France.....	125
Dom Pérignon, Brut, Champagne, France.....	350
Veuve Du Vernay, Brut Rosé, France 187ml.....	16
Hampton Water, Rosé, Languedoc, France.....	14/56
LVE, Rosé, Languedoc, France.....	65
Whispering Angel, Rosé, Provence, France.....	16/64
Tutto Mio, Sparkling Sweet Red, Emilia Romagna, Italy.....	10/40

CHARDONNAY

Simi, Sonoma, CA.....	12/48
Sonoma-Cutrer 'Russian River', Sonoma, CA.....	15/60
Jordan 'Russian River', Sonoma, CA.....	90
Cakebread Cellars, Napa Valley, CA.....	110
Chalk Hill, Sonoma, CA.....	55
Ferrari-Carano, Sonoma, CA.....	60
Patz & Hall, Sonoma, CA.....	75

INTERESTING WHITES

Caposaldo, Moscato, Piedmont, Italy.....	11/44
Relax, Riesling, Mosel, Germany.....	11/44
Barone Fini, Pinot Grigio, Valdadige, Italy.....	10/40
Santa Margherita, Pinot Grigio, Valdadige, Italy.....	65
Bollini, Pinot Grigio, Alto-Adige, Italy.....	13/52
La Scolca, Gavi, Piedmont, Italy.....	55
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand.....	14/56
Oyster Bay, Sauvignon Blanc, Marlborough, New Zealand.....	10/40

MERLOT, MALBEC & PINOT NOIR

Duckhorn, Merlot, Napa Valley, CA.....	115
Rutherford Hill, Merlot, Napa Valley, CA.....	65
Charles Smith Velvet Devil, Merlot, Columbia Valley, WA.....	12/48
Terrazas Altos, Malbec, Mendoza, Argentina.....	10/40
Meiomi, Pinot Noir, California.....	55
Substance, Pinot Noir, Columbia Valley, WA.....	12/48
Complicated, Pinot Noir, Monterey County, CA.....	14/56
Sonoma-Cutrer 'Russian River', Pinot Noir, Sonoma, CA.....	100
Louis Jadot, Pinot Noir, Bourgogne, France.....	18/72
Goldeneye, Pinot Noir, Anderson Valley, CA.....	115
Orin Swift 'Slander', Pinot Noir, Napa Valley, CA.....	115

SPECIALTY COCKTAILS

NEGRONI 14 <i>Bombay Sapphire Gin, Campari, Sweet Vermouth</i>
APEROL SPRITZ 14 <i>Aperol, La Marca Prosecco, Club Soda</i>
CITIZEN KANE MARTINI 14 <i>Ketel One Vodka, St. Germaine, Lemon, Pineapple</i>
CADILLAC MARGARITA 15 <i>Patron Silver, Agave Nectar, Salted Rim, Lime, Grand Marnier Float</i>
SIDE CAR 16 <i>Remy Martin 1738, Cointreau, Lemon Juice</i>
ESPRESSO MARTINI 15 <i>Grey Goose, Kahlúa, Espresso</i>
CLASSICO MANHATTAN 14 <i>Woodford Reserve, Sweet Vermouth, Luxardo Cherry Garnish</i>
BOULEVARDIER 14 <i>Jack Daniel's, Campari, Sweet Vermouth</i>
RASPBERRY MOSCOW MULE 14 <i>Stoli Razberi Vodka, Q Ginger Beer, Fresh Lime, Raspberry, Simple Syrup</i>
BOURBON SOUR 14 <i>Tin Cup, Fresh Lemon Juice, Simple Syrup, Orange</i>
CUCUMBER GIN & TONIC 14 <i>Hendrick's Gin, Fresh Cucumber, Simple Syrup, Tonic</i>
ROSEBUD OLD FASHION 14 <i>Maker's Mark, Simple Syrup, Angostura Bitters, Orange, Luxardo Cherry</i>
MEZCAL PALOMA 14 <i>400 Conejos Mezcal, Triple Sec, Lime Juice, Grapefruit Juice, Soda</i>

CABERNET SAUVIGNON

Ferrari-Carano, Alexander Valley, CA.....	62
Jordan, Alexander Valley, CA.....	150
Franciscan Select, Monterey County, CA.....	11/44
Unshackled, California.....	14/56
Quilt, Napa Valley, CA.....	22/88
Justin, Paso Robles, CA.....	80
Sequoia Grove, Napa Valley, CA.....	90
Mount Veeder, Napa Valley, CA.....	110
Hess Collection 'Allomi', Napa Valley, CA.....	85
Stags Leap, Napa Valley, CA.....	125

INTERESTING REDS

Conundrum, Red Blend, California.....	12/48
Decoy Limited, Red Blend, Napa Valley, CA.....	20/80
The Prisoner, Red Blend, Napa Valley, CA.....	125
Ferrari-Carano 'Siena', Sangiovese, Sonoma, CA.....	15/60
Coppola 'Director's Cut', Zinfandel, Sonoma, CA.....	65
Orin Swift '8 Years in the Desert', Zinfandel, Napa Valley, CA.....	125

ITALIAN REDS

Carletto, Montepulciano D'Abruzzo.....	10/40
Renato Ratti, Nebbiolo, Piedmont.....	70
Argiano, Brunello di Montalcino.....	110
Gaja Ca'Marcanda 'Promis', Super Tuscan, Tuscany.....	105
Lucente, Super Tuscan, Tuscany.....	17/68
Sassoregale, Sangiovese, Tuscany.....	50
Lamole di Lamole 'Blue', Chianti Classico.....	50
Nozzole, Chianti Classico.....	15/60
Antinori Peppoli, Chianti Classico.....	17/68
Ruffino 'Riserva Ducale Tan', Chianti Classico.....	70
Ruffino 'Riserva Ducale Gold', Chianti Classico.....	110
Frescobaldi 'Nipozano Riserva', Chianti Rufina.....	65
Allegrini 'Della Valpolicella Classico', Amarone, Veneto.....	125
Masi 'Costasera', Amarone, Veneto.....	115

ROSEBUD RESERVES

Antica, Cabernet Sauvignon, Napa Valley, CA.....	150
Chateau Montelena, Cabernet Sauvignon, Napa Valley, CA.....	175
Orin Swift 'Papillon', Cabernet Sauvignon, Napa Valley, CA.....	200
Silver Oak, Cabernet Sauvignon, Alexander Valley, CA.....	205
Nickel & Nickel, Cabernet Sauvignon, Napa Valley, CA.....	275
Chimney Rock 'Stags Leap', Cabernet Sauvignon, Napa Valley, CA.....	300
Far Niente, Cabernet Sauvignon, Napa Valley, CA.....	325
Twomey 'Russian River', Pinot Noir, Sonoma, CA.....	160
Vietti 'Castiglione', Barolo, Piedmont, Italy.....	160
Antinori Tignanello, Super Tuscan, Tuscany, Italy.....	300