

ROSEBUD

NAPERVILLE

ANTIPASTI

Bruschetta.....	14.75
Arancini.....	14.00
🌶️ Sausage & Peppers GF.....	19.00
Jumbo Maryland Crab Cake.....	24.75
🌶️ Baked Clams (1/2 dozen).....	19.00
🌶️ Grigliato Misto GF.....	27.50
Fried Calamari.....	22.50
Spicy Calamari.....	22.50
Grilled Calamari GF.....	22.50
🌶️ Steamed Mussels GF.....	21.75
Lamb Chop Lollipops.....	28.00
🌶️ Scampi alla Rosebud.....	24.50
Stuffed Mushrooms.....	18.00
Antipasto Platter.....	21.95
🌶️ Carmine's Garlic Knots.....	10.25
Minestrone.....	Cup 7.75 / Bowl 10.75
Pasta e Fagioli.....	Cup 8.50 / Bowl 9.95

INSALATA

ADD TO ANY SALAD

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

House Salad GF.....	10.50
Mixed greens, tomatoes, carrots, cucumber, Italian vinaigrette	
🌶️ Eggplant Stack.....	21.25
Breaded eggplant, beefsteak tomatoes, fresh mozzarella, arugula, EVOO, balsamic glaze - available chopped	
Caesar Salad.....	17.00
Romaine hearts, seasoned croutons, anchovies, parmesan, handmade dressing	
Caprese Salad GF.....	17.00
Tomatoes, basil, fresh mozzarella, EVOO	
🌶️ Rosebud Chopped Salad GF.....	19.00
Iceberg, spinach, tomatoes, broccolini, beets, celery, carrot, bell peppers, roasted red peppers, cucumber, corn, Italian vinaigrette	
🌶️ Mama's Meatball Salad.....	26.50
Hand-rolled veal & beef meatballs, Sunday salad, EVOO	
Wedge Salad GF.....	18.00
Cucumber, tomato, hardboiled egg, bacon, blue cheese	
🌶️ *Rosebud Fish Salad GF.....	27.50
Calamari, octopus, shrimp, scungilli, Italian vinegar peppers, celery, garlic, lemon vinaigrette	
*Steak Salad GF.....	28.00
Skirt steak, Beefsteak tomatoes, red onion, blue cheese, peppercorn ranch	

12 INCH PIZZAS

Cheese.....	21.25
Tomato sauce, mozzarella cheese	
Valtellina.....	27.50
EVOO, mozzarella, arugula, prosciutto	
Pepperoni.....	23.50
Tomato sauce, mozzarella, pecorino	
Margherita.....	22.25
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

BONE-IN ROASTED CHICKEN 38.25

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

PASTAS

🌶️ Pappardelle (Square Noodles).....	25.50
Our original handmade square noodles in rich tomato basil sauce	
Rigatoni alla Vodka.....	24.25
Vodka sauce, fresh basil	
Spaghetti & Meatball or Sausage.....	27.50
Marinara, hand-rolled meatball or sausage, basil, imported cheeses	
🌶️ Ribbons Bolognese.....	26.25
Fresh mafaldine pasta, veal & beef tomato sauce, basil, cheese	
🌶️ Orecchiette Sausage & Broccolini.....	27.50
Crumbled Italian sausage, broccolini, chili flakes, garlic, olive oil	
Linguine and Clams or Mussels.....	35.00
Spicy red or white wine garlic sauce	
Tortellini Carbonara.....	26.50
Parmesan cream, prosciutto, mushrooms, sweet peas	
Cheese Ravioli.....	22.50
Handmade ricotta-filled ravioli, marinara	
🌶️ Rosebud Baked Ziti.....	27.50
Crumbled Italian sausage, San Marzano tomatoes, garlic, baked mozzarella	
Meat Lasagna.....	28.75
Traditional meat lasagna, marinara, imported cheese, baked mozzarella	
Fettuccine Alfredo.....	22.50
Hand-cut ribbons, alfredo sauce, parmesan and romano cheese	
Spaghetti Primavera.....	21.25
Garlic, olive oil, roasted vegetables	
Zuppa di Mare.....	48.50
Shrimp, calamari, clams, mussels, fresh fish, linguine pasta, zesty tomato & white wine broth, crostini	
Bucatini Cacio E Pepe.....	25.50
Pecorino romano cheese and fresh black pepper	
🌶️ Arrabbiata Fusilli.....	24.50
Rosebud arrabbiata - spicy marinara with jalapeños and prosciutto	
🌶️ Gnocchi al Forno.....	25.50
Handmade potato dumplings, tomato, basil, baked mozzarella	
Gnocchi alla Vodka.....	24.25
Handmade potato dumplings, vodka sauce, fresh basil	

GLUTEN FREE OR WHOLE WHEAT PASTA AVAILABLE UPON REQUEST

ITALIAN SPECIALTIES

CHICKEN 33.00 | VEAL 36.00

MILANESE Parmesan breaded, pan-fried, arugula & tomato salad, side of pasta	CALABRESE Spicy calabrese peppers, pepperoncini, potato wedges, lemon white wine sauce
🌶️ PARMESAN Parmesan breaded, marinara, baked mozzarella, side of pasta	🌶️ VESUVIO Garlic, oregano, white wine, potatoes, sweet peas
MARSALA Sweet marsala wine, mushrooms, side of pasta	FRANCESE Egg wash, lemon butter, side of pasta
ITALIANO Marinated Italian red and yellow vinegar peppers, garlic and white wine, roasted potatoes	PICCATA White wine, lemon butter sauce, capers, side of pasta

ENTRÉES

Chicken Braciolo.....	35.00
Thin cut 16oz chicken breast stuffed with sausage, escarole, breadcrumbs, basil, in a caciatore sauce	
Veal Braciolo.....	37.00
Veal pounded thin stuffed with breadcrumbs, basil, mozzarella, in a scallopini sauce	
*Filet Medallion Trio GF.....	44.95
Gorgonzola crust, horseradish crust, parmesan crust, sautéed broccolini, port wine demi glace	
*Skirt Steak GF.....	50.00
Choice of Velasco, Italiano, Vesuvio	
Pork Chop Calabrese.....	39.25
Breaded pork chops, calabrese peppers, white wine, crispy potatoes	
Eggplant Parmesan.....	30.00
Eggplant, marinara, mozzarella cheese, side of pasta	
Short Rib & Polenta.....	39.00
Slowly braised short rib in demi sauce, with creamy polenta	
*Salmon or Whitefish.....	MP
Choice of piccata, vesuvio, velasco, or oreganato	

SIDES

Jalapeño Hashbrowns.....	10.50
Vesuvio or Velasco Potatoes GF.....	10.50
Penne Pasta.....	7.50
Broccolini GF.....	13.00
Asparagus GF.....	12.00
Sautéed Spinach GF.....	10.50
Italian Sausage (Three) GF.....	12.00
Meatballs (Two).....	19.50
Oven Brownd Potatoes.....	9.95

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.

ROSEBUD

NAPERVILLE

SPECIALTY COCKTAILS

APEROL SPRITZ 15

Aperol, La Marca Prosecco

NEGRONI 15

Bombay Sapphire, Campari, Carpano Antica, orange peel

SIDECAR 16

Remy 1738, Cointreau Noir, fresh lemon, orange peel

OLD FASHIONED 16

Maker's Mark, simple syrup, Angostura bitters, orange peel, Luxardo cherry

PALOMA 16

Maestro Dobe, fresh grapefruit, fresh lime, simple syrup, splash of soda

RASPBERRY MULE 15

Stoli raspberry, fresh lime, ginger beer, raspberry

FLY ME TO THE MOON 17

Grey Goose, coffee liqueur, Lavazza espresso

GODFATHER NO. 7 15

Jack Daniel's, Amaretto Disaronno, splash of pepsi

COSMOPOLITAN 15

Ketel One, Cointreau, fresh lime, cranberry

MAKER'S SOUR 15

Maker's Mark, simple syrup, fresh lemon

CLASSIC MANHATTAN 16

Woodford Reserve, Carpano Antica, Angostura bitters, Luxardo cherry

CRANBERRY FIZZ 16

Hendricks, cranberry, bubbles, fresh cucumber, mint

PINEAPPLE MARGARITA 15

Patron Silver, orange liqueur, pineapple, fresh lime, Tajin rim

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

HIGH NOON 8

PERONI 8

NOON WHISTLE
HOP PRISM BLUE 16OZ 9

ROTATING
CRAFT BEER

WINES BY THE GLASS OR BOTTLE

SPARKLING / ROSÉ

La Marca, Prosecco, Veneto, Italy	15/60
Mionetto, Prosecco, Veneto, Italy 187ml	17
Veuve Du Vernay, Brut Rosé, France 187ml	16
Whispering Angel, Rosé, Provence, France	17/68
Rodney Strong, Rosé, Sonoma County, CA	15/60
LVE, Rosé, Provence, France	65

CHARDONNAY

Hess Shirtail Ranch, Central Coast, CA	14/56
Napa Cellars, Napa Valley, CA	16/64
Santa Margherita, Trentino-Alto Adige, Italy	65
Frank Family, Napa Valley, CA	85
Jordan 'Russian River', Sonoma County, CA	90

INTERESTING WHITES

Barone Fini, Pinot Grigio, Valdadige, Italy	14/56
Bollini, Pinot Grigio, Alto-Adige, Italy	15/60
Oyster Bay, Sauvignon Blanc, Marlborough, New Zealand	12/48
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	15/60
Caposaldo Moscato, Piedmont, Italy	14/56
Relax, Riesling, Mosel, Germany	12/48

MERLOT & MALBEC

Terrazas Altos, Malbec, Mendoza, Argentina	15/60
Charles Smith Velvet Devil, Columbia Valley, WA	15/60
Duckhorn, Merlot, Napa Valley, CA	115

CABERNET SAUVIGNON

Franciscan Select, Monterey County, CA	14/56
The Prisoner 'Unshackled', California	16/64
Quilt, Napa Valley, CA	22/88
The Wines of Francis Coppola, Sonoma, CA	50
Substance Elemental 'CS', Columbia Valley, WA	55
Frank Family, Napa Valley, CA	125
Mount Veeder, Napa Valley, CA	110
Jordan, Alexander Valley, CA	150

PINOT NOIR

Substance, Columbia Valley, WA	16/64
Decoy Limited, Sonoma County, CA	20/80
Sea Sun by Caymus, California	15/60
Meiomi, California	60
Goldeneye, Anderson Valley, CA	115
Belle Glos 'Clark & Telephone', Santa Maria Valley, CA	110

INTERESTING REDS

ThreadCount, Red Blend, Sonoma County, CA	17/68
Harvey & Harriet, Red Blend, Paso Robles, CA	20/80
Ferrari-Carano 'Siena', Sangiovese, Sonoma County, CA	15/60
Coppola 'Director's Cut', Zinfandel, Sonoma County, CA	16/64
The Prisoner, Red Blend, Napa Valley, CA	120
Orin Swift, 'Abstract', Red Blend, Napa Valley, CA	115
Orin Swift, '8 Years In The Desert', Zinfandel, Napa Valley, CA	125
Saldo, Zinfandel, Napa Valley, CA	80
Arinzano Hacinenda, Tempranillo, Piedmont, Italy	55

ITALIAN REDS

Nozzole, Chianti Classico	15/60
Antinori Peppoli, Chianti Classico	17/68
Carletto, Montepulciano d'Abruzzo, Abruzzo	12/48
Lucente, Super Tuscan, Tuscany	18/72
Rivetti, Nebbiolo, Piedmont	16/64
Tutto Mio, Sweet Red, Emilia Romagna	12/48
Da Vinci, Chianti	50
Ruffino 'Riserva Ducale Tan', Chianti Classico	70
Ruffino 'Riserva Ducale Gold', Chianti Classico	110
Castello di Monsanto, Chianti Classico	88
Frescobaldi 'Nipozano Riserva', Chianti Rufina	70
Ruffino Modus, Super Tuscan, Tuscany	75
Pertinace, Nebbiolo, Piedmont	60
Scarpetta, Barbera, Piedmont	55
Fontanabianca, Barbaresco, Piedmont	99
Masciarelli, Montepulciano d'Abruzzo, Abruzzo	45