

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
<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>	
Caesar Salad.....	17.00
<i>Romaine hearts, seasoned croutons, anchovies, parmesan, handmade dressing</i>	
Caprese Salad GF	17.00
<i>Tomatoes, basil, fresh mozzarella, EVOO</i>	
🍷 Rosebud Chopped Salad GF	19.00
<i>Iceberg, spinach, tomatoes, broccolini, beets, celery, carrot, bell peppers, roasted red peppers, cucumber, corn, Italian vinaigrette</i>	
🍷 Mama's Meatball 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	27.50
<i>Calamari, octopus, shrimp, scungilli, Italian vinegar peppers, celery, garlic, lemon vinaigrette</i>	
*Steak Salad GF	28.00
<i>Skirt steak, Beefsteak tomatoes, red onion, blue cheese, peppercorn ranch</i>	

12 INCH PIZZAS

Cheese.....	21.25
<i>Tomato sauce, mozzarella cheese</i>	
Valtellina.....	27.50
<i>EVOO, mozzarella, arugula, prosciutto</i>	
Pepperoni.....	23.50
<i>Tomato sauce, mozzarella, pecorino</i>	
Margherita.....	22.25
<i>Fresh tomato, imported mozzarella, basil</i>	

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 <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

🍷 Pappardelle (Square Noodles).....	25.50
<i>Our original handmade square noodles in rich tomato basil sauce</i>	
Rigatoni alla Vodka.....	24.25
<i>Vodka sauce, fresh basil</i>	
Spaghetti & Meatball or Sausage.....	27.50
<i>Marinara, hand-rolled meatball 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, chili flakes, garlic, olive oil</i>	
Linguine and Clams or Mussels.....	35.00
<i>Spicy red or white wine garlic sauce</i>	
Tortellini Carbonara.....	26.50
<i>Parmesan cream, prosciutto, mushrooms, sweet peas</i>	
Cheese Ravioli.....	22.50
<i>Handmade ricotta-filled ravioli, marinara</i>	
🍷 Rosebud Baked Ziti.....	27.50
<i>Crumbled Italian sausage, San Marzano tomatoes, garlic, baked mozzarella</i>	
Meat Lasagna.....	28.75
<i>Traditional meat lasagna, marinara, imported cheese, baked 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 vegetables</i>	
Zuppa di Mare.....	48.50
<i>Shrimp, calamari, clams, mussels, fresh fish, linguine pasta, zesty tomato & white wine broth, crostini</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>	

GLUTEN FREE OR WHOLE WHEAT PASTA AVAILABLE UPON REQUEST

ITALIAN SPECIALTIES

CHICKEN 33.00 | VEAL 36.00

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

ENTRÉES

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

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 Browned 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

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SPECIALTY COCKTAILS

APEROL SPRITZ 15

Aperol, La Marca Prosecco

NEGRONI 15

Tanqueray Gin, Campari, Carpano Antica, Orange Peel

SIDECAR 16

Remy 1738, Cointreau Noir, Fresh Lemon, Orange Peel

RASPBERRY MULE 15

Stoli Raspberry Vodka, Fresh Lime, Ginger Beer, Raspberry

ESPRESSO MARTINI 17

Stoli Vanilla Vodka, Tia Maria, Lavazza Espresso

GODFATHER NO. 7 15

Jack Daniel's Whiskey, Amaretto Disaronno, Splash of Pepsi

COSMOPOLITAN 15

Ketel One Vodka, Cointreau, Fresh Lime, Cranberry

PALOMA 16

Patron Silver, Fresh Grapefruit, Fresh Lime, Simple Syrup, Splash of Soda

MAKER'S SOUR 15

Maker's Mark Bourbon, Simple Syrup, Fresh Lemon

CLASSIC MANHATTAN 16

Woodford Reserve Bourbon, Carpano Antica, Angostura Bitters, Luxardo Cherry

CRANBERRY FIZZ 16

Hendrick's Gin, Cranberry, Bubbles, Fresh Cucumber, Mint

OLD FASHIONED 16

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

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