

ROSETTA
• I T A L I A N •

ANTIPASTI

Bruschetta.....	14.75
Arancini (2pc)	15.00
 Sausage & Peppers GF	19.00
Jumbo Maryland Crab Cake	24.75
 Baked Clams (half dozen).....	19.00
Fried Calamari.....	22.50
 Steamed Mussels GF	21.75
Lamb Chop Lollipops	28.00
 Scampi alla Rosebud	24.50
Stuffed Mushrooms.....	18.00
 Carmine's Garlic Knots.....	11.00
Minestrone	10.75 (bowl)

BREAD SERVICE BY REQUEST ONLY

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	21.25
<i>Mixed greens, tomato, olives, roasted red peppers, celery, salami, mozzarella, pepperoncini, Italian dressing</i>	
Caesar Salad	18.00
<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	19.00
<i>Iceberg, spinach, tomatoes, broccolini, beets, celery, carrot, bell peppers, mozzarella roasted red peppers, cucumber, corn, Italian vinaigrette</i>	
 Mama's Meatball Salad	26.50
<i>Hand-rolled veal & beef meatball, Sunday salad, O&V</i>	
Wedge Salad GF	19.00
<i>Chopped cucumber, tomato, hardboiled egg, bacon, blue cheese</i>	
Burrata & Prosciutto Salad GF	25.95
<i>Heirloom tomatoes, arugula, 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>	
Lobster Wedge Salad GF	33.00
<i>Maine Lobster, cucumber, tomato, hardboiled egg, scallions, creamy blue cheese dressing</i>	
Shrimp Louie Salad GF	29.00
<i>Iceberg lettuce, capers, cherry tomatoes, hard boiled egg, avocado, cucumber, shrimp, 1000 island dressing</i>	

Red•Marble

PRIME STEAKS

*12oz Red Marble Wagyu Flank Steak GF	58.00
<i>With a mushroom demi, served with potatoes</i>	
*8oz Petite Filet GF	54.00
*12oz Filet Mignon GF	70.00
*24oz "Butcher" Cut Bone-In Ribeye GF	71.25
*16oz New York Strip GF	60.00
*14oz Skirt Steak with Onion Strings	50.00
*18oz Lamb Chops GF	65.00

ENHANCEMENTS

Brandy Peppercorn 4 | Assorted Mushrooms 4 | Velasco 4 | Herb Butter 4
Truffle Butter 5 | Parmesan, Blue Cheese, Peppercorn Crust 4

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>Handmade square noodles, marinara, basil</i>	
Rigatoni alla Vodka	24.25
<i>Vodka sauce, fresh basil</i>	
Spaghetti & Meatball or Sausage	27.50
<i>Marinara, handmade meatball or sausage, basil, imported cheeses, tomatoes, fresh mozzarella, EVOO</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>Choice of 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	21.25
<i>Garlic, olive oil, roasted mixed vegetables</i>	
Bucatini Cacio E Pepe	25.50
<i>Pecorino romano cheese and fresh black pepper</i>	
 Arrabbiata Cavatelli “8 finger”	24.25
<i>Rosebud arrabbiata – spicy marinara with jalapeños and prosciutto</i>	
 Baked Cavatelli	25.75
<i>Handmade ricotta dumplings, tomato, basil, baked mozzarella</i>	

ITALIAN SPECIALTIES

CHICKEN 33.00 | VEAL 36.00

MILANESE

Parmesan breaded, pan-fried, mixed green.

PARMESAN

*Parmesan breaded, marinara
baked mozzarella*

MARSALA

Sweet marsala wine, fresh mushrooms, side of pasta

CALABRESE

*Parmesan breaded, spicy calabrese peppers,
pepperoncini, potato, lemon, white wine garlic sauce*

*Garlic, oregano, white wine,
potatoes, sweet peas*

FRANCESE

Egg wash, lemon butter, side of pasta

ENTRÉES

Pork Chop Calabrese	38.25
<i>Parmesan breaded, spicy calabrese peppers, pepperoncini, potato, lemon, white wine garlic sauce</i>	
Eggplant Parmesan	30.00
<i>Eggplant, marinara, mozzarella cheese</i>	
Short Rib & Polenta	39.00
<i>Prime short rib in demi sauce, served with creamy polenta</i>	
*Salmon or Whitefish	MP

SIDES

Jalapeño Hashbrowns	11.50
French Fries	8.25
Vesuvio or Oreganato Potatoes.....	11.50
Penne Pasta	7.50
Green Beans GF	12.00
Broccolini GF	13.00
Asparagus GF	14.00
Sautéed Spinach GF	10.50
Italian Sausage GF	13.50
Mama's Meatball.....	14.50

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. A 3% surcharge is added to all checks. We will be happy to remove this for you upon request.

WINES BY THE GLASS OR BOTTLE

BUBBLES

La Marca Prosecco, Italy	12/48
Mionetto, Prosecco, Italy 187ml	16
Veuve Du Vernay, Brut Rosé, France 187ml	16

PINK

Whispering Angel Rosé, France	16/64
Hampton Water Rosé, France	15/60

WHITES

Barone Fini, Pinot Grigio, Valdadige, Italy	12/48
Bollini, Pinot Grigio, Trentino, Italy	15/60
Simi, Chardonnay, Sonoma, CA.....	14/56
Sonoma-Cutrer 'Russian River', Chardonnay, Sonoma, CA.....	17/68
Kim Crawford, Sauvignon Blanc, New Zealand	15/60
Oyster Bay, Sauvignon Blanc, New Zealand	12/44
Relax, Riesling, Germany	12/48
Caposaldo, Moscato, Italy	12/48

REDS

The Prisoner 'Unshackled', Cabernet Sauvignon, California	15/60
Quilt, Cabernet Sauvignon, (Caymus) Napa Valley, CA	22/88
Franciscan Select, Cabernet Sauvignon, California	12/48
Charles Smith Velvet Devil, Merlot, Washington	14/56
Complicated, Pinot Noir, Monterey County, CA	16/64
Substance, Pinot Noir, Washington	14/56
Louis Jadot, Pinot Noir, France	18/72
Nozzole, Chianti, Tuscany, Italy.....	15/60
Antinori Peppoli, Chianti, Tuscany, Italy	17/68
Carletto, Montepulciano D'Abruzzo, Italy	12/48
Lucente, Super Tuscan, Italy.....	17/68
Terrazas Altos, Malbec, Mendoza	12/48
Conundrum, Red Blend, (Caymus) Monterey County, CA	15/60
Decoy Limited, Red Blend, Napa Valley, CA	20/80
Ferrari-Carano 'Siena', Sangiovese, Sonoma County, CA	15/60
The Prisoner 'Saldo', Red Blend, Napa Valley, CA.....	21/84
Tutto Mio, Sweet Red, Italy.....	12/48

WINES BY THE BOTTLE

BUBBLES & PINK

Dom Perignon 2009 Vintage, Brut, Champagne, France.....	375
Veuve Clicquot 'Yellow Label', Brut, Champagne, France	135
Louis Roederer 'Cristal', Brut, Champagne, France	525
Moët & Chandon, Brut, Champagne, France	175
Luc Belaire 'Gold', Brut, Champagne, France	99
LVE, Rosé, Provence, France	65
Luc Belaire 'Luxe', Rosé, France	99

WHITES

CHARDONNAY

Cakebread Cellars, Napa Valley, CA	115
Jordan 'Russian River', Sonoma County, CA	90
Patz & Hall, Sonoma Coast, CA	85
The Prisoner, Napa Valley, CA	90
Ferrari-Carano, Sonoma County, CA.....	60
Chalk Hill, Sonoma Coast, CA	70

PINOT GRIGIO

Santa Margherita, Valdadige, Italy	65
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REDS

MERLOT

Duckhorn, Napa Valley, CA	110
Emmolo, Napa Valley, CA	85

PINOT NOIR

Goldeneye, Anderson Valley, CA.....	115
Sonoma-Cutrer 'Russian River', Sonoma Coast, CA	100
Twomey, Anderson Valley, CA.....	160
Belle Glos 'Clark & Telephone', Santa Maria Valley, CA	125
Erath, Willamette Valley, OR.....	62

INTERESTING REDS

Orin Swift 'Abstract', Red Blend, Napa Valley, CA	100
The Prisoner, Red Blend, Napa Valley, CA	110
Girard, Petite Sirah, Napa Valley, CA	92
Coppola 'Director's Cut', Zinfandel, California.....	65
Orin Swift '8 Years in the Desert', Zinfandel, Napa Valley, CA.....	115
Skyside, Red Blend, California	90

LARGE FORMAT 1.5L

Jordan, Cabernet, Alexander Valley, CA (2013).....	400
Cakebread Cellars, Cabernet, Napa Valley, CA	375

COCKTAILS

Negroni 16

Bombay Sapphire Gin, Campari, Sweet Vermouth

Aperol Spritz 16

Aperol, La Marca Prosecco, Club Soda

Citizen Kane Martini 16

Ketel One Vodka, St. Germaine, Lemon, Pineapple

Cadillac Margarita 17

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

Side Car 18

Remy Martin 1738, Cointreau, Lemon Juice

Espresso Martini 17

Grey Goose, Kablúa, Espresso

Classico Manhattan 16

Woodford Reserve, Sweet Vermouth,
Luxardo Cherry Garnish

Boulevardier 16

Jack Daniel's, Campari, Sweet Vermouth

Raspberry Moscow Mule 16

Stoli Razberi Vodka, Q Ginger Beer, Fresh
Lime, Raspberry, Simple Syrup

Bourbon Sour 16

Tin Cup, Fresh Lemon Juice, Simple Syrup, Orange

Cucumber Gin & Tonic 16

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

Rosebud Old Fashion 16

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

Mezcal Paloma 16

400 Conejos Mezcal, Triple Sec, Lime
Juice, Grapefruit Juice, Soda

BEER

DOMESTIC

Allagash White, Belgian Wit, Portland ME.....	10
Half Acre Daisy Cutter, Pale Ale, Chicago.....	10
High Noon, Hard Seltzer	10
Lagunitas IPA, India Pale Ale, Chicago, IL	9
Lagunitas Lil Sumpin' Sumpin, Chicago, IL	9
Bud Light, Lager, St Louis, MO	7
Miller Lite, Pale Lager, Milwaukee, WI.....	7
Michelob Ultra, Light Lager, St. Louis, MO.....	7
Seattle Cider, Semi Sweet, Washington	7

IMPORTED

Corona, Pale Lager, Mexico	8
Stella Artois, Pilsner, Belgium	8
Heineken, Pale Lager, Amsterdam.....	8
Peroni, Pale Lager, Italy.....	8
Beck's, Non Alcoholic Lager, Germany	6
Guinness, Stout, Dublin.....	10