

LUNCH

ANTIPASTI

Bruschetta	13.50
Arancini (2pc)	10.00
 Sausage & Peppers GF	17.50
Jumbo Maryland Crab Cake	24.00
 Baked Clams (half dozen)	18.50
Fried Calamari	20.75
 Steamed Mussels GF	19.75
Lamb Chop Lollipops	28.00
 Scampi alla Rosebud	23.75
Stuffed Mushrooms	15.50
Minestrone	8.25 (bowl)

PASTAS

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

 Pappardelle (Square Noodles)	23.75
<i>Handmade square noodles, marinara, basil</i>	
Rigatoni alla Vodka	20.75
<i>Vodka sauce, fresh basil</i>	
Spaghetti & Meatball or Sausage	21.75
<i>Marinara, handmade meatball or sausage, basil, imported cheeses, tomatoes, fresh mozzarella, EVOO</i>	
 Ribbons Bolognese	20.75
<i>Fresh mafaldine pasta, veal & beef tomato sauce, basil, cheese</i>	
 Orecchiette Sausage & Broccoli	21.75
<i>Crumbled Italian sausage, broccoli, garlic, olive oil</i>	
Linguine and Clams	23.75
<i>Choice of red or white sauce</i>	
Tortellini Carbonara	25.75
<i>Parmesan cream, prosciutto, mushrooms, sweet peas</i>	
Cheese Ravioli & Tomato Basil Sauce	18.50
<i>Handmade ricotta-filled ravioli, marinara</i>	
 Rosebud Baked Ziti	26.75
<i>Crumbled Italian sausage, roasted garlic, tomatoes, baked mozzarella</i>	
Meat Lasagna	28.00
<i>Pasta sheets, ricotta, beef & veal, basil, marinara, mozzarella</i>	
Fettuccine Alfredo	20.75
<i>Handmade egg fettuccine, parmesan, romano</i>	
Spaghetti Primavera	20.75
<i>Garlic, olive oil, roasted mixed vegetables</i>	
Bucatini Cacio E Pepe	20.75
<i>Pecorino romano cheese and fresh black pepper</i>	
 Arrabbiata Cavatelli “8 finger”	20.75
<i>Rosebud arrabbiata – spicy marinara with jalapeños and prosciutto</i>	
 Baked Cavatelli	23.75
<i>Handmade ricotta dumplings, tomato, basil, baked mozzarella</i>	

SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRIES

 *Rosebud Burger	18.95
<i>12oz beef patty, lettuce, tomato, pickle, American cheese</i>	
Fish Sandwich	19.75
<i>Hand-breaded whitefish, arugula, tomato</i>	
Meatball Sandwich	15.95
<i>Our famous ‘Mama’s Meatballs’, Parmesan cheese, marinara</i>	
Chicken Parmesan Sandwich	17.50
<i>Parmesan breaded, marinara, baked mozzarella</i>	
Eggplant Parmesan Sandwich	16.50
<i>Parmesan breaded, marinara, mozzarella</i>	
Shaved Prime Rib Sandwich	24.00
<i>Shaved prime rib, brioche, au jus</i>	
Breaded Chicken Sandwich	18.50
<i>Breaded chicken, bacon, avocado, lettuce, tomato, spicy calabrese</i>	

INSALATA

House Salad GF	10.25
<i>Mixed greens, tomatoes, carrots, cucumber, Italian vinaigrette</i>	
 Eggplant Stack	17.50
<i>Breaded eggplant, beefsteak tomatoes, fresh mozzarella, arugula, EVOO, balsamic glaze – available chopped</i>	
Antipasto Salad GF	20.75
<i>Mixed greens, tomato, olives, roasted red peppers, celery salami, mozzarella, pepperoncini, Italian dressing</i>	
Caesar Salad	15.50
<i>Romaine hearts, seasoned croutons, anchovies, parmesan, handmade dressing</i>	
Caprese Salad GF	16.50
<i>Tomatoes, basil, fresh mozzarella, EVOO</i>	
 Chopped Salad GF	17.50
<i>Iceberg, spinach, tomatoes, broccolini, beets, celery, carrot, bell peppers, mozzarella roasted red peppers, cucumber, corn, Italian vinaigrette</i>	
 Mama’s Meatballs Salad	21.75
<i>Hand-rolled veal & beef meatball, Sunday salad, O&V</i>	
Wedge Salad GF	17.50
<i>Chopped cucumber, tomato, hardboiled egg, bacon, blue cheese</i>	
Burrata & Prosciutto Salad GF	23.75
<i>Heirloom tomatoes, arugula, basil, burrata, balsamic glaze, EVOO, basil</i>	
 *Rosebud Fish Salad GF	22.75
<i>Calamari, octopus, shrimp, scungilli, Italian vinegar, peppers, celery, garlic, lemon vinaigrette</i>	
Mediterranean Salad GF	16.50
<i>Mixed greens, tomatoes, onions, olives, red peppers, cucumber, feta cheese, Italian dressing, oregano</i>	
Lobster Wedge Salad GF	32.00
<i>Maine Lobster, cucumber, tomato, hardboiled egg, scallions, creamy blue cheese dressing</i>	
Shrimp Louie Salad GF	28.00
<i>Iceberg lettuce, capers, cherry tomatoes, hard boiled egg, avocado, cucumber, shrimp, 1000 island dressing</i>	
*Citrus Salmon Salad GF	28.00
<i>Baby greens, berries, candied pecans, tomatoes, cucumber, goat cheese, citrus vinaigrette</i>	

ITALIAN SPECIALTIES

CHICKEN 23.50 | VEAL 28.00

Milanese

Parmesan breaded, pan-fried, mixed greens

 Parmesan

Parmesan breaded, marinara, baked mozzarella

Calabrese

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

 Vesuvio

Garlic, oregano, white wine, potatoes, sweet peas

Francese

Egg wash, lemon butter, side of pasta

Marsala

Sweet marsala wine, fresh mushrooms , side of pasta

ENTRÉES

*Skirt Steak GF	31.00
<i>Served with your choice of: field greens salad, pomme frites, or fried onion</i>	
Eggplant Parmesan	18.50
<i>Eggplant, marinara, mozzarella cheese</i>	
Short Rib & Polenta	37.00
<i>Prime short rib in demi sauce, served with creamy polenta</i>	
*Salmon or Whitefish	MP

SIDES

Jalapeño Hashbrowns	10.25
French Fries	6.25
Vesuvio or Oreganato Potatoes	10.25
Penne Pasta	7.25
Green Beans GF	11.50

Broccolini GF	12.50
Asparagus GF	12.00
Italian Sausage GF	13.50
Sautéed Spinach GF	10.25
Mama’s Meatball	14.50

BREAD SERVICE BY REQUEST ONLY

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