

LUNCH

ANTIPASTI

Bruschetta.....	14.50
🌿 Sausage & Peppers GF.....	20.00
Jumbo Maryland Crab Cake.....	24.50
🌿 Baked Clams (half dozen).....	19.50
Fried Calamari.....	22.00
🌿 Steamed Mussels GF.....	22.25
Lamb Chop Lollipops.....	28.50
🌿 Scampi alla Rosebud.....	24.00
Stuffed Mushrooms.....	16.00
Minestrone.....	9.00 (bowl)

PASTAS

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

🌿 Pappardelle (Square Noodles).....	24.25
<i>Handmade square noodles, marinara, basil</i>	
Rigatoni alla Vodka.....	21.25
<i>Vodka sauce, fresh basil</i>	
Spaghetti & Meatball or Sausage.....	22.25
<i>Marinara, handmade meatball or sausage, basil, imported cheeses, tomatoes, fresh mozzarella, EVOO</i>	
🌿 Ribbons Bolognese.....	21.25
<i>Fresh mafaldine pasta, veal & beef tomato sauce, basil, cheese</i>	
🌿 Orecchiette Sausage & Broccoli.....	22.25
<i>Crumbled Italian sausage, broccoli, garlic, olive oil</i>	
Linguine and Clams.....	24.25
<i>Choice of red or white sauce</i>	
Tortellini Carbonara.....	26.25
<i>Parmesan cream, prosciutto, mushrooms, sweet peas</i>	
Cheese Ravioli & Tomato Basil Sauce.....	19.00
<i>Handmade ricotta-filled ravioli, marinara</i>	
🌿 Rosebud Baked Ziti.....	27.25
<i>Crumbled Italian sausage, roasted garlic, tomatoes, baked mozzarella</i>	
Meat Lasagna.....	28.50
<i>Pasta sheets, ricotta, beef & veal, basil, marinara, mozzarella</i>	
Fettuccine Alfredo.....	21.25
<i>Handmade egg fettuccine, parmesan, romano</i>	
Spaghetti Primavera.....	21.25
<i>Garlic, olive oil, roasted mixed vegetables</i>	
Bucatini Cacio E Pepe.....	21.25
<i>Pecorino romano cheese and fresh black pepper</i>	
🌿 Arrabbiata Fusilli.....	18.50
<i>Rosebud arrabbiata - spicy marinara with jalapeños and prosciutto</i>	
🌿 Gnocchi al Forno.....	20.50
<i>Handmade potato dumplings, tomato, basil, baked mozzarella</i>	
Gnocchi alla Vodka.....	21.25
<i>Handmade potato dumplings, vodka sauce, fresh basil</i>	

SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRIES

🌿 *Rosebud Burger.....	19.95
<i>12oz beef patty, lettuce, tomato, pickle, American cheese</i>	
Fish Sandwich.....	20.25
<i>Hand-breaded whitefish, arugula, tomato</i>	
Meatball Sandwich.....	18.00
<i>Our famous 'Mama's Meatballs', Parmesan cheese, marinara</i>	
Chicken Parmesan Sandwich.....	18.00
<i>Parmesan breaded, marinara, baked mozzarella</i>	
Eggplant Parmesan Sandwich.....	17.00
<i>Parmesan breaded, marinara, mozzarella</i>	
Shaved Prime Rib Sandwich.....	25.00
<i>Shaved prime rib, brioche, au jus</i>	
Breaded Chicken Sandwich.....	19.00
<i>Breaded chicken, bacon, avocado, lettuce, tomato, spicy calabrese</i>	

INSALATA

House Salad GF.....	10.75
<i>Mixed greens, tomatoes, carrots, cucumber, Italian vinaigrette</i>	
🌿 Eggplant Stack.....	19.00
<i>Breaded eggplant, beefsteak tomatoes, fresh mozzarella, arugula, EVOO, balsamic glaze - available chopped</i>	
Antipasto Salad GF.....	22.00
<i>Mixed greens, tomato, olives, roasted red peppers, celery salami, mozzarella, pepperoncini, Italian dressing</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>	
🌿 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 Meatballs Salad.....	23.00
<i>Hand-rolled veal & beef meatball, Sunday salad, O&V</i>	
Wedge Salad GF.....	18.00
<i>Chopped cucumber, tomato, hardboiled egg, bacon, blue cheese</i>	
Burrata & Prosciutto Salad GF.....	24.25
<i>Heirloom tomatoes, arugula, basil, burrata, balsamic glaze, EVOO, basil</i>	
🌿 *Rosebud Fish Salad GF.....	23.25
<i>Calamari, octopus, shrimp, scungilli, Italian vinegar, peppers, celery, garlic, lemon vinaigrette</i>	
Mediterranean Salad GF.....	17.00
<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.....	28.50
<i>Iceberg lettuce, capers, cherry tomatoes, hard boiled egg, avocado, cucumber, shrimp, 1000 island dressing</i>	
*Citrus Salmon Salad GF.....	28.50
<i>Baby greens, berries, candied pecans, tomatoes, cucumber, goat cheese, citrus vinaigrette</i>	

ITALIAN SPECIALTIES

CHICKEN 25.00 | VEAL 28.50

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.....	31.50
<i>Served with your choice of: field greens salad, pomme frites, or fried onion</i>	
Eggplant Parmesan.....	20.00
<i>Eggplant, marinara, mozzarella cheese</i>	
Short Rib & Polenta.....	37.50
<i>Prime short rib in demi sauce, served with creamy polenta</i>	
*Salmon or Whitefish.....	MP

SIDES

Jalapeño Hashbrowns.....	10.75	Broccoli GF.....	13.00
French Fries.....	6.75	Asparagus GF.....	12.50
Vesuvio or Oregano Potatoes.....	10.75	Italian Sausage GF.....	14.00
Penne Pasta.....	7.75	Sautéed Spinach GF.....	10.75
Green Beans GF.....	12.00	Mama's Meatball.....	15.00

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.

ROSETTA

• I T A L I A N •

WINES BY THE GLASS OR BOTTLE

BUBBLES

La Marca Prosecco, Italy	15/60
Mionetto, Prosecco, Italy 187ml	17
Veuve Du Vernay, Brut Rosé, France 187ml	16

PINK

Whispering Angel Rosé, France	17/68
Rodney Strong Rosé, California	15/60

WHITES

Barone Fini, Pinot Grigio, Valdadige, Italy	14/56
Bollini, Pinot Grigio, Trentino, Italy	15/60
Hess Shirtail Ranch, Chardonnay, Monterey County, CA	14/56
Napa Cellars, Chardonnay, Napa Valley, CA	16/64
Kim Crawford, Sauvignon Blanc, New Zealand	15/60
Oyster Bay, Sauvignon Blanc, New Zealand	14/56
Relax, Riesling, Germany	13/52
Caposaldo, Moscato, Italy	14/56

REDS

The Prisoner 'Unshackled', Cabernet Sauvignon, California	16/64
Quilt, Cabernet Sauvignon, (Caymus) Napa Valley, CA	22/88
Franciscan Select, Cabernet Sauvignon, California	14/56
Charles Smith Velvet Devil, Merlot, Washington	15/60
Sea Sun by Caymus, Pinot Noir, California	15/60
Substance, Pinot Noir, Washington	16/64
Decoy Limited, Pinot Noir, Sonoma Coast, CA	20/80
Nozzole, Chianti, Tuscany, Italy	15/60
Antinori Peppoli, Chianti, Tuscany, Italy	17/68
Carletto, Montepulciano D'Abruzzo, Italy	13/52
Lucente, Super Tuscan, Italy	18/72
Rivetti, Nebbiolo, Piedmont, Italy	16/64
Terrazas Altos, Malbec, Mendoza	15/60
Ferrari-Carano 'Siena', Sangiovese, Sonoma County, CA	15/60
Director's Cut, Zinfandel, Dry Creek Valley, CA	16/64
Thread Count, Red Blend, California	17/68
Harvey & Harriet, Red Blend, Paso Robles, CA	20/80
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
------------------------------------	----

REDS

CABERNET SAUVIGNON

Cakebread Cellars, Napa Valley, CA	165
Caymus, Napa Valley, CA	195
Hess Collection 'Lion Tamer', Napa Valley, CA	100
The Wines of Francis Coppola, Sonoma, CA	50
Chateau Montelena, Napa Valley, CA	195
Jordan, Alexander Valley, CA	145
Justin, Paso Robles, CA	85
Silver Oak, Alexander Valley, CA	205
Hess Collection 'Allomi', Napa Valley, CA	99
Canvasback, Red Mountain, WA	99
Mount Veeder, Napa Valley, CA	110
Nickel & Nickel 'Single Vineyard', Napa Valley, CA	225
Orin Swift 'Papillon', Napa Valley, CA	200
Hewitt 'Rutherford', Napa Valley, CA	250

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

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

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

CHIANTI & SANGIOVESE

Lamole di Lamole 'Blue', Chianti Classico, Italy	75
Frescobaldi 'Nipozzano Riserva', Chianti Rufina, Italy	72
Castello di Monsanto, Chianti Classico, Italy	88
Da Vinci, Chianti, Italy	50
Ruffino 'Riserva Ducale Tan', Chianti Classico, Italy	70
Ruffino 'Riserva Ducale Gold', Chianti Classico, Italy	105

ITALIAN REDS

Pertinace, Barolo, Piedmont	125
Pio Cesare, Barolo, Piedmont	135
Renato Ratti 'Marcenasco', Barolo, Piedmont	145
Gaja 'Dagromis', Barolo, Piedmont	275
Scarpetta, Barbera, Piedmont	55
Luigi Righetti, Amarone, Veneto	110
Masi 'Costasera', Amarone, Veneto	135
Allegrini, Palazzo della Torre, Veneto	70
Sartori di Verona, Amarone, Veneto	150
Ruffino Modus, Super Tuscan, Tuscany	75
Sassoregale, Super Tuscan, Tuscany	80
Tenuta San Guido 'Sassicaia', Bolgheri, Tuscany	425
Castello Banfi, Brunello di Montalcino	140
Tenuta 'Il Poggione', Brunello di Montalcino	175
Tenuta Silvio Nardi, Brunello di Montalcino	180
Nevio, Montepulciano D'Abruzzo	75
Masciarelli, Montepulciano D'Abruzzo	55
Luigi Righetti, Valpolicella Ripasso	65

LARGE FORMAT 1.5L

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

COCKTAILS

Aperol Spritz 18

Aperol, La Marca Prosecco, Splash of Soda Water, Orange Slice Garnish

Pomegranate Cosmopolitan 17

Absolut Vodka, Pomegranate Juice, Fresh Lemon Juice, Cointreau, Lime Peel Garnish

Kettle One Cucumber Mint 18

Kettle One Vodka, Soda Water, Muddled Mint & Cucumber, Mint Leaf Garnish

French 75 17

Beefeater Gin, Champagne, Fresh Lemon Juice, Simple Syrup, Lemon Peel Garnish

Rosebud Manhattan 20

Woodford Reserve Bourbon, Sweet Vermouth, Bitters, Luxardo Cherry Garnish

Rosetta Old Fashion 18

Maker's Mark Bourbon, Simple Syrup, Bitters, Muddled Orange Slice, Luxardo Cherry

Dearborn Berry Punch 18

Jack Daniel's Whiskey, Lemonade, Berry Purée, Raspberry Garnish

Jalapeño Margarita 18

Patron Silver Tequila, Cointreau, Fresh Lime Juice, Muddled Jalapeño, Jalapeño Garnish

Cucumber Hendrick's & Tonic 18

Hendrick's Gin, Tonic, Muddled Cucumber, Cucumber Garnish

Rosetta Espresso Martini 18

Stoli Vanilla Vodka, Tia Maria, La Vazza Espresso, Splash of Bailey's Irish Cream, Garnished with 3 Espresso Beans

Negroni 18

Tanqueray Gin, Campari, Sweet Vermouth, Orange Slice Garnish