

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 Fusilli.....	18.00
<i>Rosebud arrabbiata - spicy marinara with jalapeños and prosciutto</i>	
🌶️ Gnocchi al Forno.....	20.00
<i>Handmade potato dumplings, tomato, basil, baked mozzarella</i>	
Gnocchi alla Vodka.....	20.75
<i>Handmade potato dumplings, vodka sauce, fresh basil</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
<i>Parmesan breaded, pan-fried, mixed greens</i>
🌶️ Parmesan
<i>Parmesan breaded, marinara, baked mozzarella</i>
Calabrese
<i>Parmesan breaded, spicy calabrese peppers, pepperoncini, potato, lemon, white wine garlic sauce</i>
🌶️ Vesuvio
<i>Garlic, oregano, white wine, potatoes, sweet peas</i>
Francese
<i>Egg wash, lemon butter, side of pasta</i>
Marsala
<i>Sweet marsala wine, fresh mushrooms, side of pasta</i>

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
Broccoli 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.

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
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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 16

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

Kettle One Cucumber Mint 16

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

Rosebud Manhattan 17

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

Dearborn Berry Punch 17

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

Cucumber Hendrick's & Tonic 15

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

Negroni 17

Tanqueray Gin, Campari, Sweet Vermouth, Orange Slice Garnish

Pomegranate Cosmopolitan 16

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

Paradise Smash 17

Grey Goose Vodka, Fresh Squeezed Lime Juice, Muddled Basil, Raspberry Purée, Basil Leaf Garnish

French 75 17

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

Rosetta Old Fashion 16

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

Jalapeño Margarita 18

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

Honey Basil Hayden 16

Basil Hayden, Fresh Lemon Juice, Honey, Muddled Fresh Basil, Lemon Wheel Garnish

Rosetta Espresso Martini 17

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