

# Mia Rosebud



## ANTIPASTI

FRIED CALAMARI 23  
GRILLED CALAMARI 23  
BAKED CLAMS (6) 19

SAUSAGE & PEPPERS GF 19  
GRIGLIATO MISTO 26  
*Octopus, calamari, shrimp, vinegar  
peppers, balsamic vinaigrette*

LEMON BUTTER SHRIMP 32  
MEATBALL IN POLENTA 22.50  
STUFFED MUSHROOMS 18

STEAMED MUSSELS 25  
*Choice of sauce:  
Red Spicy Tomato or Garlic White Wine*  
LOLLIPOP LAMB CHOPS 29

## INSALATA

ADD TO ANY SALAD

STEAK, CHICKEN, SALMON, SHRIMP

★ CLASSIC CHICAGO MEATBALL SALAD 26.50 ★  
*Hand-rolled veal & beef meatball, Sunday salad, O&V*

EGGPLANT STACK 26  
*Breaded eggplant, beefsteak tomatoes, fresh mozzarella,  
kalamata olives, arugula, EVOO, balsamic glaze*

★ \*ROSEBUD FISH SALAD GF 28 ★  
*Calamari, octopus, shrimp, scungilli, celery,  
vinegar peppers, garlic, lemon vinaigrette*

CHOPPED SALAD GF 22  
*Iceberg, beefsteak tomatoes, broccolini, beets, celery,  
carrot, bell peppers, roasted red peppers, cucumber,  
corn, kalamata olives, Italian vinaigrette*

CAESAR SALAD 18  
*Romaine, seasoned croutons, anchovies, parmesan, handmade dressing*

CAPRESE SALAD GF 19  
*Tomatoes, basil, burrata cheese, EVOO, balsamic glaze*

HOUSE SALAD GF 10.50  
*Mixed greens, tomatoes, carrots, cucumber, Italian vinaigrette*

## PASTAS

★ ROSEBUD ORIGINAL SQUARE NOODLES (PAPPARDELLE) 28 ★  
*Our original handmade square noodles, in rich tomato basil sauce*

SPAGHETTI & MEATBALL 28  
*Marinara, handmade meatball*

RIGATONI ALLA VODKA 30  
*Vodka sauce, fresh basil*

FETTUCCINE BOLOGNESE 30  
*Handmade egg fettuccine, veal & beef tomato sauce, basil, cheese*

LINGUINE & CLAMS 38  
*Garlic & olive oil sauce*

CAVATELLI ALLA ROSEBUD 28  
*Roasted peppers, mushrooms, green beans, garlic, olive oil*

ORECCHIETTE SAUSAGE & BROCCOLI 29  
*Crumbled Italian sausage, garlic, broccoli, olive oil*

BUCATINI ARRABBIATA 29  
*Rosebud arrabbiata - spicy marinara with jalapeños and prosciutto*

TORTELLINI CARBONARA 29  
*Parmesan cream, prosciutto, mushrooms, sweet peas*

SPAGHETTI PRIMAVERA 24  
*Garlic, olive oil, assorted spring vegetables*

## PRIME STEAKS & CHOPS

\*24oz DELMONICO VESUVIO GF 79  
*Peas, garlic & white wine sauce*

\*14oz SKIRT STEAK VELASCO GF 52  
*Jalapeños, garlic & white wine sauce*

\*19oz NEW YORK STRIP ITALIANO GF 79  
*Vinegar peppers, garlic & white wine sauce*

\*CHOPPED STEAK GF 32  
*Mushrooms, onions & demi sauce*

CHOPPED WEDGE SALAD GF 20  
*Iceberg lettuce, cucumber, tomato, hardboiled egg,  
bacon, blue cheese crumbles, blue cheese dressing*

\*18oz LAMB CHOPS OREGANATO 69  
*6 lamb chops, oregano, lemon & butter sauce*

★ \*PETITE FILET & POMMES FRITES GF 56 ★

★ PORK CHOPS CALABRESE 42 ★  
*Parmesan breaded, spicy calabrese peppers,  
pepperoncini, lemon, white wine garlic sauce*

BBQ BABY BACK RIBS 38  
*Served with fries and coleslaw*

VEAL CHOP MILANESE 79  
*Bone-in veal chop, parmesan breaded,  
pan-fried, arugula & tomato salad*

## ITALIAN SPECIALTIES

VEAL PARMESAN 42  
*Parmesan breaded, marinara, baked mozzarella*

VEAL MILANESE 42  
*Pan-fried, parmesan breaded, arugula & tomato salad*

CHICKEN BRACIOLE 40  
*Thin cut 16oz chicken breast stuffed with sausage, basil,  
escarole, breadcrumbs, mozzarella, in a tomato sauce*

EGGPLANT PARMESAN 32

FISH OF THE DAY MP

★ BRICK CHICKEN 42 ★  
*Rosebud signature crispy pan-roasted whole chicken,  
served with broccolini, oregano & lemon sauce*

CHICKEN GIAMBOTTA 42  
*Bone-in chicken, Italian sausage, bell  
peppers, Spanish onions, mushrooms, crispy  
potatoes, in a garlic white wine sauce*

CHICKEN VESUVIO 36  
*Bone-in chicken, potatoes, peas, garlic  
& white wine sauce*

CHICKEN PARMESAN 38  
*Parmesan breaded, marinara, baked mozzarella*

CHICKEN MILANESE 38  
*Pan-fried, parmesan breaded, arugula & tomato salad*

ZUPPA DI PESCE 58  
*Calamari, octopus, mussels, clams, shrimp, fish of the day,  
spicy tomato white wine sauce, served over fettuccine*

SHORT RIB & POLENTA 49  
*Prime short rib in demi sauce,  
served with creamy polenta*

## SIDES

CHARRED RAPINI GF 14  
ROASTED BRUSSELS SPROUTS GF 12  
BROCCOLINI GF 14  
BUTTERFLIED SAUSAGE & RAPINI GF 18

SAUTÉED SPINACH GF 12  
ASPARAGUS GF 12  
WILD MUSHROOMS & ONIONS GF 14

ITALIAN SAUSAGE GF 14  
MAMA'S MEATBALLS 20  
VESUVIO OR CRISPY POTATOES 12  
PENNE PASTA 10

*Rosebud Restaurants, founded by Alex Dana in 1976, have long been synonymous with classic Italian flavors and generous portions. Originating in the heart of Little Italy, Chicago, this culinary empire has gracefully expanded to numerous locations across Illinois and now Florida, each promising a distinctive ambiance and unmatched dining experience. Embracing the essence of authentic hospitality, exceptional ingredients, and time-honored recipes, Rosebud Restaurants continue to captivate diners with their delicious cuisine and warm atmosphere.*

\$35 Corkage Fee | Please note there may be a charge for any substitutions | \$5 Split Plate Charge

GF = Gluten Free \*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

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