



@ carmines\_rush f CarminesChicago  
 rosebudrestaurants.com

## Antipasto

*Grilled or Fried Calamari GF	18.95
*Sausage & Peppers GF	15.95
*Baked Clams (1/2 dozen)	15.95
Steamed Mussels GF	17.95
*Stuffed Mushrooms	13.95
Bruschetta	11.95
Eggplant Rotolo	12.95
Scampi alla Rosebud	19.95
Carmine's Garlic Knots	5.95
Minestrone	4 cup / 7 bowl
Soup of the Day	4 cup / 7 bowl

## Pastas

ADD TO ANY PASTA

\*Grilled Chicken 6 | \*Jumbo Shrimp 7 (ea) | \*Small Gulf Shrimp 8 | \*Salmon 9 | Skirt Steak 18  
 GLUTEN FREE OR WHOLE WHEAT PASTA AVAILABLE UPON REQUEST

*Square Noodles	19.95
Handmade pasta sheets, marinara, basil	
Rigatoni alla Vodka	18.95
San marzano tomatoes, vodka, mascarpone cheese, fresh basil	
Spaghetti & Meatball or Sausage	21.95
Marinara, hand-rolled meatball or sausage, basil, imported cheeses	
8 Finger Cavatelli Arrabbiata	19.95
House made ricotta dumplings, spicy marinara, jalapeños, prosciutto	
Rosebud Baked Ziti	19.95
Crumbled Italian sausage, roasted garlic, tomatoes, baked mozzarella	
*Cavatelli Alla Rosebud	19.95
Roasted peppers, green beans, mushrooms, garlic, olive oil	
Meat Lasagna	22.95
Pasta sheets, ricotta, beef & veal, basil, marinara, mozzarella	
Spaghetti Marinara	15.95
Fresh basil, imported parmesan	
*Baked Cavatelli	21.95
House made ricotta dumplings, tomato, basil, impotred cheeses, baked mozzarella	
Ribbons Bolognese	19.95
Ribbons pasta, veal & beef tomato sauce, basil, cheese	
Cheese Ravioli	17.95
Handmade ricotta-filled ravioli, marinara	
Pasta Primavera	18.95
Fresh vegetables, herbs, garlic, tomato basil, parmesan cheese	
Fettuccine Alfredo	18.95
Homemade egg fettuccine, parmesan, romano	
Orecchiette Sausage & Broccoli	21.95
Crumbled Italian sausage, broccoli, garlic, olive oil	

## Entrees

Linguini & Clams	24.95
Choice of red or white sauce	
Lake Superior Whitefish GF	28.95
Choice of picatta, vesuvio, velasco, or oreganato	
Skirt Steak Velasco	28.95

French Fries	5.95
Brussel Sprouts	7.95
Broccoli	11.95
Asparagus	10.95
Jalapeño Hashbrowns	9.95

GF=Gluten Free

## LUNCH MENU

### Sandwiches

ALL SANDWICHES ARE SERVED WITH FRIES

Shaved Prime Rib Sandwich GF	20.95
Au jus, creamy horseradish, brioche bun	
*Rosebud Burger	16.95
12oz beef patty, lettuce, tomato, pickle, brioche bun	
*Fish Sandwich	17.95
Hand-breaded whitefish, housemade spicy slaw	
*Chicken Calabrese	18.95
Served with creamy cole slaw, with spicy Calabrese aioli	
Meatball Sandwich	18.95
Our famous 'Mama's Meatballs', parmesan cheese, marinara	

### Insalata

ADD TO ANY SALAD

\*Grilled Chicken 6 | \*Shrimp 7 | \*Small Gulf Shrimp 8 | \*Salmon 9 | Skirt Steak 18

House Salad GF	8.95
Mixed greens, tomatoes, carrots, cucumber, Italian vinaigrette	
Caesar Salad	14.95
Romaine hearts, seasoned croutons, anchovies, parmesan, homemade dressing	
Wedge Salad	15.95
Cucumber, tomato, hardboiled egg, bacon, blue cheese	
*Chopped Salad	15.95
Iceberg, spinach, tomatoes, broccolini, beets, celery, carrot, bell peppers, roasted red peppers, asparagus, cucumber, corn, Italian vinaigrette	
Mama's Meatball Salad	21.95
Hand-rolled veal & beef meatballs, Sunday salad, O&V	
Caprese Salad	14.95
Tomatoes, basil, fresh mozzarella, EVOO	
*Eggplant Stack	16.95
Breaded eggplant, beefsteak tomatoes, fresh mozzarella, arugula, EVOO, balsamic glaze	
*Rosebud Fish Salad GF	20.95
Calamari, octopus, shrimp, whole clams, scungilli, Italian vinegar, peppers, celery, garlic, lemon vinaigrette & EVOO	
Mediterranean	14.95
Mixed greens, tomatoes, onions, olives, red peppers, cucumber, feta cheese, oregano	
*Citrus Salmon Salad	21.95
Baby greens, berries, candied pecans, tomatoes, cucumber, goat cheese, citrus vinaigrette	
Steak Salad	24.95
Sliced skirt steak, iceberg lettuce, tomato, crumbled cheese, olives, roasted peppers, onions, peppercorn dressing	
Antipasti Salad	18.95
Mixed greens, tomato, olives, roasted red peppers, celery, salami, mozzarella, pepperoncini, Italian dressing	
Chicken Romano Salad	18.95
Iceberg lettuce, tomatoes, avocado, parmesan chicken, peppercorn dressing, bacon	

### Italian Specialties

*Chicken Vesuvio	22.95
Garlic, oregano, white wine, potatoes, sweet peas	
*Chicken Marsala	22.95
Sweet marsala wine, fresh mushrooms, side of pasta	
*Chicken Oreganato	22.95
Fresh lemon, oregano, velouté, roasted potatoes	
*Chicken or Veal Milanese	22.95/27.95
Parmesan breaded, pan-fried, mixed greens, side of pasta	
*Chicken Francese	22.95
Egg wash, white wine, lemon butter sauce, side of pasta	
*Chicken or Veal Parmesan	22.95/27.95
Parmesan breaded, marinara, baked mozzarella, side pasta	
Eggplant Parmesan	20.95
Eggplant, marinara, mozzarella cheese, side of pasta	

### Sides

Spinach	9.95
Penne Pasta	6.95
Meatballs	14.95
Italian Sausage GF	12.95
Vesuvio or Oreganato Potatoes	9.95

Please note there may be a charge for any substitutions.

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

Edit Date:  
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# Wines By The Glass

## BUBBLES

La Marca Prosecco, Veneto.....	12
Minonetto, Prosecco, Veneto 187ml.....	15
Ruffino, Rosé 187ml.....	12
Moët & Chandon Imperial Brut, France 187ml.....	18

## PINK

Copper Ridge, White Zinfandel, California.....	10
 Rosebud, Rose, Sicily.....	10
Whispering Angel, Rosé, Coteaux d'Aix-en.....	15


## WHITES

Chateau Ste. Michelle, 'Riesling', Columbia Valley, WA.....	11
The Seeker, 'Riesling', Germany.....	10
Tenuta Sant'Anna, Pinot Grigio, Veneto, Italy.....	10
Barone Fini, Pinot Grigio, Valdadige, Italy.....	12
Santa Margherita, Pinot Grigio, Trentino-Alto Adige, Italy.....	14
Napa Valley Cellars, Chardonnay.....	15
Sonoma Cutrer "Russian River", Chardonnay.....	17
Story Point, Chardonnay, Mendocino.....	10
Kim Crawford, Sauvignon Blanc, Marlborou.....	14
Oyster Bay, Sauvignon Blanc, Marlborou.....	14
Rodney Strong Charlotte's Home, Sauvignon Blanc.....	12
Pieropan, Soave, Veneto, Italy.....	12

## DESSERT AND SWEET WINE

Caposaldo, Moscato, Italy.....	10
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## RED WINE

La Crema, Pinot Noir, Oregon.....	18
Meiomi, Pinot Noir, California.....	14
Parducci, "Small Lot", Pinot Noir.....	10
Edna Valley Merlot, California.....	14
Velvet Devil, Merlot, Washington.....	12
Arrowood, Cabernet Sauvignon, Sonoma.....	16
Joel Gott "815", Cabernet Sauvignon, California.....	12
Louis Martini, Cabernet, California.....	10
Wente, Cabernet Sauvignon, California.....	17
Ferrari Carano "Siena", Sangiovese.....	13
The Prisoner, Zinfandel Blend, California.....	25
Caymus-Suisun, Grand Duriff Petite Syrah, California.....	18
Orin Swift "8 Years in the Desert", Zinfandel Blend.....	25
Upshot, Zinfandel Blend, Sonoma.....	15
Alamos, Malbec, Mendoza.....	10
Tamari, Malbec, Argentina.....	12
DaVinci, Chianti, Tuscany.....	12
Cecchi, Chianti, Tuscany.....	10
Ruffino "Tan", Chianti Classico Rsv, Tuscany.....	17
Cariello, Montepulciano D'Abruzzo.....	10
Frescobaldi Remole, Sangiovese Blend, Tuscany.....	11
Pertinace, Nebbiolo, Piedmont.....	14
Scarpetta, Barbera, Sicily.....	14
Tenuta Piccini, Chianti, Italy.....	15
 Rosebud Rosso, Red Blend, Prato.....	9
Castello Monaci Piluna, Primitivo, Puglia.....	12

## Classic Cocktails

### ALL \$14

<b>French Martini</b> .....	14
Absolut Vanilla, Creme de Cassis, Pineapple, Lemon Twist	
<b>Aperol Spritz</b> .....	14
Aperol, La Marca Prosecco, Club Soda	
<b>Citizen Kane Martini</b> .....	14
Grey Goose Vodka, St. Germaine, Lemon, Pineapple	
<b>Negroni</b> .....	14
Bombay Sapphire Gin, Campari, Sweet Vermouth	
<b>Classic Gin Martini</b> .....	14
Hendrick's Gin, Splash of Dry Vermouth, Gorgonzola Stuffed Olives	
<b>Moscow Mule</b> .....	14
Ketel One Vodka, Q Ginger Beer, Soda, Fresh Lime	
<b>Cadillac Margarita</b> .....	14
Don Julio Blanco, Cointreau, Salted Rim, Lime, Grand Marnier Float	
<b>Bourbon Old Fashion</b> .....	14
Woodford Reserve, Simple Syrup, Angostura Bitters, Muddled Orange, Luxardo Cherry Granish	
<b>Pomegranate Cosmopolitan</b> .....	14
Tito's Vodka, Pama, Cointreau, Lime Juice	
<b>Maker's Mark Manhattan</b> .....	14
Maker's Mark, Sweet Vermouth, Luxardo Cherry Granish	
<b>Boulevardier</b> .....	14
Jack Daniels, Campari, Sweet Vermouth	
<b>Man O'War</b> .....	14
Tin Cup Whiskey, Cointreau, Sweet Vermouth, Lemon Twist	
<b>Paloma Martini</b> .....	18
Casamigos Blanco, Splash of Grapefruit Juice, Dash of Simple Syrup, Fresh Lime, Salt Rimmed Martini Glass	
<b>Vitamin C</b> .....	18
Ketel One Oranje, Cointreau, Full Can of Redbull	

## Spirits

### SCOTCH

Mccallen Rare Cask.....	58
J. Walker Black.....	17
Johnny Walker Blue.....	53
Mccallen 12yr.....	19
Mccallen 18yr.....	38
Talisker 10yr.....	19
Oban 14yr.....	17
Delmore 12yr.....	19
Dalwhinnie 15yr.....	17
Dewars 18yr.....	15
Glenfiddich 12yr.....	15
Glenfiddich 15yr.....	18
Balvenie 12yr.....	18
Glenlivet 12yr.....	15
Glenmorangie 10yr.....	15
Lagavulin 16yr.....	21
Laphroaig 10yr.....	17
Cragganmore 12yr.....	17
Chives 12yr.....	15

### LOUIS XIII

0.5oz.....	75
1 oz.....	150
2oz.....	295

### BOURBON

Bookers.....	19
Woodford.....	18
Baker's.....	18
Basil Hayden.....	17
Knob Creek.....	15
Bulleit.....	15
Makers Mark.....	15

### TEQUILA

Don Julio 1942.....	28
Don Julio Anejo.....	20
Don Julio Blanco.....	17
Don Julio Reposado.....	19
Patron Silver.....	17
Casamigos Blanco.....	20

### RYE / WHISKEY

Bulleit Rye.....	15
Templeton Rye.....	17
Tin Cup.....	19
Gentleman Jack.....	17
Crown Royal.....	14

### COGNAC

Remy Martin VSOP.....	18
Hennessy XO.....	50
Hennessy VSOP.....	25
Hennessy VS.....	14
Martell Cordon Blue.....	35
Courvoisier VSOP.....	18
Courvoisier VS.....	15

## Beer & Cider

### DOMESTIC BEER

Goose Island Sofie, Belgian Farmhouse Ale.....	12
Allagash White, Belgian Wit, Portland ME.....	10
Half Acre Daisy Cutter, Pale Ale, Chicago.....	10
Half Acre Original Reaper, Stout, Chicago.....	10
3 Floyds, Zombie Dust, Amer Pale Ale, IND.....	10
3 Floyds, Alpha King, Pale Ale, IND.....	9
3 Floyds, Gumballhead, Amer Wheat, IND.....	9
Lagunitas IPA, India Pale Ale, Chicago, IL.....	9
Lagunitas Lil Sumpin'Sumpin, Chicago, IL.....	9
Blue Moon, Belgian Style Wheat Ale, CO.....	8
Goose Island 312, Wheat Ale, Chicago, IL.....	8
Revolution, Rev Pils, Pilsner, Chicago, IL.....	7
Bud Light, Lager, St Louis, MO.....	7
Miller Lite, Pale Lager, Milwaukee, WI.....	7
Miller 64, Light Lager, Milwaukee, WI.....	7
Michelob Ultra, Light Lager, St. Louis, MO.....	7
Seattle Cider, Semi Sweet, Washington.....	7

### IMPORTED BEER

Corona, Pale Lager, Mexico.....	8
Moretti La Rosa, Dopplebock Lager, Italy.....	8
Peroni, Pale Lager, Italy.....	8
Stella Artois, Pilsner, Belgium.....	8
Heineken, Pale Lager, Amsterdam.....	8
Beck's, Non Alcoholic Lager, Germany.....	6

## Desserts

Menu items may contain or come into contact with: WHEAT, EGGS, PEANUTS TREE NUTS and MILK. For more information, please speak with a manager.

Mile High Chocolate Cake.....	14
Carrot Cake.....	14
Godiva Chocolate Mousse Cake.....	14
Coconut Cake.....	14
Tiramisu.....	10
Cheesecake.....	10
Creme Brulee.....	10
Cannoli.....	8
Gelato.....	4
Sorbet.....	4

## After Dinner Drinks

### DIGESTIF

Homemade Lemoncello.....	10
Sambuca Romana White/Black ..	12
Amaro Averna.....	12
Fernet Branca.....	12
Amaro Nonino.....	12
Grappa Nonino Chardonnay.....	14
Grappa Nonino Merlot.....	14
Bumbu Rum.....	14

### PORT

Fonseca Bin 27.....	14
Graham's 6 Grapes.....	13
Graham's 10 yr., Tawny.....	15
Graham's 20 yr., Tawny.....	17
Graham's 30 yr., Tawny.....	21