

Mia Rosebud



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| ★ FRIED CALAMARI ★
DIAVOLO 23 | MEATBALL IN POLENTA 23 | ★ LOBSTER AVOCADO ★
COCKTAIL 38 | GRIGLIATO MISTO 29
<i>Octopus, calamari, shrimp, vinegar
peppers, balsamic vinaigrette</i> |
| BAKED CLAMS (6) 21 | STUFFED MUSHROOMS 19 | STEAMED MUSSELS 26
<i>Choice of sauce: Red Spicy Tomato
or Garlic White Wine</i> | ★ GRILLED VEGETABLE ★
PLATTER 19 |
| SAUSAGE & PEPPERS GF 23 | LOLLIPOP LAMB CHOPS 32 | | |
| LEMON BUTTER SHRIMP 32 | SHRIMP COCKTAIL (3PC) 28 | | |

INSALATA

- ★ CLASSIC CHICAGO MEATBALL SALAD 27 ★
Hand-rolled veal & beef meatball, Sunday salad, oil & vinegar dressing
- 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 23
*Romaine lettuce, beefsteak tomatoes, broccolini, beets, celery, carrot, bell peppers,
roasted red peppers, cucumber, corn, kalamata olives, Italian vinaigrette*
- CAESAR SALAD 19
Romaine, seasoned croutons, anchovies, parmesan, Caesar dressing
- CAPRESE SALAD GF 22
Tomatoes, basil, burrata cheese, EVOO, balsamic glaze
- HOUSE SALAD GF 12
Mixed greens, tomatoes, carrots, cucumber, Italian vinaigrette
- WEDGE SALAD GF 20
*Iceberg lettuce, cucumber, tomato, hardboiled egg, bacon,
blue cheese crumbles, blue cheese dressing*

PASTAS

- ★ ROSEBUD ORIGINAL ★
SQUARE NOODLES (PAPPARDELLE) 32
Our original handmade square noodles, in rich tomato basil sauce
- SPAGHETTI & MEATBALL 29
Marinara sauce
- SPICY RIGATONI ALLA VODKA 32
Vodka sauce, fresh basil, Calabrian chile
- MAFALDINE BOLOGNESE 31
Handmade mafaldine, veal & beef tomato sauce, basil, cheese
- LINGUINE & CLAMS 39
Garlic, olive oil sauce
- ORECCHIETTE SAUSAGE & BROCCOLI 32
Crumbled Italian sausage, garlic, broccoli, olive oil
- FUSILLONI CARBONARA 31
Parmesan cream, prosciutto, mushrooms, sweet peas
- FRUTTI DI MARE 59
*Linguine, calamari, octopus, mussels, clams, shrimp, fish of the day, spicy toma-
to-white wine sauce*

ADD TO ANY SALAD: STEAK +22, CHICKEN +9, SALMON +16, SHRIMP +10

PRIME STEAKS & CHOPS

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| DELMONICO GF 79
<i>*24 oz. USDA Prime</i> | ★ THE CARMINE GF 90 ★
<i>*16 oz. USDA Prime bone-in filet</i> | ★ PORK CHOPS CALABRESE 46 ★
<i>Parmesan breaded, spicy calabrese peppers,
pepperoncini, lemon, white wine garlic sauce</i> |
| SKIRT STEAK GF 52
<i>*16 oz. USDA Prime, sliced jalapeños, garlic,
white wine</i> | LAMB CHOPS OREGANATA 65
<i>*6-18oz, lamb chops, oregano, lemon, butter sauce</i> | BBQ BABY BACK RIBS 39
<i>Fries, cole slaw</i> |
| WAGYU SIRLOIN GF 58
<i>*16 oz. USDA Wagyu</i> | ★ *PETITE FILET & POMMES FRITES GF 59 ★
<i>Peppercorn sauce</i> | VEAL CHOP MILANESE 79
<i>Pan-fried, parmesan breaded bone-in veal chop,
arugula, tomato salad</i> |

STEAK ENHANCEMENTS: 6OZ LOBSTER TAIL 45 | JUMBO SHRIMP 10 PER

ITALIAN SPECIALTIES

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| VEAL PARMESAN 42
<i>Parmesan breaded, marinara, baked mozzarella</i> | ★ BRICK CHICKEN 45 ★
<i>Rosebud signature whole, crispy pan-roasted chicken,
broccolini, oregano, lemon sauce</i> | EGGPLANT PARMESAN 34 |
| VEAL PICANTE 42
<i>Scallopine of veal, pine nuts, white wine</i> | GIAMBOTTA 45
<i>Bone-in chicken, Italian sausage, bell
peppers, Spanish onions, mushrooms, crispy
potatoes, garlic white wine sauce</i> | CHICKEN PARMESAN 38
<i>Parmesan breaded, marinara, baked mozzarella</i> |
| BEEF BRACIOLE 40
<i>Breadcrumbs stuffing, garlic, tomato sauce</i> | CHICKEN VESUVIO 38
<i>Bone-in chicken, potatoes, peas, garlic, white wine sauce</i> | CHICKEN PICCATA 36
<i>Capers, cherry tomato, lemon butter sauce,
served over spinach</i> |
| ★ LOBSTER FRANCESE MKT ★
<i>12 oz. battered cold water lobster tail, lemon butter
sauce, creamy risotto</i> | | SHORT RIB & POLENTA 49
<i>Prime short rib in demi sauce,
served with creamy polenta</i> |

SIDES

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| STEAKHOUSE HASHBROWNS 15 | GRILLED ASPARAGUS GF 14 | GREEN BEANS ALMONDINE 15 |
| ROASTED BRUSSELS
SPROUTS GF 14 | MAMA'S MEATBALLS 20 | SWEET CORN BRULEE 15 |
| SAUTÉED SPINACH GF 14 | LOADED BAKED POTATO 16 | ROASTED BROCCOLI
AND SPINACH 17 |
| | 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

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

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