

Mia Rosebud



ANTIPASTI

FRIED CALAMARI 22.50	SAUSAGE & PEPPERS GF 19	LEMON BUTTER SHRIMP 24	STEAMED MUSSELS 23
GRILLED CALAMARI 22.50	GRIGLIATO MISTO 26	MEATBALL IN POLENTA 22.50	Choice of sauce: Red Spicy Tomato or Garlic White Wine
BAKED CLAMS (6) 19	Octopus, calamari, shrimp, vinegar peppers, balsamic vinaigrette	STUFFED MUSHROOMS 18	LOLLIPOP LAMB CHOPS 26

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 23.95

Breaded eggplant, beefsteak tomatoes, fresh mozzarella,
arugula, kalamata olives, EVOO, balsamic glaze

★ *ROSEBUD FISH SALAD GF 28 ★

Calamari, octopus, shrimp, scungilli, vinegar peppers, celery, garlic, lemon vinaigrette

CHOPPED SALAD GF 21

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

ZUPPA

MINISTRONE GF 12

Carrots, potatoes, white beans, celery, green beans, onions, zucchini,
yellow squash, cabbage, garbanzo beans, tomato broth

PASTAS

★ ROSEBUD ORIGINAL SQUARE NOODLES (PAPPARDELLE) 24 ★
Our original handmade square noodles, in rich tomato basil sauce

SPAGHETTI & MEATBALL OR SAUSAGE 25

Marinara, handmade meatball or sausage

RIGATONI ALLA VODKA 26.95

Vodka sauce, fresh basil

RIBBONS BOLOGNESE 28

Fresh mafaldine pasta, veal & beef tomato sauce, basil, cheese

LINGUINE & CLAMS 38

Garlic & olive oil sauce

GNOCCHI GENOVESE 25.50

Handmade potato dumplings, crumbled Italian
sausage, roasted garlic, tomatoes

ORECCHIETTE SAUSAGE & BROCCOLINI 27.50

Crumbled Italian sausage, garlic, broccolini, olive oil

CHEESE RAVIOLI 22.50

Handmade ricotta-filled ravioli, tomato basil sauce

FUSILLI ARRABBIATA 28

Rosebud arrabbiata - spicy marinara with
jalapeños and prosciutto

TORTELLINI CARBONARA 26.95

Parmesan cream, prosciutto, mushrooms, sweet peas

PRIME STEAKS & CHOPS

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

*14oz SKIRT STEAK VELASCO GF 50
Jalapeños, garlic & white wine sauce

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

★ *PETITE FILET & POMMES FRITES GF 54 ★
CHOPPED STEAK GF 28
Mushrooms, onions & demi sauce

CHOPPED WEDGE SALAD GF 19

Iceberg lettuce, cucumber, tomato, hardboiled egg,
bacon, blue cheese crumbles, blue cheese dressing

BBQ BABY BACK RIBS 32

Served with fries and coleslaw

20oz GIGANTE VEAL CHOP 79

Bone-in veal chop, parmesan breaded,
pan-fried, arugula & tomato salad

★ PORK CHOPS CALABRESE 38.25 ★
Parmesan breaded, spicy
calabrese peppers, pepperoncini,
lemon, white wine garlic sauce

*18oz LAMB CHOPS OREGANATO 64
6 lamb chops, oregano, lemon & butter sauce

JUMBO MARYLAND CRAB CAKE 32
Jumbo lump crab meat & bread
crumb cake, mustard aioli,
blend of spices and fresh herbs

ITALIAN SPECIALTIES

VEAL PARMESAN 42

Parmesan breaded, marinara, baked mozzarella

VEAL MILANESE 42

Pan-fried, parmesan breaded, arugula & tomato salad

CHICKEN BRACIOLE 37

Thin cut 16oz chicken breast stuffed with sausage, basil,
escarole, breadcrumbs, mozzarella, in a scallopini sauce

EGGPLANT PARMESAN 30

FISH OF THE DAY MP

★ BRICK CHICKEN 38.25 ★

Rosebud signature crispy pan-roasted whole chicken,
served with broccolini, oregano & lemon sauce

CHICKEN GIAMBOTTA 38.25

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

CHICKEN VESUVIO 33

Bone-in chicken, potatoes, peas, garlic
& white wine sauce

CHICKEN PARMESAN 33

Parmesan breaded, marinara, baked mozzarella

CHICKEN MILANESE 33

Pan-fried, parmesan breaded, arugula & tomato salad

ZUPPA DI PESCE 54

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 12

ROASTED BRUSSELS SPROUTS GF 12

BROCCOLINI GF 13

SAUTÉED SPINACH GF 12

ASPARAGUS GF 12

WILD MUSHROOMS & ONIONS GF 14

ITALIAN SAUSAGE GF 14

MAMA'S MEATBALLS 18

VESUVIO OR CRISPY POTATOES 10.50

PENNE PASTA 9

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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