

Mia Rosebud



ANTIPASTI

FRIED CALAMARI 23	GRIGLIATO MISTO 28 <i>Octopus, calamari, shrimp, vinegar peppers, balsamic vinaigrette</i>	MEATBALL IN POLENTA 23	STEAMED MUSSELS 26 <i>Choice of sauce: Red Spicy Tomato or Garlic White Wine</i>
BAKED CLAMS (6) 20	LEMON BUTTER SHRIMP 32	STUFFED MUSHROOMS 19	SHRIMP COCKTAIL (3PC) 27
SAUSAGE & PEPPERS GF 19		LOLLIPOP LAMB CHOPS 31	

INSALATA

★ CLASSIC CHICAGO MEATBALL SALAD 27 ★ <i>Hand-rolled veal & beef meatball, Sunday salad, O&V</i>
EGGPLANT STACK 26 <i>Breaded eggplant, beefsteak tomatoes, fresh mozzarella, kalamata olives, arugula, EVOO, balsamic glaze</i>
★ *ROSEBUD FISH SALAD GF 28 ★ <i>Calamari, octopus, shrimp, scungilli, celery, vinegar peppers, garlic, lemon vinaigrette</i>
CHOPPED SALAD GF 23 <i>Iceberg, beefsteak tomatoes, broccolini, beets, celery, carrot, bell peppers, roasted red peppers, cucumber, corn, kalamata olives, Italian vinaigrette</i>
CAESAR SALAD 18 <i>Romaine, seasoned croutons, anchovies, parmesan, handmade dressing</i>
CAPRESE SALAD GF 19 <i>Tomatoes, basil, burrata cheese, EVOO, balsamic glaze</i>
HOUSE SALAD GF 12 <i>Mixed greens, tomatoes, carrots, cucumber, Italian vinaigrette</i>
CHOPPED WEDGE SALAD GF 20 <i>Iceberg lettuce, cucumber, tomato, hardboiled egg, bacon, blue cheese crumbles, blue cheese dressing</i>

PASTAS

★ ROSEBUD ORIGINAL ★ SQUARE NOODLES (PAPPARDELLE) 29 <i>Our original handmade square noodles, in rich tomato basil sauce</i>
SPAGHETTI & MEATBALL 28 <i>Marinara, handmade meatball</i>
RIGATONI ALLA VODKA 30 <i>Vodka sauce, fresh basil</i>
RIBBONS BOLOGNESE 30 <i>Handmade mafaldine, veal & beef tomato sauce, basil, cheese</i>
LINGUINE & CLAMS 38 <i>Garlic & olive oil sauce</i>
ORECCHIETTE SAUSAGE & BROCCOLI 29 <i>Crumbled Italian sausage, garlic, broccoli, olive oil</i>
TORTELLINI CARBONARA 29 <i>Parmesan cream, prosciutto, mushrooms, sweet peas</i>
FRUTTI DI MARE 59 <i>Calamari, octopus, mussels, clams, shrimp, fish of the day, spicy tomato white wine sauce, served over linguine</i>

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

PRIME STEAKS & CHOPS

PRIME AGED DELMONICO GF 79 <i>*24oz USDA Prime, Served with cottage fries</i>	★ THE CARMINE GF 90 ★ <i>16oz USDA Prime bone in filet chop, served with Lyonnaise potatoes</i>	★ PORK CHOPS CALABRESE 42 ★ <i>Parmesan breaded, spicy calabrese peppers, pepperoncini, lemon, white wine garlic sauce</i>
PRIME AGED SKIRT STEAK GF 52 <i>*16oz USDA Prime, sliced jalapeno, garlic, white wine, roasted potatoes</i>	★ *PETITE FILET & POMMES FRITES GF 56 ★ <i>Peppercorn sauce</i>	BBQ BABY BACK RIBS 39 <i>Served with fries and coleslaw</i>
PRIME AGED NEW YORK STRIP GF 79 <i>*19oz, Served with cottage fries</i>	LAMB CHOPS OREGANATO 72 <i>*18oz, 6 lamb chops, oregano, lemon & butter sauce</i>	VEAL CHOP MILANESE 79 <i>Bone-in veal chop, parmesan breaded, pan-fried, arugula & tomato salad</i>
DOUBLE CUT VEAL CHOP MARSALA GF 95 <i>*20oz, Marsala wine, mushrooms</i>		

ITALIAN SPECIALTIES

VEAL PARMESAN 42 <i>Parmesan breaded, marinara, baked mozzarella</i>	★ BRICK CHICKEN 43 ★ <i>Rosebud signature crispy pan-roasted whole chicken, served with broccolini, oregano & lemon sauce</i>	EGGPLANT PARMESAN 33
VEAL SALTIMBOCCA 42 <i>Scalloped of veal prosciutto, sage</i>	GIAMBOTTA 44 <i>Bone-in chicken, Italian sausage, bell peppers, Spanish onions, mushrooms, crispy potatoes, in a garlic white wine sauce</i>	CHICKEN PARMESAN 38 <i>Parmesan breaded, marinara, baked mozzarella</i>
BEEF BRACIOLE 40 <i>Stuffed with, breadcrumbs, garlic, in a 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>12oz cold water lobster tail egg-battered, lemon butter sauce served over creamy risotto</i>		SHORT RIB & POLENTA 49 <i>Prime short rib in demi sauce, served with creamy polenta</i>

SIDES

ROASTED BRUSSELS SPROUTS GF 14	SAUTÉED SPINACH GF 13	VESUVIO OR ROASTED POTATOES 12
BROCCOLINI GF 14	ASPARAGUS GF 13	PENNE PASTA 10
	MAMA'S MEATBALLS 20	

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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