

Carmine's Catering Menu

Half Pan (serves 8-12) or Full Pan (serves 16-20)



Appetizers

Half Pan / Full Pan

Baked Clams

Garlic, Herb & Butter Breading

\$55 / \$110

Bruschetta

Crostini topped with Tomatoes, Basil, & Fontinella Cheese

\$44 / \$88

Calamari

(Your Choice Fried or Grilled)

Deep-Fried or Grilled & Served with Horseradish Cocktail Sauce

\$64 / \$128

Roasted Red Peppers

Marinated with Garlic & basil, Served with Fresh Mozzarella

\$64 / \$120

Sausage & Peppers

Spicy Italian Fennel Sausage with Sweet Peppers

\$68 / \$136

Steamed Mussels

Mediterranean Mussels in Garlic

Served in White Wine or Spicy Tomato Broth

\$76 / \$152

Stuffed Mushrooms

Mushroom caps filled with Breadcrumbs, Butter, and Garlic & Herbs

\$55 / \$110

Insalata

Half Pan / Full Pan

Caesar Salad

Hearts of Romaine, Croutons, & Parmesan Cheese

Caesar Dressing

\$44 / \$88

Caprese Salad

Tomatoes, Fresh Mozzarella, Sweet Red Onions

\$44 / \$112

Chopped Salad

Assorted Vegetables, crisp mixed Greens, Italian Vinaigrette

\$64 / \$128

Fish Salad

Fresh Calamari, Octopus, Scungili, Shrimp, & Lemon Vinaigrette

\$76 / \$152

House Salad

Crisp Mixed Greens, Tomatoes, Red Onions, Carrots, Garbanzo beans, & Italian

Vinaigrette

\$32 / \$64

Tomato & Onion Salad

Roma Tomatoes, Red Onions, Black Olives and shaved Ricotta Salata

\$44 / \$88

Antipasto Misto

Assorted Meats & Cheeses, Roasted Peppers, Spiced Olives, Garlic Crostini

\$84 / \$168

Pasta

Half Pan / Full Pan

Cavatelli al Forno

Homemade Ricotta dumplings simmered in marinara with imported cheeses, topped with mozzarella and baked

\$88 / \$176

Cavatelli Arrabiata

Homemade 8-finger Ricotta dumplings in spicy marinara sauce with fresh chilies, pancetta, and white wine

\$84 / \$168

Cheese Ravioli

Herb and ricotta cheese stuffed pasta served in rich tomato basil

\$80 / \$160

24 pcs/ 48 pcs

Fettuccini Alfredo

Fresh Pasta ribbons simmered in egg-rich parmesan cream sauce

\$80 / \$160

Tortellini Carbonara

Ricotta filled pasta rings simmered in parmesan cream sauce with mushrooms, Prosciutto

\$96 / \$192

Rosebud Lasagna

Homemade meat lasagna layered with fresh egg pasta, imported cheeses and marinara sauce with baked mozzarella

\$100 / \$200

Linguini with Clams

Zesty Tomato Sauce or Garlic white wine sauce

\$108 / \$216

Pasta (continued)

Penne Bolognese

Simmered in our rich veal and beef tomato sauce with basil, butter and cheese

\$88 / \$176

Rigatoni all Vodka

Tomato and Mascarpone cheese laced with Vodka Sauce

\$80 / \$160

Spaghetti with Meatballs or Sausage

Our own rich marinara sauce

\$104 / \$208

Orecchiette Salsiccia

“Little ear” pasta tossed in garlic and oil sauce with Broccolini and sausage

\$88 / \$176

Beef Brasato

Slow braised beef and pork pot roast simmer with vine tomatoes, basil and red wine tossed with homemade egg noodles and topped with whipped ricotta

\$100 / \$180

Square noodles

Our original homemade square noodles in rich tomato basil sauce

\$84 / \$168

Entrees

Half Pan / Full Pan

Eggplant Parmigiana

Parmesan breaded, pan-fried, topped with marinara and mozzarella

\$84 / \$168

Salmon Portofino

Norwegian Salmon pan-roasted topped with capers served with arugula, onion and tomato salad

\$120 / \$235

Shrimp Francese

Jumbo Gulf Shrimp sautéed with a delicate egg batter in a light lemon sauce

\$120 / \$240

“Brick” Chicken

A boneless whole chicken pressed and roasted with garlic, oil, and lemon

\$116 / \$232

Chicken Marsala

Breasts of chicken in a rich Marsala wine sauce with mushrooms

\$108 / \$216

Chicken Milanese

Parmesan breaded, pan fried and served with arugula, onion and tomato salad

\$108 / \$216

Chicken Parmigiana

Parmesan breaded, pan-fried, topped with marinara and mozzarella

\$108 / \$216

Chicken Vesuvio

Crispy roasted chicken in garlic & white wine sauce served with roasted potatoes and sweet peas

\$110 / \$218

Chicken Calabrese

Breasts of chicken breaded, sautéed in olive oil with Calabrese cherry peppers, pepperoncini and white wine

\$110 / \$210

Filet Portobello

12oz filets sliced pan-roasted and served in a rich Marsala Wine sauce with Portobello Mushrooms

\$200 / \$390

Italiano Style New York Strip Steak

Italian Vinegar Peppers

\$192 / \$384

Skirt Steak Velasco

Grilled and served with sliced jalapenos and toasted garlic in zesty white wine sauce

\$180 / \$372

Veal Entrees

Served and priced by the piece

Veal Parmigiana

Parmesan breaded, pan-fried, topped with marinara and mozzarella

\$116 / \$232

12 pcs / 24 pcs

Veal Francese

Dipped in a delicate egg batter in a light lemon sauce

\$116 / \$232

12 pcs / 24 pcs

Veal Saltimbocca

Veal cutlets pounded thin with Prosciutto and fresh sage, sautéed , topped with mozzarella and served in Tomato & White Wine Sauce

\$116 / \$232

12 pcs / 24 pcs

Veal Marsala

Veal Medallions sautéed a rich Marsala wine sauce with mushrooms

\$116 / \$232

12 pcs / 24 pcs

Sides

Vesuvio Potatoes or Oreganato Potatoes
\$32 / \$64

Asparagus, Broccolini, or Spinach
\$40 / \$80

Meatballs
\$100 / \$190
15 pcs / 30 pcs

Italian Sausage
\$100 / \$190
20 pcs / 40 pcs

Desserts

Tiramisu
\$36 / \$72

Chocolate Godiva Cake
\$36 / \$72

Coconut Cake
\$36 / \$72

New York Cheesecake
\$36 / \$72



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