



RODRIGO
DAL 1949

BISTROT



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FISH CRUDI

PLATEAU of raw fish

€ 60/120

scampi, red prawns, oysters, sea urchins, tuna tartare and amberjack tartare

TARTARE

Bluefin tuna, foie gras, pomegranate gel and black sesame

€ 28

Amberjack tartare marinated in citrus

€ 28

CARPACCIO

Tuna carpaccio with pink pepper dressing and crispy vegetables

€ 26

OYSTERS

Gillardeau

€ 7 each

Kys

€ 7 each

French cupped oyster

€ 7 each

SEAFOOD

Red prawn

€ 8 each

Scampi

€ 8 each

Sea urchin

€ 8 each

STARTERS

Rodrigo appetizer

€ 36

scampi, shrimps, mantis shrimps and seafood salad
all steamed and served with cocktail sauce

Shrimp salad with arugula and fennels

€ 22

Homemade crostini

€ 18

with Normandy butter and Cantabrian anchovies and pan brioche

Scallops on yellow zucchini cream and beetroot sprouts

€ 20

Fried calamari and zucchini

€ 24

Culatello di Zibello D.o.p. and 24 months Grana Padano

€ 28

Beef tenderloin carpaccio, raw scampi, white truffle oil
and cherry crumble

€ 24

Sangiovese-glazed octopus on smoked potatoes cream
and guanciale chips

€ 26

FISH FIRST COURSES

Spaghetti with baby squids

€ 30

Linguine with cherry tomatoes and lobster

€ 34

Seafood lasagna

€ 22

with egg pasta, buffalo stracciatella, mussels and pesto

Spaghetti alla chitarra with oysters and mullet roe

€ 30



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MEAT FIRST COURSES

Traditional tortellini in meat broth	€ 20
Tagliatelle Bolognese	€ 16
Braised beef cheek tortellini in Barolo wine anchovy butter, caper powder and Sangiovese wine reduction	€ 18
Penne with Vodka	€ 18

MAIN FISH COURSES

Fillet of croaker on pea cream, speck chips and balsamic vinegar pearls	€ 26
Sole fillet with chard, zucchini and shellfish broth	€ 26
Grilled calamari	€ 26
Grilled scampi	€ 43

MAIN MEAT COURSES

Petronian Schnitzel with Prosciutto di Parma and Parmigiano Reggiano simmered in meat broth	€ 20
Rodrigo beef fillet wrapped in guanciale, simmered in brandy with beef demi-glace	€ 30
Beef fillet in a bread crust with nori seaweed, Topinambur and red wine sauce	€ 26
Piglet with salted caramel and lard-wrapped shrimp	€ 26

SIDES

Grilled or steamed seasonal vegetables	€ 9
Smoked baked patate	€ 10
Traditional ratatouille Bolognese style	€ 9
Spinach sour, garlic, oil and chili pepper, butter and Parmigiano Reggiano	€ 9

Service charge €3

Information about the presence of substances or products that
cause allergies or intolerances is available from the service staff.

Our fish is deep frozen and frozen in the ship according to type and preparation.



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