



**RODRIGO**  
DAL 1949

**RESTAURANT**



Rodrigo is Bologna, since 1949.

It is Emilian tradition, in the dishes, in the ingredients, in the hands of the sfogline who close the tortellini, in the crudo worked at the counter, in the fish of the Adriatic, in the products of the territory, in the recipe books handed down, in the stories inherited and those framed on the walls.

Today, Rodrigo, is also Milan.

A crossroads of cultures that gives life to a restaurant with genuine flavors, with a Milanese rhythm, with a Bolognese soul.



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## FISH CRUDI

### PLATEAU of raw fish

€ 60/120

scampi, red prawns, oysters, 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 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

Scampo

€ 8 each

Sea urchin

€ 8 each



## STARTERS

|                                                                                                                      |      |
|----------------------------------------------------------------------------------------------------------------------|------|
| Rodrigo appetizer<br>scampi, shrimps, mantis shrimps and seafood salad all steamed and served<br>with cocktail sauce | € 38 |
| Shrimp salad with arugula and fennels                                                                                | € 24 |
| Homemade crostini<br>with Normandy butter and Cantabrian anchovies with pan brioche                                  | € 20 |
| Scallops on yellow zucchini cream and beetroot sprouts                                                               | € 22 |
| Fried calamari and zucchini                                                                                          | € 26 |
| Culatello di Zibello D.o.p. and 24 months Grana Padano                                                               | € 30 |
| Beef tenderloin carpaccio, raw scampi, white truffle oil and cherry crumble                                          | € 26 |
| Sangiovese-glazed octopus on smoked potatoes cream and guanciale chips                                               | € 28 |



## FISH FIRST COURSES

|                                                                                   |      |
|-----------------------------------------------------------------------------------|------|
| Spaghetti with baby squids                                                        | € 32 |
| Linguine with cherry tomatoes and lobster                                         | € 36 |
| Creamy risotto with shellfish reduction, red shrimp carpaccio and violets         | € 32 |
| Spaghetti alla chitarra with oysters and mullet roe                               | € 32 |
| Seafood lasagna with egg pasta, buffalo stracciatella, mussels and zucchini pesto | € 24 |

## MEAT FIRST CORSES

|                                                                                                            |      |
|------------------------------------------------------------------------------------------------------------|------|
| Traditional tortellini in meat broth                                                                       | € 22 |
| Tagliatelle Bolognese                                                                                      | € 18 |
| Braised beef cheek tortellini in Barolo wine<br>anchovy butter, caper powder and Sangiovese wine reduction | € 22 |
| Penne with Vodka                                                                                           | € 20 |



## MAIN FISH COURSES

|                                                                         |      |
|-------------------------------------------------------------------------|------|
| Fillet of croaker on pea cream, speck chips and balsamic vinegar pearls | € 28 |
| Sole fillets<br>with chard, zucchini and shellfish broth                | € 28 |
| Grilled calamari                                                        | € 28 |
| Grilled scampi                                                          | € 45 |
| Lobster catalan-style                                                   | € 90 |

## MAIN MEAT COURSES

|                                                                                                |      |
|------------------------------------------------------------------------------------------------|------|
| Petronian Schnitzel with Prosciutto di Parma and Parmigiano Reggiano<br>simmered in meat broth | € 22 |
| Beef tartare with Dijon mustard dressing and whiskey                                           | € 28 |
| Rodrigo beef fillet<br>wrapped in guanciale, simmered in brandy with beef demi-glace           | € 30 |
| Beef fillet<br>in a bread crust, with nori seaweed, Topinambur and red wine sauce              | € 28 |
| Piglet with salted caramel and lard-wrapped shrimp                                             | € 28 |



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## SIDES

|                                                                    |      |
|--------------------------------------------------------------------|------|
| Grilled or steamed seasonal vegetables                             | € 10 |
| Smoked baked patate                                                | € 12 |
| Traditional ratatouille Bolognese style                            | € 10 |
| Spinach                                                            | € 10 |
| sour, garlic, oil and chili pepper, butter and Parmigiano Reggiano |      |

Service charge €5

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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