



RODRIGO

DAL 1949

RAW & CHILLED SEAFOOD

Seafood plateau

Langoustines, red prawns, oysters, sea urchins, tuna tartare, amberjack tartare

60/120 €

TARTARES

Tuna tartare, lemon dressing

28 €

Amberjack tartare, raw porcini mushrooms, truffle oil, black bread croutons

28 €

OYSTERS

Gillardeau – Goro (Italy) – Creuse (France)

7 € pc.

RAW SEAFOOD

Red prawns – Langoustines – Sea urchins

7 € pc.

STARTERS

Antipasto “Rodrigo”

38 €

Seafood salad; steamed tiger prawns, langoustines, mantis shrimps, cocktail sauce

Cantabrian anchovies, Normandy butter, brioche bread croutons

22 €

Fried squids & zucchinis

28 €

Parma culaccia, Grana Padano 24-months

26 €

Artichoke, avocado & celery salad, Parmigiano Reggiano flakes

20 €

Crispy pork belly, Jerusalem artichoke cream, seared langoustine, salted caramel

24 €

Smoked deer carpaccio, fresh oyster jelly

26 €

Gascony duck foie gras pâté, brioche bread

34 €

SEAFOOD PASTAS

Baby squid spaghetti

32 €

Lobster & cherry tomato tagliolini

36 €

Mantuan pumpkin risotto, red prawns, mostarda, licorice powder

32 €

Grouper & spinaches cappellacci, wild mushrooms, glasswort

30 €

MEAT PASTAS

Traditional tortellini in capon broth

22 €

Tagliatelle Bolognese

20 €

Balanzone, Parmigiano Reggiano sauce

22 €

Cocoa tagliolini, hare “white” ragù, onion confit

22 €

Porcini mushroom pappardelle

24 €

Vodka sauce penne

20 €



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MAINS FROM THE SEA

Shi drum fillet, green pea cream, speck chips, balsamic vinegar drops	30 €
Sole fillet, cherry tomatoes, Taggiasca olives, capers	28 €
Grilled squids	28 €
Baked sea-bass, chestnut shortcrust, mesclun, cauliflower cream, orange reduction	28 €
Pan-roasted blue lobster, purple potato cream, guanciale chips, wild mushrooms sauce	30 €

MAINS FROM THE LAND

Bolognese-style cutlet (with Parma ham & Parmigiano Reggiano, poured in capon broth)	22 €
Tenderloin “Rodrigo” (guanciale-wrapped, poured in brandy, beef demi-glace), mashed potatoes	30 €
Beef tartare, Dijon mustard, whisky & soft-boiled egg dressing	28 €
Slow-cooked veal cheek, Robuchon-style mashed potatoes, Sangiovese wine reduction	28 €

SIDES

Smoked potatoes	12 €
Grilled porcini mushrooms	18 €
Artichokes “Alla romana” (stewed in parsley, calamint, garlic)	15 €
“Friggione” bolognese (traditional onion & tomato stew)	12 €
Grilled seasonal vegetables	

Service charge 5 €

Le informazioni circa la presenza di sostanze o di prodotti che provocano allergie o intolleranze, sono disponibili rivolgendosi al personale di servizio.

Il nostro pesce viene abbattuto e congelato in nave in base alla tipologia e alla preparazione.