



RODRIGO
DAL 1949

RAW & CHILLED SEAFOOD

SEAFOOD PLATTER

2 langoustines, 2 red prawns, 4 oysters and 2 mini tartares: one amberjack and one tuna 45 €

TARTARES

Tuna tartare with avocado and an orange centre 24 €

Amberjack tartare with red onion, kefir sauce and crispy cucumber 24 €

OYSTERS

Gillardeau 5 € pc.

Concava (France) 5 € pc.

RAW SEAFOOD

Red prawns 6 € pc.

Langoustines 6 € pc.



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STARTERS

Antipasto “Rodrigo”

Seafood salad with steamed tiger prawns and langoustines, served with cocktail sauce 32 €

Homemade brioche croutons with Cantabrian anchovies and Normandy butter 20 €

Fried squid, zucchini and carrots 24 €

Puntarelle salad with anchovies and creamy stracciatella cheese 16 €

Parma culaccia with 24-month-aged Grana Padano 22 €

Beef carpaccio with marinated celery and black truffle 20 €

Homemade foie gras pâté with brioche 28 €

Porcini mushroom salad with Grana Padano shavings and truffle oil 24 €

Artichoke flan with Parmigiano Reggiano fondue, tomato coulis and fried artichokes 18 €

Artichoke salad with red prawns marinated in olive oil, salt and pepper 20 €



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SEAFOOD PASTA

Spaghetti with baby squid, cherry tomatoes, Taggiasca olives and parsley	24 €
Tagliolini with lobster, datterino tomatoes, shellfish bisque, capers and basil	34 €
Risotto with asparagus cream and grilled tiger prawns	22 €
Spaghetti with clams, zucchini cream and parsley	24 €

MEAT PASTA AND RISOTTO

Traditional tortellini served in broth or with Parmigiano Reggiano cream	20 €
Tagliatelle with Bolognese ragù	18 €
Traditional Bolognese lasagne	18 €
Balanzone	
Green tortello filled with mortadella, served with Parmigiano Reggiano cream	20 €
Carnaroli risotto with porcini mushrooms	22 €
Carnaroli risotto alla Milanese	20 €
Bone marrow on request	3 €



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MAINS FROM THE SEA

Sole fillet with cherry tomatoes, olives and capers	22 €
Grilled squid	22 €
Sea bass and zucchini with lemon beurre blanc	22 €
Catalan-style lobster and tiger prawns	28 €

MAINS FROM THE LAND

Petroniana-style cutlet with Parma ham and Parmigiano Reggiano, finished with capon broth	20 €
Tenderloin “Rodrigo” Beef tenderloin wrapped in guanciale and deglazed with brandy, served with beef demi-glace and mashed potatoes	22 €
Beef tartare with Dijon mustard dressing, whisky and a soft-boiled egg	24 €
Slow-cooked veal cheek with lemon mashed potatoes and Sangiovese wine reduction	22 €
Beef tagliata with rocket and Grana Padano	20 €



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SIDES

Crispy roasted potatoes	10 €
Traditional Bolognese friggione	10 €
Grilled and marinated seasonal vegetables	10 €
Grilled porcini mushrooms	20 €
Roman-style artichokes	16 €

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.