

Ristorante Italiano



Rodolfo



Member of FIC

Federation of the Italian professional chefs



Member of the Italian Slow Food

Slow Food is a non-profit, eco-gastronomic member-supported organization that was founded in 1989 to counteract fast food and fast life, the disappearance of local food traditions and people's dwindling interest in the food they eat, where it comes from, how it tastes and how our food choices affect the rest of the world.



Rodolfo

Ristorante Italiano

Chef:

Rodolfo - Member of FIC - The Italian professional chefs

Credit/Debit Card:

MASTER / VISA

Children Dishes (2-7 years):

Small Pasta: 5,30€ - please ask

Allergy:

to flour, garlic, onion, butter
please inform Rodolfo or our staff

Last kitchen orders:

11.00 PM

Free of charge:

The house aperitif Sweet or dry Sherry
The first bread and the tomato sauce from
dried Italian tomato

Price:

in Euro, Inclusive of VAT (7%)

As all produce is delivered daily, please be understanding if certain dishes are unavailable.

Cold Starters



Rodolfo Special Variety of starters (6 - 8) for 3 - 4 person	32.00 €
Bruschetta garlic bread	5.00 €
Vitello tonnato Thin slices of beef, covered with capers, tuna, mayonnaise sauce	8.00 €
Roast beef Tender, pink beef in thin slices cooked on a low flame	8.00 €
Affettato italiano Italian Ham and Salami plate	8.00 €
Carpaccio mediterranean Cooked, smoked beef with chopped tomato, vinaigrette dressing	8.00 €
Prosciutto of Parma Ham from Parma/Italy, with melon	8.00 €
Arrosto di maiale Thin slices from Roast pork with mustard cream, served on salad	8.00 €
Caprino fresco Fresh goat cheese with rocket and Italian mustard	8.00 €
Caprese Mozzarella, tomatoes, fresh basil: choice: garlic	8.00 €
Insalata Rodolfo Salad with fresh lettuce, cheese, boiled eggs, tomato etc. choice: cooked ham or chicken or tuna, garlic, onion	8.00 €
Insalata di arance Salad from fresh oranges with onion, pine-kernel, garden rocket, lemon-dressing	8.00 €
Insalata mista Mix salad with lettuce, tomato etc. choice: garlic, onion	7.00 €
Pasta insalata Salad with short PASTA (Penn) fresh tomato, courgettes, green olives, mozzarella To your choice: ham, chicken or tuna, garlic, onion	8.00 €
Bresaola carpaccio Cured beef on fresh garden - rocket with pieces of parmesan	11.70 €
Imagination with cured beef, Parma ham, parmesan, melon	11.70 €
Carpaccio classico Thinly sliced raw fillet of beef, cut by hand, with parmesan, garden - rocket	11.70 €
Tartar from Fillet of beef served on a bed of avocado, soy sauce, separate: tomato, onion, garlic	13.90 €

Starters with Fish

Smoked Salmon with salad, fresh onion, olives, pieces of parmesan	9.00 €
Shrimps and asparagus salad with mayonnaise and hard boiled egg	11.70 €
Avocado, shrimps, smoked salmon	11.70 €
Porto Fino Salad with Avocado, melon, shrimps and a sauce from Avocado and melon	11.70 €
Land and Sea Fresh Tuna, Parma Ham, Mozzarella and Melon with herb olive-oil	11.70 €
Fresh Tuna Carpaccio with oranges and toasted almonds, and an oil and orange vinaigrette dressing	11.70 €
Fresh Swordfish Carpaccio with toasted pistachio and slices of Avocado	11.70 €
Tuna / Swordfish Carpaccio served on garden rocket, vinaigrette dressing	11.70 €

Special Starters from Rodolfo

Chine of Iberian pork served with slices of toasted aubergines and pistachio	9.00 €
Chicken breast stuffed with Parma ham served warm with a cream of ricotta cheese and melon	9.00 €
Chicken liver with Foie gras (Micuit) served on crispy bread with garlic and herb	11.70 €

Warm Starters

Fresh green asparagus Served with parmesan - zabaglione	9.00 €
Tomato soup Homemade tomato soup with fresh Basil	8.00 €
Minestrone Italiano Thick vegetable soup, only with fresh vegetables	8.00 €
Focaccia Italiana Garlic pizza with oregano, olive oil, garlic, choice: with tomatoes	8.00 €
Pizza frita Pizza in 4 pieces filled with cheese, ham, salami and deep fried	9.60 €
Mozzarella frita Deep fried breaded Mozzarella with small salad	8.00 €
Frittata (omelette) Bacon and potatoes or ham and courgettes, choice: garlic, onion	9.00 €
Sardine fritte Deep fried breaded fresh sardines	8.00 €
Sauté di Vongole e scampi Sauté with clams and prawn, garlic, tomato	13.90 €

Starter with Pasta

Lasagnetta - Classic with Bolognese, béchamel	8.00 €
Cannelone verdura - Vegetable cannellone, tomato, bechamel and pesto	8.00 €
Cannelone carne - meat cannellone, tomato and bechamel	
Small portion of Pasta - only like starter - please ask the Staff	7.00 €

Main Courses - Italian Risotto

Cooking time 40 minutes, minimum 2 people per risotto - price per person

Risotto ai 4 Formaggi with 4 different cheese	15.50 €
Risotto ai Funghi with mushroom	15.50 €
Risotto alle verdure with fresh vegetable	15.50 €
Risotto asparago with fresh green asparagus	15.50 €
Risotto al pesce with Prawn and Clams	15.50 €

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Main course with meat

Petti di pollo (chicken breast) on lemon, white wine or 'Milanese' (breaded, deep fried) Side dish: tagliatelle or potatoes	13.90 €
Fettine di vitello - minute steak from veal on lemon, white wine or 'Milanese' (breaded, deep fried) Side dish: tagliatelle or potatoes	16.00 €
Vitello con fughi - Veal with mushroom Side dish: tagliatelle or oven roasted potatoes	17.60 €
Saltimbocca alla romana - Veal with Parma ham and sage on the top Side dish: tagliatelle or oven roasted potatoes	16.00 €
Costolette di agnello - Lamb chop nature Side dish: tagliatelle or oven roasted potatoes	16.00 €
Ossobuco alla milanese - marrow-bone Stewed with fresh vegetables. Side dish: tagliatelle or oven roasted potatoes	16.00 €
Lamb Ossobuco Side dish: tagliatelle or oven roasted potatoes	16.00 €
Rabbit stew Rabbit with olive and red peppers. Side dish: potato	13.90 €
Fegato veneziano Calf's liver with onion (Venetian) or with white wine Side dish: tagliatelle or oven roasted potatoes	16.00 €
Tenderised fillet of beef (Irish Beef) Served with roast potatoes or mixed salad. Choice of sauce: mustard cream, Gorgonzola/blue cheese cream, Garlic cream	23.50 €
Oxtail Roman style oxtail (tomato, vegetables, garlic) Served with oven roasted potatoes or Tagliatelle pasta	16.50 €
Pork fillet Served with oven roasted potatoes and vegetables Choice of sauce: mustard cream, Gorgonzola/blue cheese cream, Garlic cream	16.00 €
Free land Spanish Pork (Cerdo iberico) Pork chop served with mixed salad and oven roasted potatoes	16.00 €

Specials by 'Rodolfo'

Brassato - Braised beef in red wine. Served with boiled potatoes	16.00 €
Arrosto Misto - Mixed roast of Iberian pork and beef in meat juices, served with vegetables and boiled potatoes	16.00 €
Bollito - Selection of boiled meat: beef, pork and chicken with boiled potatoes, vegetables and sauces (mayonnaise, mustard, parsley pesto)	16.00 €
Trippa alla fiorentina - Tripe Florentine (in tomato sauce) with Tagliatelle	16.00 €

Main Course with Fish

Baccalà Pomodoro Dried salted cod in a tomato sauce served with boiled potatoes (the cod is desalted)	16.50 €
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The homemade Pasta is prepared with fresh eggs, 3 types of flour & used for: Tagliatelle, Tagliolini, Ravioli

Special Pasta Dishes *selected by the Chef Rodolfo*

Carbonara romana Special preparation of carbonara with egg, guanciale romano (streaky bacon) and Spaghetti	11.70 €
Spaghetti Gorgonzola 'Italian Blue cheese' with green asparagus	16.00 €
Tagliatelle Fughi With mushroom, garlic, rosemary Choice: with cream	16.00 €
Tagliatelle Verona Pepper, tomato, onion and fresh fillet of pork	16.00 €
Tagliatelle Toscana Aubergine, tomato, garlic and fresh fillet of beef, Chianti	16.00 €
Tagliatelle Aosta With mushroom, garlic, cream and sucking calf	16.00 €
Tagliatelle Terra/Mare With mushrooms, garlic and Shrimps	16.00 €
Tagliatelle Garda With fillet of Beef and Pork, fresh Cherry tomatoes, shrimps, garlic, topped with rocket	16.00 €
Tagliatelle Asti With chicken breast, fresh Cherry tomatoes, courgettes, garlic, Basil, topped with rocket. Choice: with cream and/or shrimps or fresh mushrooms instead of Cherry tomatoes	16.00 €
Ragù agnello - Lamb bolognese Bolognese sauce prepared with lamb meat, served with Tagliatelle or Spaghetti	16.00 €
Cannelloni Capra Stuffed with aubergine and goat's cheese in a butter sauce	16.00 €
Gnocchi ai Funghi Potatoes dumplings with mushrooms and garlic	16.00 €
Gorgonzola Ravioli Handmade Ravioli stuffed with 'Italian Blue cheese' and served with cream of celery, or on melted butter	15.00 €
Capra Ravioli Handmade Ravioli stuffed with goat's cheese, sautéed in butter, spiced with Thyme	15.00 €
Zucchini Lasagne Lasagne with béchamel sauce and fresh courgettes	12.80 €
Arancia Lasagne Lasagne with tomato/basil/Parmesan on orange sauce	12.80 €
Tagliatelle Tartufo With black truffle	16.00 €
Tagliatelle Foie gras with foie gras (Micuit) and black truffle	19.20 €

Fish Pasta Dishes

Salmone Tagliolini with light béchamel sauce and smoked salmon	10.70 €
Spaghetti e gambas With shrimps, onion, fresh tomato, parsley Choice: spicy, with Brandy	16.00 €
Tagliatelle Rimini (also possible with Spaghetti) with shrimps, Cherry tomatoes, garlic, topped with rocket	16.00 €
Spaghetti Acciughe With anchovy, onion Choice: spicy	13.30 €
Tagliatelle Amalfi With prawn, tomato, courgettes and garlic	16.00 €
Spaghetti alle vongole With fresh clams, tomato and garlic	16.00 €

The Pasta (main course)

The **homemade Pasta** is prepared with fresh eggs and 3 types of flour and used for: Tagliatelle Tagliolini, Lasagne, Cannelloni, Gnocchi, Ravioli

The **dry Pasta**: Spaghetti and the short Pasta 'Penne' made only with water and flour

FREE FLOUR PASTA: Available is also an Italian Pasta from rice meal. (+ 2,00 €)

Please note: Our Pasta dishes are main courses and except for the Bolognese and Tomato sauces each dish is prepared on the moment, typical of the classic Italian kitchen

The sauces and the preparation for the different kinds of pasta

(Select the PASTA TYPE from Tagliatelle, Tagliolini, Spaghetti and the short Pasta 'Penne')

Carbonara With egg, Parmesan cheese, onion, bacon (without cream)	9.60 €
Bolognese (Ragú) Lean mince from beef and pork, tomato, vegetables, garlic, onion, virgins olive oil	9.60 €
Tomato Classic tomato sauce, garlic, onion, and fresh basil	9.60 €
Matriciana Tomato, black olives, capers, bacon, onion	9.60 €
Tonno Tuna, black olives and tomato sauce	9.60 €
Pica Olive oil, garlic, onion, red pepper, capers, fresh tomato, black olives	9.60 €
Arrabiata Spicy tomato sauce with garlic, onion and black olives	9.60 €
Napoli Tomato, fresh basil, mozzarella, garlic, oregano	9.60 €
Vegetable Fresh vegetables such as aubergine, pepper, courgette, etc. tomato, garlic, onion	9.60 €
Burro Melted butter with fresh sage	9.60 €
Gorgonzola With Italian blue cheese and cream	10.70 €
Panna/prosciutto With cream, onion and boiled ham	10.70 €
Pesto Olive oil, pine nuts, Parmesan cheese and fresh basil	10.70 €
Ravioli - Stuffed (sauces see above - or ask the staff) meat: filled with 3 meat, vegetable : fresh spinach, ricotta	10.70 €

Cannelloni, Lasagne, Gnocchi

Stuffed Cannelloni Au gratin with béchamel sauce or tomato sauce, also with sauce tomato/béchamel. Meat : stuffed cannelloni with 3 meats, vegetable : fresh spinach, Ricotta	10.70 €
Lasagne The classic home made Lasagne with meat and béchamel sauce	10.70 €
Lasagne Pesto Lasagne with Pesto and tomato	12.30 €
Gnocchi Sauces see above or ask the staff. Home made potato dumplings	12.30 €

La Pizza by Rodolfo

Real home made Pizza with natural 36 hours levitation

The classic Italian Pizza

1	Margherita Tomato, Mozzarella, Oregano	8.50 €
2	Pugliese Tomato, Mozzarella, Oregano, Parmesan + onion	8.50 €
3	Napoletana Tomato, mozzarella, oregano + anchovy	9.60 €
4	Prosciutto Tomato, Mozzarella, Oregano + Ham	9.60 €
5	Prosciutto Funghi Tomato, Mozzarella, Oregano + ham and mushroom	10.00 €
6	Funghi Tomato, Mozzarella, Oregano, Parmesan + mushroom	10.00 €
7	Tonno Tomato, Mozzarella, Oregano + tuna, olives	10.00 €
8	Gorgonzola Tomato, Oregano, Gorgonzola + garden rocket	10.00 €
9	Salami Tomato, Mozzarella, Oregano + Salami italiano	10.00 €
10	Capricciosa Tomato, Mozzarella, Oregano, + mushroom, ham, artichokes, olives	10.70 €
11	Salami Funghi Tomato, Mozzarella, Oregano + Salami, mushroom	10.70 €
12	Bacon Funghi Tomato, Mozzarella, Oregano, + Bacon, mushroom	10.70 €
13	Salami Bacon Tomato, Mozzarella, Oregano	10.70 €
14	Verdura Tomato, Mozzarella, Oregano + vegetables	10.70 €
15	Caprese Tomato, Mozzarella, Oregano + olives, basil	10.70 €
16	Pesto Tomato + Pesto and Parmesan	10.70 €
17	Rustica Tomato, Mozzarella, Oregano + smoked beef, Parmesan	10.70 €
18	Ananas Tomato, Mozzarella, Oregano + ham, pineapple	10.70 €
19	Pollo Tomato, Mozzarella, Oregano + fresh chicken and rocket	11.70 €
20	Tutto affettato Tomato, Mozzarella, Oregano + Salami, ham, Bacon, mushroom	11.70 €
21	Rodolfo special Tomato, Mozzarella, Oregano + Bresaola, Parma ham, rocket	12.80 €
22	CALZONE from no.4 to no.18	10.70 €

The creative Pizza

30	4 Formaggi Tomato, Mozzarella, Oregano + Gorgonzola, Taleggio, Parmesan, Rocket	11.70 €
32	Parma Tomato, Mozzarella, Oregano, Parmesan + Parma ham , Rocket	11.70 €
33	Bresaola Tomato, Mozzarella, Oregano, Parmesan + Bresaola, rocket	11.70 €
34	Caprino Tomato, Oregano + goat's cheese rocket +	11.70 €
35	Trento Tomato, Mozzarella, Oregano, Parmesan + smoked beef, Bacon	11.70 €
36	Tirol Tomato, Mozzarella, Oregano, Parmesan + pork smoked ham, rocket	11.70 €
37	Genua Tomato, Pesto + goat's cheese, Rocket	11.70 €
38	Siena Tomato, Mozzarella, Oregano, Parmesan + fillet of beef, garlic, rocket	13.30 €
52	Salmone Gambas Tomato, Mozzarella, Oregano + smoked salmon and shrimps	12.80 €

Possible products for the topping of the pizza, price for each product:

Olive (black or green), capers, onion	0.50 €
Ham, Bacon, cheese, anchovy, Rocket, Egg, mushroom, pineapple	0.90 €

The drinks

House Wine red, white, rosé

bottle 0.75l	13.90 €
0.25 l	4,80 €
0.50 l	9,60 €

Other Drinks

Soft drinks	2.10 €
Juice	2.60 €
Water (0.50 l)	2.60 €
Beer small	2.10 €
Beer large	3.70 €
Bottle Beer (0.33l)	3.90 €
Standard Long Drink	5.30 €
Coffee and Tea	2.10 €
Coffee and Brandy	3.20 €
Normal Brandy	2.70 €

Our House wine

House red: Rioja - Zuazo Gaston Tempranillo
grapes: tempranillo 100%

House white: Valencia - Murviedro
grapes: Machen, Merseguera, Moscatel

House rosé: Penedès - Ros de Pacs
grapes : Cabernet - Merlot

Beer in Bottle 0.33l: Maho, Nastro Azzurro (Italy), Heineken, San Miguel, San Miguel 00

Ask for the Italian and Spanish Wine list

We have Barolo, Chianti, Amarone, Brunello, Pinot Grigio etc

