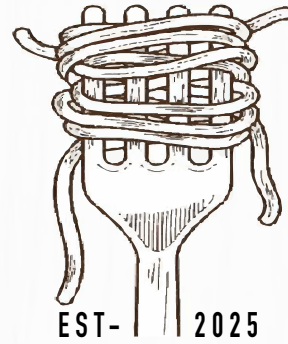


# Pasticceria Assortita

Tiramisu 6  
Cannoli 6  
Ricotta Cheesecake 7  
Crème Brulee 7  
Tartufo 7  
Sorbet 6  
Chocolate Velvet Cake 7  
Zabaglione 7  
Frutta Fresca 6  
Formaggi D' Italia 8

## VINO

CHIANTI CLASSICO 2016  
Castello di Abola  
750ml Bottle \$ 45  
BRUNELLO RISERVA 2011  
La Gerla  
750 ml Bottle \$ 250  
VALPOLICELLA RIPASSO  
Zonin  
6oz glass \$ 13  
750 ml Bonle \$ 45  
RADICI TAURASI  
Mastroberardino  
750 ml Bottle \$ 130  
ACCIAIOLO  
Castello di Abola  
750 ml Boule \$ 120  
AMARONE  
Zonin  
750 ml Boule \$ 120  
LE FOCAIE  
Rocca di Montemassi  
750ml Boule \$ 60  
MAREMMA TOSCANA  
Rocca di Montemassi  
6oz glass \$ 14  
MAREMMA TOSCANA  
Rocca di Montemassi  
6oz glass \$ 14  
750 ml Bottle \$ 120



**CUCINA**  
Italian Cuisine

## HISTORY

Johana Rodriguez opened its doors in September of 1968. Over the years, Rodriguez has established many friends and loyal customers who come for the good food and friendly atmosphere.

Josephine Bargiacchi, affectionately known as Mama Bargiacchi, the founder of the North Pole Club and the Villa de la Paix in Oakland, inspired her family by her own example of hard work, culinary ability, and business acumen. Prior to establishing Rodriguez, Dewey, Mama's son, opened the successful Chandelier in Jack London Square.

One of the few family-owned restaurants to survive in a highly competitive industry, Rodriguez is currently run by third generation Theresa Erwin and her husband, Chef Mike.

Rodriguez credits its success over the years to a high quality and dedicated staff, many who have been with the restaurant for over 20 years and a few with over 30 years of service. Francesco's prides itself on providing consistently excellent food, quality service, and hands-on management.

We look forward to serving you.

# Antipasti

Gamberoni Alla Veneziana

Jumbo gulf shrimp sautéed with garlic, white wine and lemon juice, a touch of Pernod and Barolo wine,

garnished with crostini and fresh tomatoes 8

Prosciutto E Melone In Stagione

Melon in Season, served with Prosciutto di San Daniele 7.50

Mozzarella Caprese

Slices of freshly made buffalo mozzarella served with vine ripe tomatoes and sliced Bermuda onions 6

Carpaccio Di Manzo

Thinly sliced filet mignon, traditionally served with slices of Parmesan cheese, lemon juice, virgin olive oil and capers 9

# Zuppa

Pasta E Fagioli 4.50

Classic Italian bean soup 4.50

# Insalate

Insalata Capricciosa

A gourmet selection of seasonal baby mixed greens with light, house raspberry vinaigrette 7

Insalata Mista Alla Romana

The world famous Caesar salad with Christini's own dressing 8

Insalata Con Funghi

Mixed baby greens with honey mustard vinaigrette topped with sautéed crimini and shiitake

mushrooms 8.50

# Vitello

Piccata Di Vitello Al Limone

Veal scaloppine in butter, white wine and lemon juice 18

Vitello Ai Quattro Formaggi

Veal scaloppine dipped in flour, egg and bread crumbs, pan fried, topped with fresh tomato sauce, fine herbs, and four types of imported cheese 17

# Specialita' Della Casa

Bistecca Al Barolo

Filet Mignon or aged New York strip steak in a Barolo wine, caramelized pearl onions and mushroom sauce 21

Costata Di Vitello

The famous veal chop, broiled and seasoned with fresh sage served with Calvados apple sauce 17

Costata D'Agnello

Oven roasted rack of lamb seasoned with fine herbs and a Sardinia sauce 18

# Farinacei

Linguine Con Vongole Alla Napoletana

Fresh Little neck clams, served over linguine, with red or white clam sauce 14

Spaghetti Al Pomodoro

This dish reflects the freshness of ripe San Marzano tomatoes, flavored with fine herbs and olive oil 12

Fettuccine Alla Christini

A true interpretation of fettuccine Alfredo 12

Ravioli Aurora

Homemade cheese ravioli, served in a light cream tomato sauce 12

Rigatoni Alla Zozzona

Rigatoni served in a parmesan fennel cream sauce, with shredded sweet Italian sausages 14

# Pollame

Pollo Al Marsala

Boneless breast of chicken sautéed with fresh mushrooms, shallots and Marsala wine 15

Pollo Ai Quattro Formaggi

Boneless breast of chicken dipped in flour, eggs and breadcrumbs, pan fried and topped with fresh tomato

sauce, fine herbs and four types of imported cheese 14

Pollo Alla Contadina