



MERCATO
COPERTO

RAVENNA

*Romagna
Land
and
Sea*

A RAVENNA C'È PIÙ GUSTO

consulta il menù sul sito
www.mercatocopertodiravenna.it

Romagna the Sea



Appetizers*

Cod creamed in Brisighella extra virgin olive oil and green tomato jam _____15

Golden fish balls with lime-scented, made in house mayonnaise _____14

Peppered steamed mussels with thyme-infused toasted bread bruschetta _____13

Catalan prawns with Apulian frisella and hazelnut mayonnaise _____20

Carpaccio of thicklip grey mullet (a precious grey mullet species) with panzanella and celery and ginger ice cream _____17

Cantabrian anchovies (80 g) with mountain-pasture butter and toasted Pane sciocco no-salt bread _____19

Tartare tasting: salmon, tuna and amberjack _____23

Fine de Claire oysters (6) with Normandy semi-salted butter, shallots and toasted bread _____22

First courses*

Paccheri with seafood amatriciana with red fish sauce and Mora Romagnola pork jowl _____16

Passatelli with white fish sauce with king prawns, seasonal vegetables and light pesto sauce _____16

Strozzapreti with cheese, pepper, mussels and fresh cherry tomatoes _____14

Cod Ravioli with fish stew _____16

Homemade tagliolini local clams _____15

Spaghetti all chitarra, prepared by our "sfogline" pasta makers, with cured tuna and mullet roe _____19

Main courses*

Mercato Coperto fried fish medley with fish from the Adriatic Sea,, king prawns, squid and crunchy vegetables _____23

Citrus-infused mullet fillets with mixed-leaf salad topped with Mora Romagnola ham cubes _____18

Stewed cod with fried polenta _____19

Roasted octopus with Brisighella extra virgin olive oil creamed potatoes and vegetable caponata _____20

Amberjack steak with tomato soup, pea cream and browned onion powder _____20

Sardine skewers with spinach, raisins and pine nuts _____17

Catch of the day
(depending upon availability),
roasted, accompanied potatoes, cherry
tomatoes and olives.

Starting from € 6.5/100 g

Ask for info on the prices of the day.

**If you wish to reserve your fresh fish,
ask for more information.**



Romagna *the* Land

our Platters

ACCOMPANIED BY OUR ROMAGNA PIADINA

OUR 3 AGED RAW HAMS

The hams of the "Malafronte" cured meat factory (from basic sweet ham to an ageing process that defines the character of these products): raw "Amarcord" ham coated in lucerne, raw "Giovinbacco" ham infused with Sangiovese di Romagna wine and raw ash-coated "Sottocenere" ham _____ 16

IL ROMAGNOLO

30-month aged Prosciutto, Salame Gentile, Cured Coppa and Lard from **Mora Romagnola** pigs of **Officine Gastronomiche Spadoni**, paired with Squacquerone DOP cheese from our dairy factory and caramelised figs _____ 16

EMILIANO

Culatello di Zibello DOP (a Slow Food product), 24-month aged Parmigiano Reggiano "Terre di Montagna" with traditional balsamic vinegar of Modena _____ 17

"MALAFRONTÉ" PLATTER

Coppa di testa, "La Ritrovata" mortadella, "La Prosciutta" salami and glasswort-infused pork cracklings accompanied by our homemade pickled vegetables _____ 15

"IL TAGLIERE LEGGERO"

Cured Romagna "Malafronte" loin, "Malafronte" Bresaola Antica and Ricotta from the **Officine Gastronomiche Spadoni** with seasonal vegetable _____ 14

GRAND "MERCATO COPERTO" MIX (for 2 people)

A tasteful mix of cold cuts and cheeses from our display: 24-month aged Parma ham, "La Ritrovata" mortadella Grilled Cooked Ham, "La Prosciutta" salami, Green Pork Cracklings Brisighella "Lo Stanco" cheese made with raw milk, Brisighella aged Pecorino cheese Squacquerone DOP cheese from the **Officine Gastronomiche Spadoni**, all accompanied by Savor di Romagna (typical Romagna jam), crispy vegetables and olive oil pickles _____ 24

Cheeses

ROMAGNA CHEESES

All products from **Officine Gastronomiche Spadoni**, Brisighella Lo Stanco cheese made with raw milk, Squacquerone di Romagna DOP cheese, Romagna aged Pecorino cheese made with raw milk, Brisighella raw-milk Goat cheese, Ewe's milk Caciotta; accompanied by our caramelized jams and figs _____ 15

GREAT CHEESES OF ITALY

Puzzone di Moena (Trentino Alto Adige, raw cow's milk), Blu di Bufala (Lombardy, buffalo's milk), Semi-aged Pecorino di Pienza (Tuscany, sheep's milk), Organic Caciocavallo (Apulia, cow's milk), Crosta di Pane (Piedmont, raw goat's milk) served with seasonal vegetables and jams _____ 20

Enjoy
knife-sliced
cold cuts

ONE SLICE LEADS TO ANOTHER

LA MORA...Tasting of 30-month aged Mora Romagnola ham, knife-cut _____ 15

LA FAVOLA...Tasting of hand-bound knife-sliced "La Favola" Mortadella (made exclusively with of Italian meats and pork jowl, which contains noble pig fat) _____ 13

LA PASSITA...Tasting of knife-sliced dried sausage from the "Malafronte" production chain _____ 11

Appetizers*

Veg Fried polenta with Squacquerone DOP cheese from **Officine Gastronomiche Spadoni** in Brisighella _____ 10

Mora Romagnola loin with homemade pickled vegetables and tuna sauce _____ 13

Scottona (young heifer) tartare, balsamic vinegar onion compote and mixed-leaf salad with toasted almonds _____ 18

Veg Organic egg cooked at low temperature, with **Officine Gastronomiche Spadoni** "Stanco" cheese fondue, asparagus and crispy wafer _____ 18

Scottona beef rump carpaccio with sweet pepper _____ 17

First courses*

HOMEMADE PASTA

Rolled as it was in the old days, every day, with a rolling pin by our pasta makers, the so called "sfogline"

Tagliatelle with Bolognese sauce and fresh peas _____ 12

Romagna-style Cappelletti with **Mora Romagnola** red meat sauce _____ 13

Fresh Curzul pasta with shallot-infused white **Mora Romagnola** meat sauce _____ 14

Veg Nuvola cheese green Cappellacci, with butter, sage and Grotta Pecorino cheese _____ 14

Passatelli with asparagus, "Terre di Montagna" 24-month aged Parmigiano Reggiano cream and speck _____ 15

Veg Strozzapreti with genoese pesto, potatoes and beans _____ 14

From Monday to Friday,
our kitchen offers you a

"working lunch"

in our single dish, containing a variety of tastings with

- appetizer, first course, side dish and dessert _____ € 19
- with a glass of homemade win _____ € 22

including water and cover and service charge

Note: The menu proposals change daily according to the inspiration of our chefs

Are you a professional or a company, or do you often come for lunch? Request information on our card or agreement!!

write to info@mcravenna.it



GLUTEN FREE MOLINO SPADONI PASTA

MADE WITH CORN, GINGER AND TURMERIC

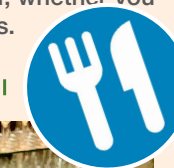
Ginger and turmeric mezze maniche made in house with shallot-infused white **Mora Romagnola** pork sauc _____ € 11,00

Homemade corn tagliatelle with Bolognese sauce _____ € 11,00

N.B.: Both of these dishes are available with vegan sauce upon request

GLUTEN-FREE (G.F.) PRODUCT

Molino Spadoni has created a wide range of quality and tasty gluten-free products, prepared in our factories designated for the production of gluten-free foods only. Our products are prepared by trained personnel in special and separate crockery. In fairness to customers, we would like to point out that gluten-free products are also processed inside the kitchen where gluten products are prepared; therefore, at present, we cannot guarantee compliance with the statutory parameters requiring gluten content to be below 20ppm. Please let us know at the time of your order, whether you have intolerance to gluten or other products.





From the Grill

OUR MEATS ARE ALL FRESH AND DO NOT UNDERGO ANY FREEZING OR DEEP-FREEZING

Grilled mutton with Cervia salt, extra virgin olive oil and grilled tomatoes	16
Grilled sausage platter: tricolor sausage, Mora Romagnola sausage, classic sausage and salsiccia matta with oven-roast potatoes	17
Grass-fed Scottona sliced steak with Cervia sweet salt and rosemary and grilled tomatoes	18
Mora Romagnola sliced pork steak, raised in the wild on the Brisighella hills	17
“Guidi” farm devil’s style grilledcockerel with au-gratin vegetables	16
Wild pork liver wrapped in netting, with roast potatoes	16
“Aberdeen Angus Beef Argentina” picanha with unskinned potato and yoghurt cream	25
White pork mixed grill, from white swine breed born and bred in Emilia Romagna, accompanied by au-gratin vegetables	16
Mixed grilled Mora Romagnola meat (sausage, pancetta, boneless blade shoulder, ribs) approx 380 g	18
Antibiotic-free chicken breast with fine herb-infused oil and smoked eggplant purée	14

“DRY AGING” PROCESS

Dry Aging refers to a meat maturation process. Dry aging is an ancient technique, by which meat is matured in a cool ambient. After aging for 5-8 weeks, the meat loses up to 20% of its liquids and becomes tender, marbled to the right point and with a unique flavour.

Our beef is aged by this ancient technique.

Fiorentine Steaks

IRISH BLACK ANGUS
“T-BONE” FLORENTINE STEAK

7/hg

arbling and thin fat lines that melt during cooking make the Irish Angus meat soft and delicate, with an intense flavour tending to sweet. Recognised around the world as one of the best beef steak cuts. Cows are fed hay and wheat which, 60 days before slaughter, are replaced by an exclusively corn-based diet.

“T-BONE” ROMAGNOLA IGP
FLORENTINE STEAK

7,5/hg

he scents of the essences of meadows and pastures of the central Apennines on which the animals feed are found in the meat aroma and flavour; the animals are fed only hay from the production area, and grain concentrates. The meats of the Romagnola breed (the only ones that can be certified with the IGP “Vitellone Bianco dell’Appennino Centrale” label) are considered high-quality animal productions, also thanks to a favourable combination of genetic predisposition and natural breeding and feeding practices.

IRISH BLACK ANGUS
ENTRECÔTE

6/hg

ROMAGNOLA IGP
ENTRECÔTE

6,5/hg

Il our Florentine steaks come from young heifers, a term used to describe a female bovine that has never given birth. This gives the meat maximum flavour and tenderness.

MATURATION CAN VARY FROM A MINIMUM OF 20/30 DAYS TO A MAXIMUM OF 30/60 DAYS (+ € 1 PER KG)

EACH FLORENTINE STEAK WEIGHS NO LESS THAN 800 G

The MORA Romagnola

ONE OF ITALY’S MOST PRIZED BREEDS

Mora Romagnola is one of the five ANCIENT NATIVE BREEDS that still survive in Italy to this day; its documented presence dates back to the Lombard era. The survival of this breed over the centuries is probably due to the animal’s significant muscular masses, its special aptitude for grazing and the delicacy of its meat.

After a gradual period of decline in its distribution, around the 1990s the Mora Romagnola risked extinction, but since 2001 initiatives have been launched to protect this highly prized breed. The ZATTAGLIA BREEDING GROUND, which was established by the Spadoni family, reflects these efforts and a commitment to safeguard this breed.

Animals LIVE IN OPEN SPACES, monitored, but free to roam around. Mora Romagnola pigs move a lot, EAT ACORNS and anything else they can find in the woods, drink spring water and are protected during their natural reproduction cycles: breastfeeding, weaning and growth require more than double the time needed by white pork.

Freedom to ROAM AND NATURAL WELLNESS allow our Mora Romagnola pigs to live twice as long as white pigs, even 18 months: for this reason, MORA ROMAGNOLA MEAT IS NATURALLY TASTIER and, therefore, requires LESS SALT.

During processing according to the BEST ARTISANAL TRADITION, we use the PRECIOUS CERVIA SEA SALT, a local delicacy unique in the world for its sweetness and its organoleptic properties. Mora Romagnola cured meats can add up to 30/35% MORE PROTEIN compared to standard pork salami and require a longer ageing process, which for hams is no less than 24 months.

For all these reasons, the organoleptic properties of the meat ARE DECIDEDLY BETTER: it is a PARTICULARLY TASTY, healthy and digestible meat with a high percentage of unsaturated fats. It is also particularly RICH IN IRON, which gives it its characteristic darker colour.

An additional value guarantee comes from the SHORT AND CLOSED PROCESSING CHAIN. It is CLOSED because it only



includes products from the Zattaglia breeding. It is SHORT because there are only 7 km between farm and processing plant.

Mora Romagnola is one of Italy’s most prized breeds.

Main courses

Scottona roast beef with rocket, cherry tomatoes and “Terre di Montagna” 24-month aged Parmigiano Reggiano 16

Roast du jour based on availability, with roast potatoes and grilled vegetables 17

Bollito (stew) del Mercato with vegetables, Cremona mustard and green sauce 19

Wild fennel-scented rabbit roll with Romagna-style fricandò (sautéed vegetables) 17

ditional meatballs stewed with peas and toasted Pane Sciocco no-salt bread crouton 16



Aubergine burger, our vegetarian course, with seasonal vegetables and fried polenta (it is not a burger!!!) 16

Side dishes

Country-style oven-roasted potatoes 5,5

Pan-sautéed escarole with chilli pepper 6

Vegetable pinzimonio (dipping sauce) 6

Romagna-style vegetable fricandò 6

Mixed salad 5,5

Grilled seasonal vegetables 6,5



Cheeses

Officine Gastronomiche

ALL THE FLAVOURS OF THE ROMAGNA TRADITION



FRESH CHEESE

Squacquerone di Romagna DOP cheese

Squacquerone di Romagna DOP is a soft cheese, typical of the Romagna Apennines, where the animals are traditionally fed with forage from the Pianura Padana. This nutrition means that they provide a delicate milk with herby notes, excellent for the production of this particularly tender, creamy cheese.

With a white colour and a sweet, delicate flavour, Squacquerone takes its name from the word “squacqueron” in local dialect, due to its tendency to “let itself go”, referring to its extremely soft, gooey consistency, a result of its very short aging time. The DOP certification guarantees that this product is made using only milk coming from the area of origin, without preservatives, and with the exclusive use of native probiotics.

Nuvola

Nuvola is a speciality dairy product made from high-quality fresh Italian milk from Emilia Romagna. From the traditional “affioramento” rising method, a soft, doughy flock is produced, distinguishing this cheese by its consistency, which is fluffy like a cloud, or “nuvola”.

Caciotta di Brisighella

Caciotta di Brisighella is a soft, white cheese, produced with fresh high-quality Italian milk from Emilia Romagna. Thanks to the delicate raw material and the extraordinary bouquet of lactic cultures used, this cheese is produced, maturing in just a very few days, with a solid appearance but a soft, sweet and creamy heart.

Antico formaggio nel Sacco (traditional cheese packed in a bag)

Nella Romagna di inizio ‘900 si utilizzava In the beginning of the 1900s in Romagna, a special ingredient was used to fill cappelletti and ravioli.

A fresh cheese was hung inside a cotton bag so that the whey seeped away slowly and the curd inside stayed dry and did not wet the pasta. Typical cheese of Bassa Romagna, traditionally called “compensation cheese” because its creaminess used to compensate for older, more highly flavoured cheeses still stored in the cupboard. A fresh cheese produced with fresh high-quality Italian milk from Emilia Romagna, with a purewhite colour and a delicate flavour. After a short aging process (24 hours), the cheese is wrapped in cotton cloths, which are hung inside special temperature-controlled cells and left to rest.

CURED CHEESE

“La Montanara” Caciotta cheese

Caciotta Montanara is a soft and aged Romagna cheese, made with fresh high-quality Italian milk from Emilia-Romagna, distinguished by its thin crust, which gives it its Montanara name, and, above all, its smoothness and softness. An excellent cheese to be served as appetizer and to pair with typical Romagna platters.

Pecorino cheese

Pecorino is a semi-aged cheese made with fresh high-quality pasteurized Italian milk from sheep raised on the Romagna hills, enhanced by coarse Cervia sea salt.

Pecorino is an ideal cheese to be served as appetizer, as accompaniment to typical Romagna platters and as condiment of first and main courses.

Borgo Cheese

Cheese aged for at least 60 days, white and grainy, with a soft, intense flavour. Prepared with only high-quality fresh Italian milk from Emilia Romagna, and available with different refinement processes. The Borgo cheeses belong to the Premium Line, whose products are distinguished by their manufacturing process and the refinement and uniqueness of their flavours.

MADE WITH RAW MILK

Lo Stanco

Lo Stanco is a cheese made with raw milk, produced from high-quality fresh Italian milk from Emilia Romagna, with a soft texture and an edible bloomy rind. With a thin rind and a creamy, delicate flavour, this cheese tends to lose its shape during the aging process, and it is from this that it gets its name, “stanco”, meaning “tired”. Characterised by its white colour, soft consistency and sweet, delicate flavour.



Desserts

Cassata alla romagnola with Squacquerone DOP cheese from the Officine Gastronomiche Spadoni with fresh fruit coulis_____6

Grand Marnier Semifreddo with “Araguani” dark chocolate_____6,5

Homemade “Nuvola” cheese cheesecake with raspberry sorbet from our creamery_____6

Traditional Zuppa inglese_____6

Vanilla-scented crème brûlée_____6,5

Ricotta Cake from Officine Gastronomiche Spadoni with coffee mascarpone cream_____7

Biscuits made in-house and accompanied by Albana Passita sweet wine_____6



Our Breads

OUR BREAD BASKET VARIES DAILY, AND IT INCLUDES A COMBINATION OF ANY OF OUR BREADS:

“**Pane Sciocco**” It is a saltless bread typical of the Romagna tradition, to be used for the preparation of the tastiest snacks or to accompany a tasting of Mora Romagnola cured meats and typical cheeses. Made with sourdough

starter, it is leavened for a long time and, therefore, light and flavourful.

Classic Focaccia With our sourdough starter; hand rolled; long rising: leavened for more than 24 hours; with 100% Italian extra-virgin olive oil.

7-grain focaccia A fine blend of corn, rye, rice, spelt, oat and barley flour with sunflower, millet, sesame and flax seeds; hand stretched; long leavening: over 24 hours, with our sourdough starter and 100% Italian extra virgin olive oil.

Multigrain bread roll

With rye flour and whole-grain wheat flour; enriched with sunflower seeds, flax seeds, millet seeds, sesame seeds, and oat flakes.

Pane Brusco

Made with type 1 flour, from stone-ground wheat, sourdough and biga

starters; it is processed manually, which gives it its rustic look. It has a crunchy crust and compact crumb.

Baby Sprouted Chickpea and Turmeric Ciabatta Bread made with sprouted chickpeas, rich in proteins, essential amino acids, B1, B5, B6 and B9 vitamins, and mineral salts. Enriched with turmeric, a spice with formidable anti-inflammatory, antioxidant, hypoglycemic and purifying properties.



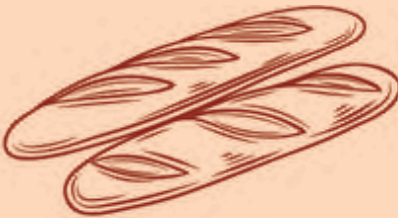
Nerone Rice Baby Ciabatta

Baby Ciabatta made adding Nerone rice, rich in fibre, mineral salts and antioxidant substances, which fight free radicals and have anti-inflammatory and anti-aging properties. With a characteristic black colour, wholemeal and highly digestible.

Upon request:

Quinoa Bread roll G.F: made with quinoa flour and with 100% Italian extra virgin olive oil; without palm oil, like all our bread (and like all Molino Spadoni products).

upon request _____1,5





Mercato Beers

FIVE RECIPES TO BE DISCOVERED

La bionda of Mercato Coperto

Small _____ 4
Medum _____ 6

ABV. 5% vol.

Ambra of Mercato Coperto

Small _____ 4
Medum _____ 6

ABV. 6% vol.

Blonde Ale of Mercato Coperto

Small _____ 5
Medum _____ 7

ABV. 6,5% vol.

Blanche of Mercato Coperto

Small _____ 4
Medum _____ 6

ABV. 4,8% vol.

Ipa (Indian Pale Ale) of Mercato Coperto

Small _____ 4
Medum _____ 6

ABV. 5,5% vol.

Tutte le birre del
MERCATO COPERTO
sono crude, non
pastorizzate e non
filtrate, prodotte
in esclusiva per il
MERCATO COPERTO
dal Birrificio
Artigianale del Molino
Spadoni a Reda di
Faenza (RA)



Water and Soft Drinks

water list

MICROFILTERED AND BOTTLED

Still or sparkling microfiltered
water (pitcher).l 1 _____ 1,5

Our microfiltered waters comply with
statutory requirements, as set forth in
Legislative Decree no. 181 of 23 June,
2003 "Implementation of Directive
2000/13/EC, concerning the labelling,
presentation and advertising of food
products".

We prefer microfiltered water to
protect the environment

Take away WATER LIST

MOOD Water
still and sparkling - small
0.5 l bottle _____ 1,3

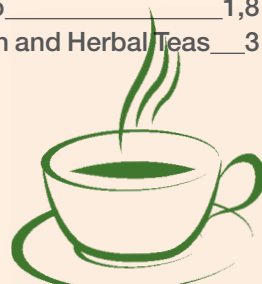
MOOD Water
still and sparkling - small
1 l bottle _____ 2,0

soft drinks

Coke, Fanta, and soft drinks _____ 3,5
Fruit juices _____ 3,5

Refreshments

Espresso, Macchiato, Decaf and
Barley Coffee _____ 1,4
Fortified coffee _____ 2
Cappuccino _____ 1,8
Tea, Infusion and Herbal Teas _____ 3



Check out the list of wines, liqueurs
and spirits to discover our selection.



SPRITZERS

TRY THEM ALL!: IT'S A MUST!

Spritz Aperol _____ € 6,00
Prosecco, Aperol, Orange, Seltz

Campari Spritz _____ € 6,50
Prosecco, Bitter Campari, Arancia, Seltz

Rose-Infused Spritz _____ € 6,50
Prosecco, Rosolio alle Rose Spadoni, Seltz,
strawberry

Cynar Spritz _____ € 6,50
Prosecco, Cynar, Seltz, Orange wedge

Pink Spritz _____ € 6,50
Prosecco, Campari, Pink Grapefruit Soda,
Pink Grapefruit

Hugo _____ € 6,50
Elderflower syrup, Prosecco, Lime, Mint

AL MERCATO COPERTO

*we propose a genuine cuisine,
made of ancient and true flavours*



Our vegetarian offers

*Select your gastronomic journey to discover
the excellence of Mercato Coperto, from fish,
meats, cured meats, traditional first and second
courses, to cheeses, tasty desserts and ice
creams.*

*Mercato Coperto is a food and wine point of
reference where customer care is our priority.*

*We organise personalised events, including
private parties, tailor-made menus, receptions,
weddings, business meetings and conferences
in our suggestive upper-floor location, suitable
for any type of request.*

*Mercato Coperto is also "at your home", with
its range of services including catering, home
chef, food truck and personal shopper.*

Please let us know at the time of your order, whether
you have any food intolerance or allergies. If you wish to
review the allergen book, ask our staff

Cover charge

SERVICE CHARGES _____ 2,0

* We inform our customers that menu
dishes marked with an asterisk are frozen,
prepared for MERCATO COPERTO with
innovative food techniques, in the many
dedicated Molino Spadoni facilities
and laboratories, and deep-frozen at
the origin. This allows us to maintain
taste and authenticity unaltered, and
to guarantee the food quality of typical
products of Romagna and beyond.

N.B.: we inform our customers that
ingredients/allergens book is available
for review upon request, as required by
EC Reg. 1169/2011.

For any clarification,
please ask our staff.

Please ask for your check
to be brought to your table

If you want an invoice, please let us
know before we prepare your check and
provide us with relevant invoicing details.
Thank you!

ASK OUR STAFF



Ristoranti Certificati

*The Mercato
Coperto was
awarded the
Conosci il tuo
pasto (Know
your meal)
certification*

*"Conosci il tuo
pasto" rests upon
knowing what is being
served and consumed.
However, everything
starts from the
selection of raw
materials and from the
type of cuisine and
service; for this reason,
knowledge for the
sake of honing value
must be conveyed
in terms of quality,
territory and tradition,
food safety, ethics and
ecology, which have
increasingly becoming
central to a restaurant
whose mission is also
to disseminate culture.*



QUALITÀ



TERRITORIO



ETICA



SOSTENIBILITÀ



VEG



consulta il menù sul sito
www.mercatocopertodiravenna.it

maggio 2022 - A&A



Drink responsibly.

Do not drink if you are not of legal age. All prices include VAT and service.



E SCARTOZ

To actively contribute to more sustainable catering in the city, Mercato Coperto supports the RAVENNA FUTURA project, by implementing the following steps:



correct management of separate waste collection.



support for Project "E Scartoz" to fight food waste encouraging patrons to take their "bag" with uneaten food!



we serve in glass bottles our safe, good and cheap "Acqua Doc - Km0" water.