



MERCATO
COPERTO

RAVENNA

*la
Romagna
Land
and
Sea*

IN RAVENNA, THERE IS MORE TAST

consulta il menù sul sito
www.mercatocopertodiravenna.it

la Romagna il Mare



Appetizers*

Cod creamed in Brisighella extra virgin olive oil and green tomato jam _____ 15

Golden fish balls with lime-scented, made in house mayonnaise _____ 15

Peppered steamed mussels with thyme-infused toasted bread bruschetta _____ 14

Squid au-gratin with pistachio, broccoli and balsamic vinegar drops _____ 18

Cantabrian anchovies (50 g) with mountain-pasture butter and toasted Pane sciocco no-salt bread _____ 19

Amberjack Tartare with candied pepper and mango _____ 20

Carpaccio of thicklip grey mullet (a precious grey mullet species) with panzanella and celery and ginger ice cream _____ 18





bottarga



gran fritto



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 _____ 18

Strozzapreti with tub gurnard and marjoram artichokes _____ 16

Mezzelune with squid and candied lemon _____ 16

Homemade tagliolini with local clams _____ 15

Spaghetti alla 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 (for 1, large portion) _____ 25

Citrus-infused mullet fillets with mixed-leaf salad topped with Mora Romagnola ham cubes _____ 20

Stewed cod with fried polenta _____ 19

Roasted octopus with Brisighella extra virgin olive oil creamed potatoes and vegetable caponata _____ 22

Amberjack steak roasted with braised artichokes and burnt onion powder _____ 23

Sardine skewers with spinach, raisins and pine nuts _____ 18

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**



**MERCATO
COPERTO**
RAVENNA



la Romagna Terra la

Our Platters

HIS MAJESTY!

24-month aged Mora Romagnola prosciutto, knife-cut _____ 16.5

OUR PLATTER WITH 3 REFINED RAW HAMS

by our master butchers (for 2 people)

The hams of the "Malafronte" cured meat factory: raw "Giovinbacco" ham infused with Sangiovese di Romagna wine (After initial curing, Ham is refined in Sangiovese wine and subsequently wrapped in black grape pomace) and raw ash-coated "Sottocenere" ham (after a first curing step, the ham is aged for about four months with this simple ingredient, thus obtaining a particular cold smoking that enhances the sensory profile of the ham), Combination with Lucerne (born of the union of the best Italian pork legs and vintage-quality dehydrated lucerne) _____ 24

100% MORA ROMAGNOLA (for 2 people)

24-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 _____ 24

"MORABRADA" (for 1, large portion)

"Morabrada" mortadella, salami and dried sausage. "Morabrada" is a perfect blend of flavours that combines meat from the best white pigs born and reared in Emilia Romagna, and precious 100% Mora Romagnola pigs, reared by us on the hills of Brisighella in a semi-wild state _____ 16

IL TAGLIERE LEGGERO LIGHT PLATTER

Cured Romagna "Malafronte" loin, "Malafronte" Bresaola Antica and Ricotta from Officine Gastronomiche Spadoni _____ 16

GRAND "MERCATO COPERTO" MIX

(for 3 people)

A tasteful mix of cold cuts and cheeses from our display:

Local, 24-month aged, lucerne-infused Prosciutto, "Morabrada" Mortadella, Dried sausage, "La Prosciutta", glasswort-infused pork cracklings, "Lo Stanco" cheese with raw milk, Pecorino cheese, Squacquerone DOP cheese from the Officine Gastronomiche Spadoni, all accompanied by crunchy vegetables, homemade pickled vegetables, caramelised figs and honey _____ 33

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 jams, caramelised figs and honey _____ 18

IL FERRARESE

Platter of specialties from our "Malafronte" salami factory: "La Prosciutta", "La Zia" and Voghiera DOP Garlic Salami; accompanied by crunchy vegetables and homemade pickled vegetables _____ 17

SMALL MORA ROMAGNOLA LARD PLATTER... try it! Accompanied by warm "Pane Sciocco" no-salt bread _____ 11

THE REFINED PLATTER

Cold cuts and Cheeses with special flavours (for 3 people) The hams of our "Malafronte" cured meat factory; from the base of sweet raw ham to the refinement that distinguishes its character: raw "Giovinbacco" ham infused with Sangiovese di Romagna wine, raw ash-coated "Sottocenere" ham and Beer-infused Sculatta ham. Officine Gastronomiche Spadoni cheeses: Pecorino Cheese with forgotten fruits (rosehips, elderberries, blueberries, apple and pomegranate, giving it unique aromatic notes that penetrate and diffuse from the rind to the heart of the cheese), Pecorino Cheese matured in hay (releases the freshness and aromatic notes of the first batch of hay collected near our dairy factory, on the green hills of Brisighella), Cacio del Borgo with Malt and Bran, Cacio del Borgo with Wild Fennel; accompanied by homemade pickled vegetables, homemade jam and honey _____ 33

to be paired with

Our homemade Romagna piadina _____ 1.6


Our Gnocco fritto _____ 3.3

Our meats and cheeses are all gluten-free.
You can pair them with:

Gluten-Free, oven-ready panino _____ 1.5
individually wrapped, Molino Spadoni


Soft gluten-free oven-ready focaccia _____ 2
individually wrapped, Molino Spadoni

Appetizers*

 **Fried polenta with Squacquerone DOP cheese from Officine Gastronomiche Spadoni in Brisighella** _____ 11

Small, golden **Mora Romagnola** meatballs with parmentier (potato and leek) cream _____ 13

Scottona (young heifer) **tartare**, balsamic vinegar onion compote and mixed-leaf salad with toasted almonds _____ 19

 **Egg cooked at low temperature, with Officine Gastronomiche Spadoni "Stanco" cheese fondue, truffle and crispy wafer** _____ 20

"Artusiano-style" casserole with sage-infused chicken livers and seasonal vegetables (a historical recipe of "Frasca" of Castrocaro) _____ 14

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 _____ 13

Romagna-style **Cappelletti** with **Mora Romagnola** red meat sauce _____ 14

Fresh **Curzul** pasta with shallot-infused white **Mora Romagnola** meat sauce _____ 15

 **Nuvola** cheese green **Cappellacci**, with butter, sage and Grotta Pecorino cheese _____ 15


 **Dry Passatelli** with an aroma of truffle and Taleggio cheese cream _____ 18

 **Pumpkin ravioli** with malga butter, Amaretto and pine nuts _____ 16

Potato tortelli with crispy pork jowl and light pesto sauce _____ 16

First courses with broth

Pumpkin creamy soup, Squacquerone DOP cheese of Officine Gastronomiche Spadoni and crispy pork jowl _____ 13

 **Pasta and beans** with homemade maltagliati by our pasta makers _____ 12

Romagna **Cappelletti** in meat stock made according to the traditional recipe by Artusi _____ 14

Passatelli in meat stock made according to the traditional recipe by Artusi _____ 13



Pasta GLUTEN FREE

BY **MOLINO SPADONI**

MADE WITH CORN, GINGER, TURMERIC AND TEFF

Teff Paccheri with broccoli and 24-month aged Parmigiano Reggiano cream _____ 13

Ginger and turmeric **mezze maniche** made in house with shallot-infused white **Mora Romagnola** pork sauce _____ 13

Homemade **Corn Tagliatelle** with Bolognese sauce _____ 12

NB: 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.

FOR THE LITTLE ONES

our whole menu is suitable for our young guests; you can also order

Spaghetti alla chitarra with tomato _____ 7

Baby cappelletti with meat sauce _____ 9

Cutlet _____ 11

French fries _____ 5,5



From the Grill

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

Grilled mutton drumstick and leg with Cervia salt and extra virgin olive oil	16
Romagna sausage platter: tricolor sausage, classic sausage and salsiccia matta	16
Grass-fed Scottona sliced steak with Cervia sweet salt and rosemary	19
Mora Romagnola sliced pork steak, raised in the semi-wild on the Brisighella hills	17
Liver chunks in wild pork caul fat with bruschetta	16
Veal chop with the bone	17
"Aberdeen Irish Angus Beef" Picanha	26
White pork mixed grill, from white swine breed born and bred in Emilia Romagna (for 1 person, but quite generous, about 500 g) (Sausage, bacon, boneless blade shoulder, chop with bone, rib)	17
Mora Romagnola mixed grill (for 1 person - approx. 380 g) (Sausage, bacon, boneless blade shoulder, rib)	20
Antibiotic-free chicken breast with fine herb-infused oil	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 with this ancient technique.

Florentine Steaks

IRISH BLACK ANGUS "T-BONE" FLORENTINE STEAK

cured for 20/30 days/100 grams € 7.0
cured for 30/60 days/100 grams € 7.5

Marbling 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

cured for 20/30 days/100 grams € 7.5
cured for 30/60 days/100 grams € 8.0

The 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.

Entrecôtes

IRISH BLACK ANGUS ENTRECÔTE

cured for 20/30 days/100 grams € 6.0
cured for 30/60 days/100 grams € 6.5

ROMAGNOLA IGP ENTRECÔTE

cured for 20/30 days/100 grams € 6.5
cured for 30/60 days/100 grams € 7.0

All 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.

**EACH FLORENTINE STEAK WEIGHS
NO LESS THAN 800 G**



The MORA Romagnola

MORA ROMAGNOLA IS 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.

Main courses

Roasted Mora Romagnola stracciatella soup and pan-fried artichokes _____ 19

Roast du jour based on availability, with roast potatoes _____ 17

Sangiovese-wine braised Mora Romagnola jowl with cabbage and creamed potatoes _____ 16

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

Rossini-style beef fillet with foie gras escalope, black truffle and Madeira sauce _____ 27



Gourmet Veggie Burger _____ 14
with artisan bread, French fries and homemade ketchup

Slide dishes

Country-style oven-roasted potatoes _____ 5.5

Pan-sautéed chicory with chilli pepper _____ 6

Boiled vegetables _____ 6

Romagna-style vegetable fricandò _____ 6

Mixed salad _____ 5.5

Grilled seasonal vegetables _____ 7



MERCATO
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RAVENNA

Cheeses

Officine Gastronomiche Spadoni

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 Sacco (traditional cheese packed in a bag)

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.

Cacio del Borgo

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 flowery 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.

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 made with our sourdough starter; hand rolled; long leavening: over 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 rolled; long leavening: over 24 hours; made 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



Desserts

Pear stewed in Albana wine and amaretto
flan _____ 7

Grand Marnier Semifreddo with "Araguani"
dark chocolate _____ 6,5

Homemade "Nuvola" cheese cheesecake
with raspberry sorbet from our creamery _____ 6

Ravenna-Palermo-Ravenna Cannolo with
Gianduja cream _____ 7

Liquorice-scented crème brûlée _____ 7

Chocolate delight with candied oranges _____ 7

"Tiramisu" in the glass _____ 6



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:



Gluten-Free, oven-ready
panino _____ 1.5
individually wrapped, Molino
Spadoni

Soft gluten-free oven-ready
focaccia _____ 2
individually wrapped, Molino Spadoni



**MERCATO
COPERTO**
RAVENNA





Mercato beers

FIVE RECIPES TO BE DISCOVERED

La Bionda of Mercato Coperto

Small	4
Medium	6

alc. 5% vol.

Fest Beer of Mercato Coperto

Small	4
Medium	6

alc. 5,6% vol.

Ipa of Mercato Coperto

Small	4
Medium	6

alc. 5,5% vol.

Ambra of Mercato Coperto

Small	4
Medium	6

alc. 6% vol.

Blanche of Mercato Coperto

Small	4
Medium	6

alc. 4,8% vol.

Green Beer of Mercato Coperto

Small	4
Medium	6

alc. 3,5% vol.

All MERCATO COPERIO beers are raw, unpasteurised and unfiltered, produced exclusively for MERCATO COPERIO by the Molino Spadoni Craft Brewery in Reda di Faenza (RA)

Water and Soft Drinks

water list

MICROFILTERED AND BOTTLED

Still or sparkling microfiltered water (pitcher) 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 - plc 0.5 l
bottle _____ 1,5

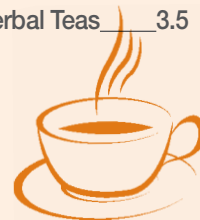
MOOD Water
still and sparkling - plc 1 l bottle
_____ 2,5

soft drinks

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

Refreshments

Espresso, Macchiato, Decaf and
Barley Coffee _____ 1.5
Fortified coffee _____ 2.5
Cappuccino _____ 2.0
Tea, Infusion and Herbal Teas _____ 3.5



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





SPRITZERS

TRY THEM ALL: A MUST!

Spritz Aperol € 6,00
Prosecco, Aperol, Orange, Selz

Spritz Campari € 6,50
Prosecco, Bitter Campari, Orange, Selz

Spritz alle Rose € 6,50
Prosecco, Rosolio alle Rose Spadoni, selz, strawberry

Spritz Cynar € 6,50
Prosecco, Cynar, Selz, Orange wedge

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

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

AT 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



**MERCATO
COPERTO**
RAVENNA

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



**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.



consulta il menù sul sito
www.mercatocopertodiravenna.it

novembre 2022 - F&A


**MERCATO
COPERTO**
RAVENNA


le notti del
Mercato
RAVENNA

MOLINO
Spadoni



Spadoni
OFFICINE GASTRONOMICHE

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 "doggie bag" with uneaten food!



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