



MERCATO
COPERTO

RAVENNA

Romagna Land and Sea

IN MERCATO COPERTO, THERE IS MORE TASTE

review the menu on
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 _____ 15

Taranto-style mussels with thyme-scented toasted bread bruschetta _____ 14

Scallops, roasted Jerusalem artichokes and pea soup _____ 20

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

Salmon and Mazara del Vallo red prawn tartare and with green apple ice cream _____ 25

“Fin de Claire” Oysters platter with alpine butter (no. 6) _____ 20

All our fish comes from the best selections of fresh or frozen fish.

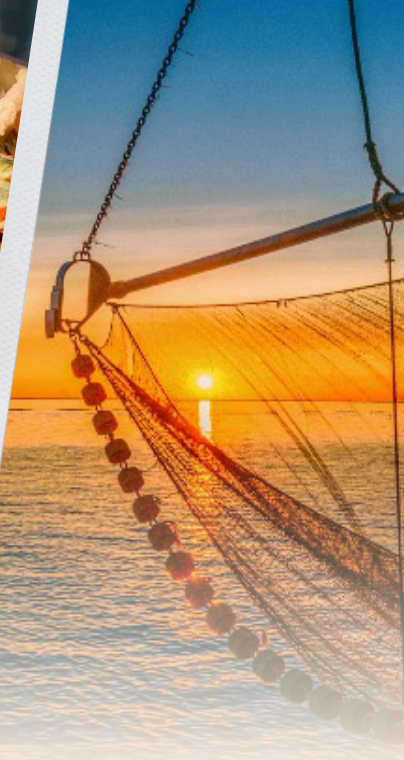
Fish served raw undergoes blast chilling pursuant to EEC Regulations 852/04 and 854/04.



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 Cacio cheese, pepper and mussels with fresh cherry tomatoes _____ 15

Potato Gnocchetti with scampi and green asparagus _____ 20

“Pasta Massi” Spaghettoni with clams and mullet roe _____ 18

“Pastificio Massi” has reinvented the way of making pasta by creating the first and only entirely cold pasta production chain, which preserves all the nutritional characteristics of the raw ingredients unaltered.



Main courses*

Mercato Coperto fried fish medley (for 2 people) with fish from the Adriatic Sea, king prawns, squid and crunchy vegetables _____ 34

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

Sea bass steaks with sautéed herbs and fermented black garlic _____ 23

Shrimp and squid skewers h veggie crudités _____ 19

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

HIS MAJESTY!

24-month aged **Mora Romagnola** prosciutto, knife-cut _____ 16,5

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 _____ 33

"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

(for 1, large portion)

Seasoned Romagna "Malafronte" loin, "Malafronte" Valmarecchia beef bresaola 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 _____ 38

ROMAGNA CHEESES

(for 1, large portion)

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 (for 1, large portion)

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

"QUINTO QUARTO" PLATTER

(for 1, large portion)

Coppa di Testa (100% **Mora Romagnola** Meat), Glasswort-infused pork cracklings and Lard (100% **Mora Romagnola** Meat) _____ 18

THE REFINED PLATTER (for 3 people)

Cold cuts and Cheeses with special flavours

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 aged under 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 _____ 36



to be paired with

Our homemade Romagna piadina _____ 1,8

Our Gnocco fritto (for 2 people) _____ 7

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

Gluten-Free, oven-ready panino _____ 1,5
individually wrapped, by **Molino Spadoni**

Soft gluten-free oven-ready focaccia _____ 2,5
individually wrapped, by **Molino Spadoni**

Appetizers*



Fried polenta a with Squacquerone DOP cheese from the Officine Gastronomiche Spadoni 12

Small, golden Mora Romagnola with pea cream and Officine Gastronomiche Spadoni "Stanco" cheese 14

Scottona (young heifer) tartare, with courgette carpaccio and cherry tomato Confit 21



Crispy egg with borage, 24-month aged Parmigiano Reggiano cream and hazelnuts 20



Pinzimonio with fresh seasonal vegetables (for 2 people) 12

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 Cappelacci, with butter, sage and Grotta Pecorino cheese 15

Dry Passatelli coated with maidensteers, Trentino speck and Officine Gastronomiche Spadoni "Lo Stanco" cheese 16



Ricotta cheese and spinach Ravioli with 24-month aged Parmigiano Reggiano flakes and balsamic vinegar of Modena 16



GLUTEN-FREE Pasta

BY **MOLINO SPADONI**

MADE WITH CORN, GINGER, TURMERIC AND TEFF

Teff Paccheri with asparagus and 24-month aged Parmigiano Reggiano cream 14

Ginger and turmeric mezze maniche made in house with shallot-infused white Mora Romagnola pork sauce 14

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 9

Baby Cotoletta 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

Grass-fed Scottona sliced steak with Cervia sweet salt
and rosemary _____ 22

Mora Romagnola, sliced pork steak, raised in the semi-
wild on the Brisighella hills _____ 17

Mora Romagnola liver chunks wrapped in caul fat
with bruschetta _____ 16

Veal chop with the bone _____ 17

“Aberdeen Irish Angus Beef” Picanha _____ 26

The Jumbo Skewer of Mercato Coperto with roasted
corn on the cob _____ 17

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) _____ 22

Antibiotic-free Chicken breast with fine
herb-infused oil _____ 15

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 cold cuts 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.



FROM OUR MEAT CURING CHAMBER...

A PERFECT MICROCLIMATE IS GENERATED INSIDE THE MEAT CURING CHAMBER, WHERE TEMPERATURES AND HUMIDITY ARE ACHIEVED AND MAINTAINED THROUGHOUT, AND WHICH, IN TURN CREATES THE CONDITIONS NECESSARY TO INDUCE GRADUAL TISSUE RELAXATION AND, THUS, SOFT, TASTY AND HEALTHY MEAT. IN OUR MEAT CURING CHAMBER, YOU CAN FIND A FINE SELECTION OF MEATS WITH RIBS OR T-BONE FLORENTINE STEAKS. THE SELECTION CHANGES THROUGHOUT THE YEAR BASED ON THE BEST CUTS AVAILABLE AND THE SEASON CYCLES OF EACH BREED.

Florentine Steaks

"T-BONE" FLORENTINE STEAK IRISH BLACK ANGUS

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 are considered high-quality animal productions, also thanks to a favourable combination of genetic predisposition and natural breeding and feeding practices.

"T-BONE" FLORENTINE-STYLE MARCHIGIANA IGP STEAK

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

Marchigiana is one of the most famous Italian meat breeds and has always been considered a meat of the highest quality. The precious organoleptic and nutritional characteristics of the meat from this breed and the scents of the essences of the meadows and pastures of the Italian central Apennines on which the cattle feed can be found in the aroma and flavour of the meat. The coat of Marchigiana cattle is short-haired, white and smooth, with shades of gray on the shoulders.

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

Entrecotes

IRISH BLACK ANGUS ENTRECÔTE

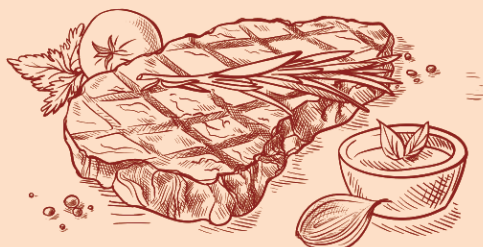
cured for 20/30 days /100 grams	€ 6.0
cured for 30/60 days /100 grams	€ 6.5

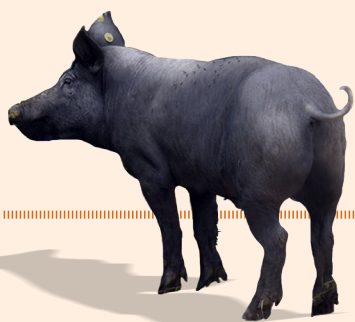
ROMAGNOLA IGP ENTRECÔTE

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

MARCHIGIANA IGP ENTRECÔTE

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





Main courses

...YOU'LL BE SPOILED FOR CHOICE!

Roasted Mora Romagnola, buffalo's stracciatella and sautéed chard _____ 19

Roast of the day, depending on availability, with roast potatoes _____ 17

Lamb chops with potato millefeuille _____ 22

Guinea fowl breast with maidensteers sauce and vegetable ratatouille _____ 19



Gourmet Veggie Burger _____ 14,5
with artisan bread, French fries
and homemade ketchup

Side dishes

ACCOMPANY DISHES HARMONIOUSLY AND FLAVOURFULLY



Country-style oven-roasted potatoes _____ 5,5

Pan-sautéed chicory with chilli pepper _____ 6

Vegetable caponata with pine nuts and raisins _____ 7

Mixed salad _____ 6

Grilled seasonal vegetables _____ 7

Desserts



Albana-infused pear pastry with cinnamon cream ice cream _____ 7

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

Artisan cheesecake with "Nuvola" Cheese with raspberry sorbet from our creamery _____ 6

Mercato Coperto Millefeuille with peach mousse and red fruits _____ 7,5

"Tiramisu" in the glass _____ 6

Pineapple _____ 5



Officine Gastronomiche Spadoni Cheeses

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.

Brisighella RIRicotta

is a fresh dairy product made with whey and the addition of high-quality Romagna cow's milk. Once it has cooled and dried, the product is cooked slowly in the oven to guarantee its unique, traditional characteristics.

This cooking process gives the product an amber colour and a sugary flavour, with notes of caramel.

CURED CHEESE

La Montanara di Brisighella

Caciotta "La 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.

Caprino di Brisighella

our Caprino is a seasoned cheese produced with 100% Italian goat's raw milk and vegetable rennet, which gives it specific sensory properties: sweet on the palate, but with a slightly bitter aftertaste, similar to artichoke.

THE REFINED PLATTER

Pecorino Cheese aged under hay

produced with 100% Italian raw milk, it is a cheese with a sweet taste and a touch of spicy hint yielded by the natural ageing that takes place first on fir boards and then under the hay, in special barriques. During aging, this pecorino cheese becomes soft and absorbs hints of hay and flowers that blend perfectly with its lactic and buttery hints



Our breads

IN THE ORIGINAL BAG USED FOR OUR FLOURS, YOU WILL FIND A SELECTION 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.



Whole-grain bread roll Made with whole-grain wheat flour and rye flour, and enriched with sunflower seeds, flax seeds, millet seeds, sesame seeds, and oat flakes.

Pane Brusco bread 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 Ciabatta with Sprouted Chickpea and Turmeric

Baby Ciabatta 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.

Baby Ciabatta bread roll with Nerone black rice, rich in fibre, mineral salts, and antioxidants 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, by Molino Spadoni

Small soft Focaccia gluten-free, oven-ready ____ 2,5 individually wrapped, by Molino Spadoni



Mercato Beers

IX RECIPES TO BE DISCOVERED

La Bionda of Mercato Coperto

Small	4
Medium	6

ABV 5% vol.

Tipo 2 Dunkel Bock of Mercato Coperto

Small	4
Medium	6

ABV 6,2% vol.

Fest Beer of Mercato Coperto

Small	4
Medium	6

ABV 5,6% vol.

Tipo 1 Blanche of Mercato Coperto

Small	4
Medium	6

ABV 4,8% vol.

Buratto IPA of Mercato Coperto

Small	4
Medium	6

ABV 6,5% vol.

Tritello of Mercato Coperto

Small	4
Medium	6

ABV 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) 1L _____ 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

Water
still and sparkling - small l bottle 0.5
_____ 1,5

Water
still and sparkling - small l bottle 1
_____ 3

soft drinks

Pepsi Cola and soft drinks _____ 3,5
Fruit juices _____ 3,5

Refreshments

Espresso, Macchiato, Decaf
and Barley Coffee _____ 1,6
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 IT'S A MUST!

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

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

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

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

Cover charge

SERVICE CHARGES 2,30

* 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

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, cold cuts, traditional first and second courses, to cheeses, tasty desserts and ice creams.

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



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



**MERCATO
COPERTO**
RAVENNA

review the menu on
www.mercatocopertodiravenna.it



aprile 2023 - F&A

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.

Follow us on social channels



mercatacoperto.ravenna



FREE WIFI

**log on to “Mercato Coperto”
providing name, surname and email**

Drink responsibly.

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