


MERCATO
COPERTO

MENU





ROMAGNA: LAND AND SEA

IN MERCATO COPERTO, THERE IS MORE TASTE

review the menu on
www.mercatocopertodiravenna.it



At Mercato Coperto, we offer real cuisine, made of ancient and genuine flavours in the best Artusi tradition.

We like to call it “autarchic cuisine”, because we try to do everything ourselves, in our companies. We know how much care is needed to do good things.

VEG **Our vegetarian offers**

Vegan **Our vegan offers**

G.F. **Our gluten-free offers**

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 any food intolerance or allergies.

*it is used to indicate frozen or deep-frozen products, and/or fish that has been “chill-blasted” in order to comply with health legislation requirements

NB: 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/contact our staff.



To begin COCKTAILS

Spritz Aperol Prosecco, Aperol, Orange, Seltz	€ 6,5
Spritz Campari Prosecco, Bitter Campari, Orange, Seltz	€ 6,5
Hugo Elderflower syrup, Prosecco, Lime, Mint	€ 6,5
Americano Red Vermouth, Bitter Campari, Seltz, Angostura drops, Orange and Lemon zest	€ 7
Negroni Gin, red Vermouth, Bitter Campari, Orange and Lemon zest	€ 7,5
Moskow Mule Vodka, Ginger Beer, Lime, Ginger	€ 7,5
Gin Lemon / Tonic Gin, Lemon Soda / Tonic Water	€ 8
Gin Lemon / Tonic Premium Premium Gin, Lemon Soda / Tonic Water	€ 10
Vodka Lemon / Tonic / Red Bull Vodka, Lemon Soda / Tonic Water / Red Bull	€ 8
Vodka Lemon / Tonic Premium Premium Vodka, Lemon Soda / Tonic Water	€ 10
Coca Rhum Rum and Coke	€ 8
Mojito White Rum, Lime, Sugar, Mint, Seltz	€ 8



THE SEA

APPETIZERS

Fresh artichoke salad with amberjack* € 21
carpaccio and Basil EVO oil

Cod* creamed in Brisighella EVO oil € 18
with balsamic vinegar onion compote and polenta chips

Sardines “Beccafico” with potato cream € 18

Adriatic cuttlefish with peas “as it was prepared at home” € 16,5

Three tartare tasting* with fresh fruit balls € 32
(Mazara del Vallo red prawn, red tuna and salmon)

Taranto-style Adriatic mussels with cherry tomatoes € 16,5
and toasted Nerone black rice bread

“Fine de Claire” oysters with salted butter and toasted bread € 4,5 cad.

*The oysters are served with pepper, lemon wedges, toasted bread,
chopped shallots and top-quality butter.
We suggest pairing this dish with Verdicchio or Champagne.*



FIRST COURSES

Paccheri with seafood amatriciana sauce with anglerfish and Mora Romagnola pork jowl	€ 19
Seafood Passatelli and diced sautéed seasonal vegetables	€ 23
Sea bass Ravioli with Adriatic sea mussel stew	€ 22
Homemade Spaghettone with Mediterranean anchovies and mullet roe	€ 22
Tagliolini with carpet-shell clams and chopped fresh cherry tomatoes with basil	€ 18

MAIN COURSES*

Mercato Coperto fried fish medley <i>(for 2 people)</i> with fish from the Adriatic Sea, king prawns, squid and crunchy vegetables	€ 34
Steamed cod fillet on spelt , cherry tomato and artichoke pie	€ 24
Roasted octopus with Brisighella extra virgin olive oil creamed potatoes and vegetable caponata	€ 23
Sea bass fillet roll on a bed of potatoes with sparkling wine emulsion	€ 25
Scallops with orange and pomegranate cream	€ 25



BAKED CATCH OF THE DAY

(depending upon availability at the fish market)

paired with potatoes, cherry tomatoes and olives

Sea bass with side dish

wild caught € 9/hg

sea-farmed € 7/hg

Brill with side dish

wild caught € 9/hg

Gilt-head sea bream with side dish

wild caught € 7/hg

sea-farmed € 7/hg

Mulletts

wild caught € 6/hg

Monday through Friday, at lunch time, fish-based dishes can also be served at the table at the standard serving cost and an additional 20% surcharge.

Ask for additional information if you wish to reserve your fresh fish or your favourite dish.

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 853/04.



THE LAND

APPETIZERS

VEG	Fried polenta with Squacquerone DOP cheese from the Officine Gastronomiche Spadoni	€ 13
	Frittata of the day , brioche bread and Tuscan-style liver paté	€ 14
	Mora Romagnola golden , small meatballs, pizza-style sauce and Stracciatella cheese	€ 18
	Knife-sliced Scottona tartare , lemon sorbet and sage, paired with mustard pear sauce	€ 25
VEG	Low-temperature cooked egg with potato cream and wild herbs	€ 18
VEG	Squacquerone DOP cheese flan from the Officine Gastronomiche Spadoni with Grotta Pecorino cheese and fresh beans	€ 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	€ 13
	Romagna-style Cappelletti with red “Morabrada” meat sauce	€ 14
	Curzul fresh pasta with shallot-infused white Mora Romagnola meat sauce	€ 16
VEG	Potato gnocchi with “Lo Stanco” cheese from Officine Gastronomiche Spadoni and creamed asparagus	€ 19
	Strozzapreti with white duck sauce and peas	€ 19
	Tortelli stuffed with pecorino cheese fondue and pork jowl crispy carbonara	€ 18
VEG	Passatelli with 24-month “Terra di Montagna” Parmigiano fondue and seasonal black truffle	€ 23



Molino Spadoni corn ginger and turmeric

GLUTEN-FREE pasta

- | | | |
|-------------|--|------|
| G.F. | Corn tagliatelle by Molino Spadoni with Bolognese sauce | € 13 |
| G.F. | Ginger and turmeric Mezze Maniche made in house
with shallot-infused white Mora Romagnola pork sauce | € 14 |

These dishes are available with vegan sauce upon request

G.F. GLUTEN-FREE PRODUCT

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for the little ones...

our entire menu is appropriate, but if you wish you can also order something different for them such as

- | | | |
|------------|---|------|
| VEG | Squared Spaghetti with tomato | € 9 |
| | Baby cappelletti with meat sauce | € 11 |
| | Baby cutlet | € 13 |
| | French fries | € 6 |



MAIN COURSES

Veal chop with peas	€ 16
Sliced Mora Romagnola steak with blue cheese cream and pistachios	€ 19
19 Roasted rabbit “Porchetta” and Romagna-style Friggione (stewed vegetables)	€ 20
Caesar Salad with antibiotic-free chicken and yogurt sauce (lettuce, 24-month aged Parmigiano Reggiano cheese, lemon, croutons, EVO oil)	€ 16
Romagna-style courgettes stuffed with lean meat, with fresh tomato flavoured with basil	€ 16

OUR BREAD ROLLS (72 hours rising) made with Molino Spadoni flours and Burgers

Mora Burger Mora Romagnola hamburger, Mora Romagnola crispy bacon, caramelised onion, iceberg baby lettuce, Caciotta di Brisighella cheese from Officine Gastronomiche Spadoni, grain mustard mayonnaise served with 72-hour leavened roll	€ 17
Pulled Pork Suckling pig marinated in honeydew honey from our pine forests, cabbage braised in Molino Spadoni “Aceto Trucioletto”, and a 72-hour leavened roll	€ 17
Veggie Burger: Vegan burger, grilled eggplant purée, Casa Spadoni Ketchup, toasted pumpkin seeds and 72-hour leavened roll	€ 16

All accompanied by our French fries and homemade ketchup.

VEGAN



OUR PLATTERS

HIS MAJESTY!

€ 17

30-month aged Mora Romagnola prosciutto, knife-cut

DELICACIES (for 2 people)

€ 34

Officine Gastronomiche Spadoni 24-month Mora Romagnola prosciutto, “Morabrada” Salame Gentile, Mora Romagnola Cured Coppa and “Lombolardo” (pork loin), paired with Squacquerone DOP cheese from our dairy factory, and caramelised figs

“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

“MALAFRONTÉ” (for 2 people)

€ 24

From the “Malafronte” salami factory: Morabrada Mortadella, antibiotic-free dried sausage and gourmet rolled rope-tied pancetta

“IL TAGLIERE LEGGERO” LIGHT PLATTER (for 1, large portion)

€ 17

Aged Romagna “Malafronte” loin, “Malafronte” beef bresaola and Officine Gastronomiche Spadoni baked ricotta

GRAND “MERCATO COPERTO” MIX (for 3 people)

€ 39

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

ROMAGNA CHEESES (for 1, large portion)

€ 18

18 All products from Officine Gastronomiche Spadoni, Brisighella “Lo Stanco” cheese, 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, figs and honey.

REFINED CHEESES (for 1, large portion)

€ 18

All products from Officine Gastronomiche Spadoni: aged Pecorino cheese with forgotten fruits, Cacio del Borgo with wild fennel, Cacio del Borgo aged in hay, Malt & Bran Cacio Cheese; accompanied by honey, homemade pickled vegetables (giardiniera) and jams.



Our **Romagna Piadina** € 1,8
homemade

Our **Fried Gnocco** (*for 2 people*) € 7

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

Gluten-Free, oven-ready Panino € 2
individually wrapped, by Molino Spadoni

Soft gluten-free oven-ready small Focaccia € 2,8
individually wrapped, by Molino Spadoni

SIDE DISHES

Mixed salad € 6

Country-style oven-roasted potatoes € 6

Pan-sautéed, slightly spicy endive € 6,5

Vegetable Caponata with raisins and pine nuts € 7

Grilled seasonal vegetables € 7



FROM THE GRILL

Our meats are all fresh and do not undergo any freezing or deep-freezing

Grilled mutton drumstick and leg 17 with Cervia sea salt and Extra Virgin Olive Oil	€ 17
Grass-fed Scottona sliced steak, with Cervia sweet salt and rosemary	€ 24
Irish Black Angus Beef fillet (approx. 210/230g)	€ 28
Mora Romagnola sliced pork steak, raised in the semi-wild on the Brisighella hills	€ 18
Mora Romagnola liver chunks in caul fat with bruschetta	€ 16
Veal chop on the bone	€ 17
The Jumbo Skewer of Mercato Coperto with roasted corn on the cob	€ 23
Mixed grilled white pork meat, born and raised in Emilia-Romagna (serves 1, very abundant serving, approx. 500 g.) (Sausage, bacon, boneless blade shoulder, chop with bone, rib)	€ 18
Mixed Mora Romagnola grilled meat (for 1 person, approx. 380 g.) (Sausage, bacon, boneless blade shoulder, rib)	€ 23
Spiced chicken thigh with smoked aubergine puree	€ 17
Antibiotic-free Chicken breast with fine herb-infused oil	€ 15

Meats not produced by us are carefully selected from the best suppliers.



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 pigs.

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.



FIORENTINE STEAKS

IRISH BLACK ANGUS “T-BONE” FLORENTINE STEAK

cured for 20/30 days 100 grams € 8

cured for 30/60 days 100 grams € 9

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” FLORENTINE-STYLE MARCHIGIANA IGP STEAK

cured for 20/30 days 100 grams € 8

cured for 30/60 days 100 grams € 9

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.

LIMOUSINE BREED FLORENTINE STEAK

cured for 20/30 days 100 grams € 8

cured for 30/60 days 100 grams € 9

Limousine is a beef cattle breed originating from the Limousin region of southwestern France. The quality is very good, its meat has a fine grain and fibres that are not too coarse, which make the meat tender.

EACH FLORENTINE STEAK WEIGHS NO LESS THAN 1KG



ENTRECOTES

IRISH BLACK ANGUS ENTRECÔTE

cured for 20/30 days 100 grams € 6,5
cured for 30/60 days 100 grams € 7

MARCHIGIANA IGP ENTRECÔTE

cured for 20/30 days 100 grams € 7
cured for 30/60 days 100 grams € 7,5

LIMOUSINE ENTRECÔTE

cured for 20/30 days 100 grams € 7
cured for 30/60 days 100 grams € 7,5

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.

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.



FROM OUR PIZZERIA

THE NEAPOLITAN PIZZA

Available for lunch from Friday to Tuesday

The real pizza of the Neapolitan tradition, handmade with our flours of the highest quality and digestibility. Traditional Neapolitan pizza requires long-leavened dough, has a thin base and high crust, and is soft and slightly crunchy at the edges. In 260 g. dough package.

Margherita

€ 11

Fior di Latte mozzarella and 100% Italian tomato

“Malafronte” local Prosciutto

€ 14

Fior di Latte mozzarella and 100% Italian tomato

Grilled vegetables

€ 13

Fior di Latte mozzarella and 100% Italian tomato

GOURMET PINSA

Available for lunch from Monday to Friday

19 X 29 CM (for 1 to 2 people)

Ancient recipe reinterpreted with modern ingredients and processing techniques. Our Pinsas have an oval shape, are friable, digestible and fragrant and made with our fresh sourdough starter, which we have been regenerating daily for years.

“Morabrada” Mortadella, creamy ricotta by Officine

€ 18

Gastronomiche Spadoni, pistachios and artichoke cream

Grilled vegetables, Squacquerone DOP cheese by Officine

€ 18

Gastronomiche Spadoni and cherry tomato confit



PEEL PIZZA

Available for lunch from Monday to Friday

LONG RISING (33x28 cm for 2 people)

Our flour is the main ingredient of Mercato Coperto's peel pizzas: wheat carefully selected and transformed by our master millers into flour according to an almost century-old tradition. The dough is leavened for a long time with sourdough starter of an ancient stock, which has been fed and kept alive since 1906s. Our pizzeria proposes it with gourmet fillings.

Margherita

€ 20

100% Italian tomato, Fior di Latte Mozzarella, fresh basil, Brisighella extra virgin olive oil

Ortolana

€ 23

100% Italian tomato, Fior di Latte mozzarella, radicchio, roast potatoes, peppers, aubergine, courgettes, Brisighella extra virgin olive oil

Prosciutto Crudo

€ 26

100% Italian tomato, Fior di Latte Mozzarella, "Malafronte" local Prosciutto

DESSERT

Strawberry...Strawberry...Strawberry

€ 10

from semifreddo to sorbet, to creamy...but always Strawberry

Millefeuille with Chantilly infused with rose liqueur and fresh fruit

€ 8.5

Homemade ice cream, made by us with milk cream

€ 7,5

7.5 with honey and pine nuts

Caramel and mango panna cotta with its sorbet

€ 7,5

Traditional Tiramisù

€ 6,5

Pavlova's meringue shards

€ 7



Pair your cheeses or desserts with:

Romagna Albana Passito "Farferugine" DOCG 2022 Bulzaga	€ 6
Albana Dolce Romagna DOCG 2022 Poderi Delle Rose	€ 5
"Rock & Roses" Vermouth 2022 De' Stefenelli	€ 6,5
Zibibbo Passito - Sicilia IGT Martinez	€ 5
Porto Lbv 2019 Ferreira	€ 7

Selection *Leonardo Spadoni*

Jamaican rum	€ 6
High-alcohol content 58-proof Jamaican rum	€ 7
Quinine	€ 4,5
Nocino	€ 4,5
Fernet	€ 4,5
Flauto magico (served cold)	€ 4,5
Anise Rosolio (served cold)	€ 4,5
Cedar rosolio (served cold)	€ 4,5
Rose petal rosolio (served cold)	€ 4,5
Zabaione	€ 4,5



Officine Gastronomiche

Spadoni Cheeses

ALL THE FLAVOURS OF THE ROMAGNA TRADITION

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.

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.

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

Pecorino is a semi-aged cheese produced with high-quality Italian pasteurised fresh sheep’s milk from the Romagna hills, enriched with coarse Cervia sea salt. Pecorino is an ideal cheese to be served as appetiser, as accompaniment to typical Romagna platters and as condiment of first and main courses.

Cacio del Borgo is aged for at least 60 days, has a white grainy paste and an intense, delicate 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.

Lo Stanco is a cheese made with 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.

Aged cheeses change, depending on seasonal availability

Il Pecorino affinato under hay, made with 100% Italian raw milk, is a cheese with a sweet flavour and a light spicy hint resulting from its natural aging process, which takes place on fir boards first, and later under hay in special oak barrels. 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: 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.

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 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.

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 € 2
individually wrapped, by Molino Spadoni

Soft gluten-free oven-ready small Focaccia € 2,8
individually wrapped, by Molino Spadoni



WATER AND SOFT DRINKS

Microfiltered bottled water

Still or sparkling microfiltered water € 2
1 l pitcher

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 or sparkling water € 1,5
Plc 0.5 l bottle

Still or sparkling water € 3
Plc 1 l bottle

Soft drinks

Pepsi Cola and soft drinks € 3,5

Fruit juices € 3,5

Refreshments

Espresso coffee, Macchiato coffee, € 1,6
Decaf Coffee, Barley Coffee

Fortified coffee € 2,5

Cappuccino € 2,5

Tea, Infusion and Herbal Teas € 3,5

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



Mercato Beers



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

LAGER

medium (40 cl) € 6
pint (50 cl) € 7

Light-coloured, semi-opaque pale golden craft beer with a white, dense, compact foam made of fine bubbles. Sweet and bitter stay balanced right down to the last bubble. (5% vol)

BURATTO INDIAN PALE ALE

medium (40 cl) € 6
pint (50 cl) € 7

“Buratto” is an IPA-style (Indian Pale Ale) highly-fermented craft beer made using very high-quality malt and a mix of carefully-selected hops. Abundant foam; between golden and light amber in colour. The intense and complex flavour hits you immediately with its notes that range from tropical fruits to citrusy and resinous. Indeed, the initial sweetness of the Pale malt is contrasted and balanced by a bitter final taste, strong but yielding. (6.5% vol.)

TYPE 2-DUNKEL BOCK

medium (40 cl) € 6
pint (50 cl) € 7

“Type 2” is a Dunkel Bock-style of scarcely-fermented craft beer. Strong and dark as in the best Bavarian tradition, it features an intense amber colour with copper reflections, a dense beige cream-like foam, and a light degree of fizziness. The scent recalls chestnut honey and ripe plums; the flavour is full-rounded and sweet. (6,2% vol)

TYPE 1 - BLANCHE

medium (40 cl) € 6
pint (50 cl) € 7

“Type 1” is a Blanche-style beer, fermented with an original yeast strain from Flanders, as in the best Belgian tradition. Another typical element that sets it apart is the use of non-malted wheat and spices such as coriander and curacao. Straw-yellow in colour, it is characterized by its haziness as well as by a dense white foam and good degree of fizziness. (4,8% vol)

TRITELLO SESSION ALE

medium (40 cl) € 6
pint (50 cl) € 7

“Tritello” is a type of highly-fermented craft beer inspired by Belgian Ale, with a percentage of Molino Spadoni wheat. It is a light beer with low alcohol content set apart from others by its delicate, refreshing, and slightly sour flavour. (3,5% vol)

W400 - STRONG ALE

medium (40 cl) € 6
pint (50 cl) € 7

W 400 is a high-fermentation craft beer in Belgian Strong Ale style with an intense blond colour and good clarity. Extremely dense foam, aided also by an exuberant bubble that enhances its aroma from the first sip. The aromas bring to mind the elegant spiciness of white pepper and ginger typical of the Belgian yeast, which we selected for the fermentation of this beer. (8% vol)



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

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.

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

€ 2,5

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-grade quality of typical products of Romagna and beyond.

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



For any clarification, do not hesitate to 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.

Mercato Coperto is a food and wine point of reference
where customer care is the 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](https://www.instagram.com/mercatacoperto.ravenna)

free WI-FI
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.





MERCATO COPERTO

Piazza Andrea Costa 2, Ravenna
info@mcravenna.it | +39 0544 244611

CASA SPADONI

Via Granarolo 97/99, Faenza
info@casaspadoni.it | +39 0546 697711

44°12° BY CASA SPADONI

Via San Vitale 34, Ravenna
sanvitale@casaspadoni.it | +39 0544 34455

CA' DEL PINO

Via Romea Nord 295, Ravenna
cadelpino@casaspadoni.it | +39 0544 446061

MAR ART CAFFÈ GARDEN BISTROT

Via di Roma 13, Ravenna

RISTORANTE PAPEETE BEACH

Via III Traversa 281 - Milano Marittima
bagnopapeete@casaspadoni.it | +39 389 9005962

BOLOGNA - NEXT OPENING: SETTEMBRE 2025

Via Sant'Isaia - Bologna

You can also find us at **TEATRO ALIGHIERI**
and, in June and July, also at **PALAZZO MAURO DE ANDRÈ**

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@mercatoaperto.ravenna


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