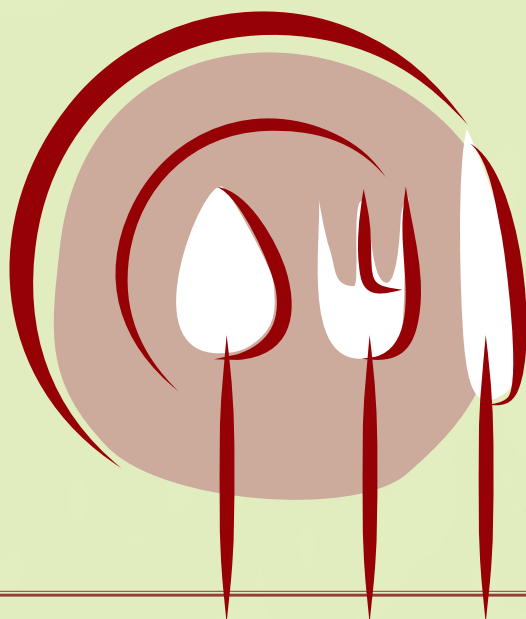




NOT JUST AT LUNCH OR
DINNER, WE ARE WAITING FOR
YOU AT ALL HOURS FOR A
TASTY BREAKFAST, BRUNCH,
SNACK OR APERITIF, OR DINNER
AFTER THEATRE OR CINEMA



MENU

FUORI ORARIO

A N Y T I M E

FROM 9 AM TO 12 AM
FROM 3 PM TO 7 PM | FROM 10 PM TO 12 PM
DISCOVER OUR MENU





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.

COFFEE AND SOME MORE

"Miscela Mocarica" Espresso coffee / Decaffeinated coffee	1,6
Macchiato coffee with non-dairy milk: soy or oats + 0.2	1,6
American coffee	1,8
Fortified coffee	2,5
Barley coffee	<small>small</small> 1,6 <small>large</small> 1,8
Ginseng coffee	<small>small</small> 1,8 <small>large</small> 2
Cappuccino / Latte macchiato with non-dairy milk: soy or oats + 0.4	2
Shaken coffee with Baileys	5,5 6,5
Homemade coffee sorbet	4,5
Teas and Infusions in special pyramid filters Pyramid teas and infusions allow packaging with whole tea leaves, making the most of their aroma and flavour.	4
Fruit juices (orange, peach, apricot, pear, pineapple, blueberry, ace)	3,5
Fresh orange juice	5



BREAKFAST OR SNACK?

Sweet/savoury/wholemeal brioche	1,3
Cream/jam filled brioche	1,4
Vegan brioche	1,6
Mini pastries	0,9 Cad.
Homemade assorted biscuits of our own production (4 pieces)	5
Pancakes with berries / orange jam / nutella	4,5
Homemade cake of the day (per portion):	5
Romagna ciambella cake / Tart	4
Filled savoury brioche	4
Le Croque Monsieur	5,5
Club Sandwich with turkey breast, pickles, mayonnaise/mustard salad, bacon, dried cherry tomatoes and multigrain bread	10
Jumbo Tramezzino sandwich of the Mercato	6,5
Classic "Maxi Toast" with top-quality cooked ham and fontina cheese	6,5

STUFFED FOCACCIA

with Mortadella / "Morabrada" Salami / Mora Romagnola Coppa di Testa, and Mora Romagnola Lard	8
with "Malafronte" local Prosciutto	9





AT ALL HOURS

A small appetiser to accompany your aperitif

SMALL PLATTER 10
Local national pork Salami "Salame Nostrano" and Brisighella
"Montanara" caciotta cheese with croutons

Our platters

HIS MAJESTY! 17
30-month aged Mora Romagnola prosciutto, knife-cut

DELICACIES 34
(for 2 people)

Officine Gastronomiche Spadoni 24-month Mora Romagnola prosciutto, "Morabrada" Salame Gentile, Mora Romagnola Cured Coppa and bacon, 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" 24
(for 2 people)

From the "Malafronte" salami factory: Morabrada Mortadella, "sculatta" ham, "Prosciutta" salami and gourmet rolled rope-tied pancetta

"IL TAGLIERE LEGGERO" LIGHT PLATTER 17
(for 1, large portion)

Aged Romagna "Malafronte" loin, "Malafronte" beef bresaola and **Officine Gastronomiche Spadoni** baked ricotta

GRAND "MERCATO COPERTO" MIX 39
(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



ROMAGNA CHEESES

18

(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

REFINED CHEESES

18

(for 1, large portion)

All products from **Officine Gastronomiche Spadoni**: Aged Pecorino with forgotten fruits, Cacio del Borgo with wild fennel, Cacio del Borgo aged in hay, Malt & Bran Cacio Cheese; paired with honey, giardiniera (Italian pickled vegetables) and wild berry jams.

to be paired with ...

Our Romagna Piadina

1,8

homemade

Whole wheat olive oil piadina

2

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 focaccia

2,8

individually wrapped, by Molino Spadoni



LA MORA ROMAGNOLA

ONE OF ITALY'S MOST PRIZED BREEDS

The Mora Romagnola is a special pig, one of six breeds native to Italy, which was at risk of extinction until just a few years ago. Leonardo Spadoni, one of the pioneering defenders of this traditional breed, has created a farm where around 1000 animals, whose original genetic lineage has been rebuilt, can easily access the outdoor space and live in a semi-wild state where food and water supplies are never lacking. The natural spring at an altitude of 700 m and raw ingredients produced by the company ensure that the animals' dietary needs are met. The Palazzo di Zattaglia Farm stretches over more than 90 hectares of hills, pastures and woods in the Vena del Gesso Romagnola regional park.

The semi-wild state of the Mora Romagnola pigs gives the meat more flavour, so it needs less salt and provides up to 35% more protein, and is 64% lower in saturated fat.

As well as these benefits, the other unique characteristics of this meat are:

- *More movement in the open air makes the pigs' muscles better toned, with a higher concentration of myoglobin (iron). This is why the meat is darker.*
- *This breed's genetics creates very pronounced marbling, with the presence of fat between the muscle fibres translating into more flavourful, tender meat.*
- *The Mora lives twice as long as a normal pig (16-18 months instead of 7-8) and thanks to this advanced age at slaughter, a lower amount of salt is needed to flavour and preserve the meat.*

To find out more:

<https://www.youtube.com/watch?v=fHWyDIN2U-0>



OUR FILLED PIADINAS

Authentic Romagna Piadina is made from flour, water and lard (in our case, healthy, delicious lard from Mora Romagnola pigs) or extra-virgin olive oil, and is cooked on a griddle or a piadina pan. A unique delicacy with ancient origins in the Romagna countryside as a peasant dish, today it is protected by IGP regulations, and has deservedly become a symbol of Italian cuisine around the world.

Squacquerone DOP Cheese by Officine Gastronomiche Spadoni and rocket	7,5
"Morabrada" Salami from the "Malafronte" cured meat factory	7,5
High quality cooked ham	7,5
100% Mora Romagnola Coppa di testa and baby lettuce	8,5
Caciotta di Brisighella by Officine Gastronomiche Spadoni and mixed vegetables	8,5
"Morabrada" Salami and Pecorino cheese by Officine Gastronomiche Spadoni	9
Cured coppa and Brisighella "Bucciatello" by Officine Gastronomiche Spadoni	8,5
"Malafronte" local Prosciutto	9
Local "Malafronte" Prosciutto, Squacquerone DOP cheese by Officine Gastronomiche Spadoni and rocket	9,5
VEG Whole wheat olive oil piadina	2

CRESCIONI (FOLDED FLAT BREAD)

Discover our crescioni romagnoli, prepared with the dough of our piadinas, with type 00 flour, soft and fragrant, and filled with exquisite ingredients. The crescione (also called "cassone" in the Rimini area and "calzone" in the Imola area), takes its name from a wild field herb traditionally used for its filling; once stuffed, the crescione is folded in a crescent shape and its edge sealed by applying a gentle pressure

Crescione with potatoes and "Morabrada" sausage	8,5
Crescione with tomato and Fior di Latte mozzarella	8,5
Crescione with chard, Caciotta di Brisighella cheese and Grana Riserva nera "Bella Lodi"	8,5
Sweet Baby Crescione with Nutella	5
Filled Piadina rolls Rotolini	6

Our Crescioni and Rotolini vary according to the season, ask for the available proposals





PEEL PIZZA

LONG RISING (33x28 cm for 2/3 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, aubergines, courgettes, Brisighella extra virgin olive oil
- **PROSCIUTTO CRUDO** 26
100% Italian tomato, Fior di Latte Mozzarella, "Malafronte" local Prosciutto

GOURMET PINSA

(cm 29X19 for 1/2 people)

"Morabrada" Mortadella, creamy ricotta by Officine Gastronomiche Spadoni, pistachios, and artichoke cream 18

Grilled Vegetables, Squacquerone DOP cheese from the "Officine Gastronomiche Spadoni" and cherry tomato confit 18

For lunch, Monday to Friday try our Chef's Neapolitan pizza

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 - Fior di Latte Mozzarella and 100% Italian tomato 11
- "Malafronte" local Prosciutto, Fior di Latte Mozzarella and 100% Italian tomato 14
- Grilled Vegetables, Fior di Latte Mozzarella and 100% Italian tomato 13





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.
- **BUCCIATELLO**, 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.
- **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.
- **PECORINO AGED 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





COCKTAILS

Aperol Spritz	7
Prosecco, Aperol, Orange, Seltz	
Campari Spritz	7
Prosecco, Bitter Campari, Orange, Seltz	
Cynar Spritz	7
Prosecco, Cynar, Orange, Seltz	
Pink Spritz	7
Prosecco, Rosolio by Leonardo Spadoni selection, Orange, Seltz	
Hugo	7
Elderflower syrup, Prosecco, Lime, Mint	
Americano	8
Red Vermouth, Bitter Campari, Seltz, Angostura drops, Orange and Lemon zest	
Negroni	9
Gin, red Vermouth, Bitter Campari, Orange and Lemon zest	
Moskow Mule	8
Vodka, Ginger Beer, Lime, Ginger	
Gin Lemon / Tonic	8
Gin, Lemon soda \ tonic water	
Premium Gin Lemon / Tonic	10
Premium Gin, Lemon soda \ tonic water	
Vodka Lemon \ Tonic \ Red Bull	8
Vodka, Lemon soda \ tonic water \ Red Bull	
Vodka Lemon \ Premium Tonic water	10
Vodka Premium, lemon soda \ tonica	
Coca Rum	8
Cola and Rum	
Espòlòn Paloma	9
Tequila Espolon Blanco, lime juice, agave syrup, Thomas Henry Pink Grapefruit	

ZERO-ALCOHOL COCKTAILS

Gin Lemon Zero	8
Tanqueray zero alcol, Tonica Redbull Organics	
Gin Tonic Alcohol Zero	8
Tanqueray Zero Alcohol, Fever-Tree Refreshingly Light.	
Rosso Garibaldino	8
Zero-Alcohol Floral Martini, fresh orange juice.	

ALCOHOL FREE

Monday	7
Ginger and cinnamon syrup, lime, pink grapefruit soda, and pineapple juice.	
Saturn	7
Passion fruit juice, lemon, orgeat, falernum.	





SOFT DRINKS

Pepsi Cola, Pepsi Zero, Orange, 7 UP (in 33 cl glass bottle)	3,5
"Organics" Lemonsoda (in 25 cl glass bottle)	3,5
"Thomas Henry" Tonic Water (in 20 cl glass bottle)	3,5
"Thomas Henry" Pink Grapefruit (in 33 cl glass bottle)	3,5
Chinotto (in 27.5 cl glass bottle)	3,5
"Lipton" Lemon / Peach Ice Tea (in 27.5 cl glass bottle)	3,5
"Tassoni" Cedrata (in 18 cl glass bottle)	3,5
Sanbitter (in 10 cl glass bottle)	3,5
Campari Soda (in 27.5 cl glass bottle)	3,5
Crodino (in 17.5 cl glass bottle)	4
Red Bull (in 25 cl glass bottle)	4,5

Water list

MICROFILTERED BOTTLED WATER


Still or sparkling microfiltered water plc 1 l bottle	2
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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 plc 0.5 l bottle	1,5
Still or sparkling water plc 1 l bottle	3





WINES

by the glass

Discover new wines by the glass every day, either those listed on our blackboard or recommended by our staff.

White Wines and Sparkling Wines

• Emilia Romagna

Albana Secca - Romagna DOC 2023 5,5
Poderi Delle Rose

Pinot Grigio - Rubicone IGP 2023 6
Poderi Delle Rose

Trebbiano - Romagna DOC 2023 6
Selezione del Mercato dei prodotti più identitari del territorio con alternanza di cantine

• Marche

"Kriya" Pecorino - Marche IGT 2023 6
Vignamadre

• Apulia

"Domodo" - Chardonnay Puglia IGP Puglia 2023 6
San Marzano

• Sardinia

"Sa Raina" – Sardegna Vermentino di Gallura DOCG 2023 6
Mancini

• Emilia-Romagna

Pignoletto Frizzante Doc 5
Selezione del Mercato dei prodotti più identitari del territorio con alternanza di cantine

• Veneto

"Sylvoz" Prosecco Doc Brut 6
Le Colture

• Lombardy

Berlucchi 61 Extra Brut – Franciacorta DOCG 8
Berlucchi





Red Wines

- *Emilia-Romagna*

"Fico Grande" Romagna Sangiovese DOC 2023 5,5
Poderi Dal Nespoli

Romagna Sangiovese DOC 2023 5,5
Selezione del Mercato dei prodotti più identitari del territorio con alternanza di cantine.

"Romio" - Romagna Sangiovese Superiore Riserva DOC 2020 6,5
Vigneti Romio

- *Trentino-Alto Adige*

Pinot Nero – Alto Adige DOC 2023 6
Tramin

Lagrein – Alto Adige DOC 2022 6
Tramin

- *Abruzzo*

Montepulciano d'Abruzzo DOC 2023 5,5
Terre Forti

Rosé wines

- *Emilia-Romagna*

"Novebolle" – Vino Spumante Rosè VSQ 6,5
Vigneti Romio

- *Trentino-Alto Adige*

Lagrein Rosè Alto Adige DOC 2023 6
Tramin

Ask for our wine list of the day featuring 120 labels



MERCATO'S "ORAZIO" 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 ABV 5%

Medium 6
Pint 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.

BURATTO INDIAN PALE ALE ABV 6.5%

Medium 6
Pint 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.

TYPE 2 - DUNKEL BOCK ABV 6.2%

Medium 6
Pint 7

"Type 2" is a Dunkel Block-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.

TYPE 1 - BLANCHE ABV 4.8%

Medium 6
Pint 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.

TRITELLO ABV 3.5%

Medium 6
Pint 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.

W 400 STRONG ALE ABV 8%

Medium 6
Pint 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.



SPIRIT

Grappa Di Friulano Nonino	5,0
Moscato Grappa Sibona	5,5
Barbera Grappa Sibona	6
Barolo Grappa Sibona	6
Calvados Du Pays D'auge Reserve Drouin	6,5
Courvoisier Cognac Courvoisier	7,5
Bourbon Wild Turkey Whiskey	7,5
Talisker Scotch Whiskey - 10 Years	7,5
Laphroaig Scotch Whisky	7,5
Jameson Whiskey	6,5
On The Rocks Vodka Skyy	6,5
On The Rocks Vodka Belvedere	8
Leonardo Spadoni Rhum Jamaica Imported directly from a selection of the best batches of agricultural Jamaican rum, processed according to an ancient 1898 technique and prepared straight up or on the rocks	6
High-alcohol content 58-proof Jamaica Rum Leonardo Spadoni This pure Jamaican rum is distilled in a craft still, as it was in the old days, and exudes exotic and exuberant aromas, with primary hints of vanilla and cinnamon, citrus fruits, cocoa and complex spices.	7

DRINK RESPONSIBLY.

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

Service and Cover charge for "After-Hours" Food only € 1

Does not apply to drinks only

FREE WI-FI log on to "Mercato Coperto" providing name, surname and email

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.

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, DO NOT HESITATE TO ASK OUR STAFF.





DISCOVER OUR PREMISES

MERCATO COPERTO

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

CASA SPADONI

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

44°12° BY CASA SPADONI

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

CA' DEL PINO

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

MAR ART CAFFÈ GARDEN BISTROT

Via di Roma 13, Ravenna

RISTORANTE PAPEETE BEACH

Via III Traversa 281 - Milano Marittima
bagnopapeete@casaspadoni.it | 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*

POWERED BY



FOLLOW US ON SOCIAL CHANNELS



@mercatoaperto.ravenna



MERCATO
COPERTO

