



ROMAGNA LAND AND SEA

IN MERCATO COPERTO, THERE IS MORE TASTE

review the menu on www.mercatocopertodiravenna.it





At Mercato Coperto, we offer authentic cuisine, made with traditional, genuine flavours in the best Artusian tradition.

We like to call it "self-sufficient cuisine", because we try to do everything ourselves, on our farms. We know how much care it takes to make good things.

We organise customised events including private parties, tailor-made menus, refreshments, weddings, corporate meetings and conferences, thanks in part to the charming location on the upper floor, suitable for all types of requests.

Il Mercato Coperto is also "at your home", offering a range of services including catering, home chefs, food trucks and personal shoppers.

VEG	Our vegetarian offers
Vegan	Our vegan offers
S.G.	Our gluten-free offers

Molino Spadoni has developed a wide range of gluten-free products, prepared in our facilities dedicated solely to the production of gluten-free foods, all of which share the same high quality and taste.

They are prepared in special, separate utensils by trained staff.

In the interests of fairness to our customers, we would like to point out that products containing gluten are also processed in the kitchen. Therefore, at present, we are unable to guarantee compliance with the legal limit for gluten content of

less than 20ppm.

Please indicate any intolerances or allergies when placing your order.

*is used not only to indicate frozen or deep-frozen products, but also to indicate fish that has been 'blasted' in order to comply with health legislation requirements

NB: we would like to inform our valued customers that the ingredients/allergens book is available on request, as required by EC Regulation 1169/2011. For any further clarification, please contact our staff.



To begin... COCKTAILS

Spritz Aperol Prosecco, Aperol, Orange, Selz	€7
Spritz Campari Prosecco, Bitter Campari, Orange, Selz	€7
Spritz Cynar Prosecco, Cynar, Orange, Selz	€7
Spritz al Rosolio di Rose Prosecco, Leonardo Spadoni selection Rose Rosolio, Selz	€7
Spritz Hugo Enderflower syrup, Prosecco, Lime, Mint	€7
Americano Red Vermouth, Bitter Campari, Selz, Angostura drops, Orange and Lemon zest	€8
Negroni Gin Mare, Red Vermouth, Bitter Campari, Orange and Lemon zest	€9
Gin Lemon / Tonic Gin Bickens, Lemon Soda / Tonic Water	€8
Gin Lemon / Tonic Gin Mare, Lemon Soda / Tonic Water	€ 10
Vodka Lemon / Tonic Vodka Sky, Lemon Soda / Tonic Water	€8
Vodka Lemon / Tonic Vodka Belvedere, Lemon Soda / Tonic Water	€ 10
A sparkle in the glass	
Prosecco Doc Sylvoz Brut Le Colture	€6
Franciacorta Berlucchi '61 Rosè Berlucchi	€ 8,5

ZERO-ALCOHOL COCKTAILS | ALCOHOL FREE

Tanqueray zero alcohol, Tonica Redbull Orga	€8 anics
Gin Tonic Alcol Zero Tanqueray zero alcohol Fever-Tree Refreshingly Light	€8
Rosso Garibaldino	€8

Zero alcohol floral Martini, orange juice

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



STARTER

	Creamed salt cod* with Brisighella extra virgin olive oil with onion compote in balsamic vinegar and polenta chips	€ 18
S.G.	Adriatic cuttlefish with peas, prepared in the traditional way	€ 18
S.G.	Yellowtail* tartare with fresh artichoke salad and lime emulsion	€ 25
	Tarantina's mussels with cherry tomatoes toasted Nerone rice bread	€ 17
	Alici on The Beach anchovies marinated in-house, with burratina cheese, pepper sauce, lollo salad and Nerone rice bread croutons	€ 23
S.G.	"Al fiasco" prawns cannellini beans with steamed prawns and Brisighella extra virgin olive oil flavoured with rosemary	€ 24
	Soft polenta terrine with red seafood ragù from the catch of the day	€ 18
	"Fine de Claire" Oysters (min. 3) with salted butter and toasted bread The oysters are served with pepper, lemon wedges, toasted bread, chopped shallots and premium butter. We recommend pairing with a Verdicchio or Champagne.	€ 5 cad.

BY RESERVATION ONLY

Gran Catalana of shellfish with seasonal vegetable dip € 120

n° 4 Langoustine

n° 4 Prawns

n° 4 Mantis shrimp

n° 1 Lobster

n° 6 King prawns

To book, ask our staff or contact us:

0544 244611 | 342 8174898 | info@mcravenna.it



FIRST COURSES

	Spadafino's Spaghettone with tuna meatballs in San Marzano tomato sauce and chilli flakes	€ 22
	"Sea and Beans" Maltagliati pasta with borlotti beans, mussels and seafood	€ 19
	"Bavette pastificio artigianale" pasta with mullet roe and shelled clams	€ 23
	Gnocchetto with red seafood ragù and lemon zest	€ 18
	Shellfish Ravioli with paganelli fish soup made by our sfogline	€ 25
	MAIN COURSES*	
	Gran fritto del Mercato (per 2 persone) with fried fish from the Adriatic, king prawns, squid and crispy vegetables	€ 34
S.G.	Roasted octopus with potatoes creamed with Brisighella extra virgin olive oil and vegetable caponata	€ 23
S.G.	Sea bass fillet roll on a bed of potatoes with shellfish bisque	€26
S.G.	Half American-style lobster flambéed in a pan with seasonal herbs and oven-baked au gratin with fresh baby spinach	€ 38
S.G.	Curried scalloped John Dory fillet with sweet radicchio and spicy broccoli	€ 27

All our fish comes from the best selections of the catch or the best choices of frozen products. Fish served raw is subjected to a regular blast chilling process in accordance with regulations EEC 852/04 and 853/04.



THE CATCH OF THE DAY

BAKED, WITH POTATOES AND CHERRY TOMATOES OR HOWEVER YOU LIKE IT..

Scorpion fish, turbot, monkfish or other fish depending on availability of the catch. Served with potatoes, cherry tomatoes and olives

Sea bass with side dish

caught € 9/hg farmed in the sea € 7,5/hg

Turbot with side dish

caught € 9/hg

Sea bream with side dish

caught € 9,5/hg farmed in the sea € 8/hg

Mullet

caught € 6,5/hg

CHOOSE YOUR LUNCH HERE!

ARE YOU CURIOUS ABOUT OUR FISH COUNTER AND OUR PREPARATIONS?

The delicacies from the fish counter can also be served at your table at the cost of the portion, with a 30% surcharge.

WOULD YOU LIKE TO ORGANISE A DINNER AT HOME?

- 1. Discover our takeaway menu and order it at our shops
- 2. Bring the Chef and his cuisine home with his cooking show!

For more information, write to us at info@mcravenna.it



OUR PLATTERS

S.G.

S.G.

His Majesty!	€ 17
24-month aged Mora Romagnola prosciutto, hand-cut	
Delicacies (for 2 people) 24-month aged Mora Romagnola prosciutto, Salame Gentile Antica Tradizion Coppa Stagionata and Mora Romagnola 'Lombolardo', all from Officine Gastronomiche Spadoni, accompanied by Squacquerone DOP from our dairy and caramelised figs	€ 36 e,
"Malafronte" (for 2 people) From our Malafronte salami factory: Mortadella, antibiotic-free Passita sausagand gourmet rolled pancetta tied with string	€ 24 ge
Gran "Mercato Coperto" Mix (for 3 people) A mix of flavours of cold cuts and cheeses selected from our counter: 24-month local prosciutto, mortadella, traditional dried sausage, crispy pork cracklings, Bucciatello and Caciotta di Brisighella cheeses, Pecorio Squacquerone DOP, all from Officine Gastronomiche Spadoni, accompanied by crispy vegetables, homemade giardiniera, caramelised figs and honey	€ 39 no,
'Lo Stanco' di Brisighella, Squacquerone di Romagna DOP, Pecorino, Cacio del Borgo with wild fennel, Cacio del Borgo aged in hay, accompanied by our jams, caramelised figs, honey and giardiniera.	€ 26 1 person €18)
You can pair them with:	
Our homemade Piadina Romagnola	€ 1,8
Our Gnocco Fritto (for 2 people)	€7
All our cold cuts and cheeses are gluten-free.	
Gluten-free Ovenable bread no risk of contamination, from Molino Spadoni	€2
Soft Gluten-free Ovenable Focaccia	€ 2,8



STARTER

VEG	Fried polenta with Squacquerone DOP cheese from Officine Gastronomiche Spadoni	€ 13
	Golden meatballs in pumpkin cream and seasonal mushrooms	€ 18
S.G.	Hand-chopped scottona beef tartare with blue cheese cream, black truffle and celeriac chips	€26
	Squacquerone pudding from Officine Gastronomiche Spadoni with Mora Romagnola lamb shank, Saba and piadina wafer	€ 17
S.G. VEG	Salad of fresh artichokes, Renette apples and Parmiggiano Reggian 24 months	no €14
VEG	Winter salad with "Bollito del Giorno Dopo" and salsa verde	€ 17
	FIRST COURSES	
	HOME-MADE PASTA Rolled out daily with a rolling pin by our pasta makers, just like in the	e old days
	Tagliatelle with Bolognese ragù	€ 12
	Traditional Romagna-style cappelletti with red ragù with Mora Romagnola	€ 13
	Curzul with white ragù with Mora Romagnola pork and shallots	€ 16
VEG	Tortelli with pumpkin with mountain butter, Parmigiano Reggiano 24 months, amaretto and pine nuts	€ 17
VEG	Green Cappellacci with butter, sage and Pecorino di Grotta cheese	€ 15



First courses in broth...

	Traditional Cappelletti in meat broth	€ 16
	Traditional Passatelli in meat broth	€ 16
S.G. VEG	Chickpea and braised chestnut purée	€ 15
VEG	"Pasta and beans" with maltagliati and borlotti beans	€ 14
S.G. VEG	Violina pumpkin soup with pepper and Brisighella extra virgin olive oil	€ 14
	Gluten-free pasta	
	from Molino Spadoni	
	made with corn, ginger and turmeric	
S.G.	Homemade corn tagliatelle with Bolognese ragù	€ 13
S.G.	Homemade ginger and turmeric mezze maniche with white ragù sauce with Mora Romagnola pork and shallots	€ 14
VEG	These dishes can also be requested with vegan ragù sauce.	
	For children	
	our entire menu is suitable. If you wish, you can also order the following	g for them:
VEG	Spaghetti alla chitarra with tomato sauce	€9
	Baby cappelletti with ragù sauce	€ 11
	Baby cutlet	€ 12



MAIN COURSES

	Rossini's Beef Tournedos with foie gras escalope and black truffle with baby spinach sautéed in butter	€ 33
	A classic main course from the 1980s, combining beef fillet, pan-fried foie gras and a truffle-based sauce. An iconic dish from 'La Frasca' in Castrocaro, skilfully reinterpreted and reimagined by our Chef Marco Cavallucci .	
S.G.	Free-range rabbit porchetta cooked at low temperature, with beer sauce from the Birrificio del Molino Spadoni brewery and vegetable fricassee	€ 21
S.G.	Braised suckling pig cheek with Sangiovese di Romagna with polenta and Borretane onions	€ 22
S.G.	Suckling pig shoulder with red fruit sauce	€ 22
	OUR SANDWICHES (72 hours of with Molino Spadoni flour and burgers	Fleavening)
	Mora Burger Mora Romagnola beef burger, crispy Mora Romagnola bacon, caramelised onion, iceberg lettuce, Caciotta di Brisighella cheese from Officine Gastronomiche Spadoni, grain mustard mayonnaise and 72-hour leavened bread	€ 17
	Pulled Pork Piglet cured in honeydew honey from our pine forests, braised cabbage with Molino Spadoni's "Aceto Trucioleto" vinegar and 72-hour leavened bun	€ 17
	Veggie Burger Vegan burger, grilled aubergine purée, Casa Spadoni ketchup and toasted pumpkin seeds, served on a 72-hour leavened bun.	€ 16
	All accompanied by our homemade chips and ketchup.	



GRILL

All our meat is fresh and has not been frozen or deep-frozen

Grilled lamb shank and leg with Cervia salt and extra virgin olive oil	€ 17
Grilled grass-fed Scottona beef, with Cervia sweet salt and rosemary	€ 24
Irish Black Angus beef fillet (approx 210/230g)	€ 27
Sliced Mora Romagnola beef, semi-wild reared in the hills of Brisighella	€ 19
Veal chop on the bone	€ 18
Antibiotic-free devilled cockerel	€ 16
Mixed grill of white pork, born and reared in Emilia-Romagna (for 1 person, very generous portion, approx. 500g) (Sausage, pancetta, coppone s/o, chop c/o, ribs)	€ 18
Mixed grill of Mora Romagnola (for 1 person, approx. 380g) (Sausage, pancetta, coppone s/o, ribs)	€ 23
Antibiotic-free chicken breast with fine herb-flavoured oil	€ 15
Meats not produced by us are carefully selected	

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

SIDE DISHES

Mixed salad	€ 6
Rustic oven-baked potatoes	€6
Sautéed black cabbage	€ 6,5
Rosemary-scented fried potatoes	€7
Romagna-style vegetable fricassee	€7
Grilled seasonal vegetables	€ 7,5



THE MORA ROMAGNOLA ONE OF ITALY'S MOST PRESTIGIOUS BREEDS

The Mora Romagnola is a special breed of pig, one of six native Italian breeds, which until a few years ago was at risk of extinction. Leonardo Spadoni, at the forefront of the defence of this typical breed, has created a farm where the approximately 1,000 animals, whose original genetics have been restored, have easy access to outdoor space and can therefore grow up in a semi-wild environment, where there is always a supply of water and food. The spring at an altitude of 700 metres and the farm's own raw materials guarantee that the animals' food requirements are met. The Palazzo di Zattaglia farm covers over 90 hectares of hills, pastures and woods within the Vena del Gesso Romagnola.

The semi-wild state of the Mora Romagnola makes the meat more flavourful, so it requires less salt and provides up to 35% more protein and 64% unsaturated fats.

In addition to these, the characteristics that make its meat unique are:

- Greater outdoor movement means that the muscle is more toned and has a higher concentration of myoglobin (iron). This is why the meat is darker.
- The genetics of this breed give it a very pronounced marbling with the presence of fat between the muscle fibres, which translates into more flavour and tenderness.
- Mora pigs live twice as long as normal pigs, 16-18 months compared to 7-8 months, so thanks to their age at slaughter, less salt is needed to flavour and preserve the meat.

To find out more:

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





FLORENTINE STEAKS AND RIB STEAKS

FIORENTINA "T-BONE" BLACK ANGUS IRLANDESE (PESO MINIMO 1KG)

20/30 days ageing per 100g \in 8 30/60 days ageing per 100g \in 9

The marbling of the meat and the thin veins of fat that melt during cooking make Irish Angus beef tender and delicate, with an intense, slightly sweet flavour. Recognised worldwide as one of the best beef cuts. The cattle are fed on hay and grain, which is replaced by an exclusively corn-based diet 60 days before slaughter.

MARCHIGIANA IGP "T-BONE" STEAK (MINIMUM WEIGHT 1KG)

20/30 days ageing per 100g \in 8 30/60 days ageing per 100g \in 9

The Marchigiana is one of the best-known Italian beef breeds and has always been considered to produce meat of the highest quality. The prized organoleptic and nutritional characteristics of the meat from cattle bearing this mark and the scents of the essences of the meadows and pastures of the central Apennines where the animals graze are reflected in the aroma and flavour of the meat. Its coat is short, white and smooth, with grey shades on the shoulders.

FRENCH LIMOUSINE FLORENTINE STEAK (MINIMUM WEIGHT 1KG)

20/30 days ageing per 100g € 7 30/60 days ageing per 100g € 8

Limousine is a beef cattle breed originating in the Limousin region of south-western France. The meat is of very good quality, with a fine grain and fibres that are not too coarse, making it tender.

IRISH BLACK ANGUS RIB

20/30 days ageing per 100g € 7 30/60 days ageing per 100g € 7,5

MARCHIGIANA IGP RIBEYE

20/30 days ageing per 100g € 7 30/60 days ageing per 100g € 7,5

LIMOUSINE RIBEYE

20/30 days ageing per 100g € 6,5 30/60 days ageing per 100g € 7

FROM OUR AGEING ROOM...

The ageing room creates a perfect microclimate that maintains constant temperature and humidity throughout, promoting the conditions necessary for the gradual relaxation of the tissues that makes the meat tender, flavourful and healthy. In our maturing room, you will find a fine selection of ribeye and T-bone steaks. The selection changes throughout the year based on the best cuts available and the seasonality of the breeds.



DESSERT

Eclair with coffee cream ssoft French cream puff filled with coffee cream	€ 7,5
Millefeuille with rose rosolio Chantilly cream	€8
Homemade fiordilatte ice cream with honey and pine nuts	€7
Traditional Zuppa Inglese with two creams and ladyfingers soaked in Alchermes liqueur	€8
Chocolate Tenerina with Valrhona Araguani dark chocolate served with soft mascarpone cream	€9
Citrus dessert composition Orange crepes, lemon semifreddo and mandarin sorbet	€ 10

Discover our DESSERT CART! Every Sunday at lunch, with the best offerings from our chefs and their team.



Accompany your cheeses or desserts with:

"Abbas" Romagna Albana Dolce DOCG ^{Tenuta} Nasano	€6
"D'Or Luce" Albana di Romagna Docg Passito ^{Branchini}	€7
"Rock & Roses" Vermouth 2022 De' Stefenelli	€ 6,5
Zibibbo Passito - Sicilia IGT ^{Martinez}	€6
Porto Lbv 2019 Ferreira	€8



Selection Leonardo Spadon

Shortino € 4,5

China

Based on Pellegrino Artusi's original recipe, an infusion of 'China Peru-viana Contusa' with the addition of orange peel

Nocino

Winner of the Dino Villani Award from the Italian Academy of Cuisine for promoting excellent traditional Italian products, a skilful infusion of walnuts with husks

Fernet

From the oldest recipe of 'Canforamina' from Padua, this infusion is made from 19 different types of herbs, using roots, flowers or bark.

Flauto magico (servito freddo)

The pure energy of Guarana, Ginseng, the elixir of long life, and Muira Puama, considered by the indigenous people of the Amazon to be a powerful aphrodisiac, are infused in an orange liqueur, together with sweet and bitter peel.

Rosolio d'anaci (servito freddo)

A tribute to the original recipe handed down by Pellegrino Artusi, made by infusing the seeds of the extremely rare Romagna anise in the Stellato and Verde varieties.

Rosolio di cedro (servito freddo)

Made from lemon and citron peel, to which clear, natural lemon juice is added to enhance the intensity of the aroma and flavour of this pure citrus infusion

Rosolio di fiori di rose (servito freddo)

A list of ingredients from a magical love potion: Bulgarian rose petals, cloves, nutmeg, mace, Malabar cardamom, coriander and hibiscus flowers

Zabajone

Based on our chefs' recipe, this creamy zabaglione-style liqueur is made with eggs and boasts a full, velvety flavour.

Jamaican rum € 6,5

Imported directly from a selection of the best Jamaican agricultural rums, aged using a technique dating back to 1898 and served neat or on the rocks

High-proof Jamaican rum 58°

€ 7,5

This pure Jamaican rum is distilled in the traditional way using a handcrafted still and exudes exotic and exuberant aromas, with primary notes of vanilla and cinnamon, citrus fruits, cocoa and complex spices

Would you like to purchase our bottles? Ask our waiting staff!



Cheeses from Officine Gastronomiche Spadoni ALL THE FLAVOURS OF THE ROMAGNA TRADITION

Squacquerone di Romagna DOP, is a soft cheese typical of the Romagna Apennines, a place where animals are traditionally fed with fodder from the Po Valley. This diet produces a delicate milk with a grassy note, which is excellent for making this particularly soft and creamy cheese. Milky white in colour with a sweet and delicate flavour, Squacquerone takes its name from the dialect word "squacqueron" due to its tendency to "squacquerare", or let go, in reference to its soft texture due to its short maturation period. The DOP certification guarantees that this product uses only milk from the area of origin, no preservatives and only indigenous ferments.

Caciotta di Brisighella, is a soft white cheese made with high-quality fresh Italian milk from Emilia-Romagna. Thanks to the delicate raw material and the extraordinary bouquet of lactic ferments, this cheese matures in just a few days, with a compact appearance and a soft, sweet and creamy centre.

Bucciatello, is a soft, mature cheese produced with high-quality fresh Italian milk from Emilia-Romagna and characterised by a light, thin rind on the surface and, above all, its tenderness and softness. An excellent cheese as an appetiser and to accompany typical Romagna platters.

Pecorino, is a semi-mature cheese produced with high-quality fresh Italian pasteurised sheep's milk from the hills of Romagna, enriched with the addition of whole sea salt from Cervia. Pecorino is an ideal cheese as an appetiser, to accompany typical Romagna platters and as a condiment for first and second courses.

Stanco is a cheese produced with high-quality fresh Italian milk from Emilia-Romagna. It has a soft texture and an edible bloomy rind. It has a thin rind and a creamy, delicate flavour. As it matures, it tends to lose its original shape, which is why it is called "stanco" (tired). It is characterised by its white colour, soft texture and sweet, delicate flavour.

The mature cheeses vary according to the season.

Pecorino affinato al fieno produced with 100% Italian raw milk, is a cheese with a sweet flavour and a slightly spicy note thanks to the natural maturing process that takes place first on fir boards and then under hay in special barriques. During the maturing process, the pecorino acquires softness and hints of hay and flowers that blend perfectly with its lactic and buttery notes.



OUR BREADS

In the original bag used for our flours, you will find a selection of our breads

"Pane Sciocco" This is the characteristic unsalted bread of the Romagna tradition, to be used for the most flavourful snacks or to accompany a tasting of Mora Romagnola cured meats and typical cheeses. Made with sourdough, it is left to rise for a long time and is therefore very light and flavourful.

Classic Focaccia Made with our sourdough starter; stretched by hand; long rising time: over 24 hours; with 100% Italian extra virgin olive oil.

7-grain Focaccia A careful blend of corn, rye, rice, spelt, oat and barley flours with sunflower, millet, sesame and flax seeds; hand-stretched; long rising time: over 24 hours, with our sourdough starter and 100% Italian extra virgin olive oil. Cereal roll Made with rye flour and whole wheat flour; enriched with sunflower, flax, millet, sesame seeds and oat flakes.

Brusco bread Made with type 1 flour, stone-ground wheat, sourdough starter and biga, it is kneaded by hand, giving it a rustic appearance. It has a crispy crust and a compact crumb.

Ciabattina with Sprouted Chickpeas and Turmeric Ciabattina with the addition of sprouted chickpeas, rich in protein, essential amino acids, vitamins B1, B5, B6, B9 and mineral salts. Enriched with turmeric, a spice with formidable anti-inflammatory, antioxidant, hypoglycaemic and purifying properties.

Nerone Rice Ciabattina Ciabattina with the addition of Nerone rice, rich in fibre, mineral salts and antioxidants, which combat free radicals and have anti-inflammatory and anti-ageing effects. With its characteristic black colour, it is wholemeal and highly digestible.

On request...

S.G.	Gluten-free Ovenable Bread	€2
	no risk of contamination, from Molino Spadoni	
S.G.	Soft Gluten-free Ovenable Focaccia	€ 2,8
	no risk of contamination, from Molino Spadoni	



WATER AND BEVERAGES

Microfiltered bottled water

Natural and sparkling microfiltered water - jug. 1 litre		
The microfiltered water we supply complies with Italian Legislative Decree No. 181 of 23 June 2003, 'Implementation of Directive 2000/13/EC on the labelling and presentation of foodstuffs and related advertising'.		
We prefer microfiltered water to protect the environment.		
Water		
Still and sparkling water - 0.5 litre plastic bottle	€2	
Still and sparkling water - 1 litre plastic bottle	€3	
Soft drinks		
Pepsi Cola and soft drinks	€ 3,5	
Fruit juices (orange, peach, apricot, pear, pineapple, ACE)	€ 3,5	
Cranberry juice	€4	
Coffee		
Espresso / Macchiato / Decaffeinated coffee / Barley coffee	€ 1,6	
Ginseng coffee / Americano	€2	
Coffee with liqueur	€ 2,5	
Cappuccino	€ 2,5	
Shaken coffee with Baileys	€ 5,5 € 6,5	
Tea, herbal teas and infusions	€ 3,5	
Hot chocolate + whipped cream 0,50	€5	
Bombardino with Zabajone "Leonardo Spadoni" + whipped cream 0,50	€ 5,5	

Consult the wine, liqueur and spirits list to discover our selection.

Hot punch with mandarin/orange/rum

€ 5,5



"Orazio" beers at Mercato ...





Have you ever tried craft beer, fresh from the maturation tank and produced just 20 km away? All draught beers at the Covered Market are raw, unpasteurised and unfiltered, produced exclusively by the Molino Spadoni Craft Brewery in Reda di Faenza (RA).

Golden ALE A golden, fresh and drinkable beer with floral and citrus notes	medium (40 cl) € 6 pint (50 cl) € 7
Light ALE Light and thirst-quenching, with a spicy taste and a herbaceous and peppery finish	medium $(40 \text{ cl}) \in 5,5$ pint $(50 \text{ cl}) \in 6,5$
IPA Strong with intense tropical aromas and a balanced bitterness	medium (40 cl) € 6,5 pint (50 cl) € 7,5
Strong ALE Blonde and full-bodied, with a spicy taste and a herbaceous and peppery finish	medium (40 cl) € 6,5 pint (50 cl) € 7,5
Dunkel Bock Dark and strong, dense and sweet with notes of chestnut honey and plum	medium (40 cl) € 6,5 pint (50 cl) € 7,5
Blanche Belgian beer with spicy notes of coriander and a citrus flavour	medium (40 cl) € 6 pint (50 cl) € 7
Lager	" (10 06 5 5
Low fermentation craft beer, light in colour and with a dense head	medium $(40 \text{ cl}) \in 5,5$ pint $(50 \text{ cl}) \in 6,5$



Cover charge and service

*Monday to Sunday (except Friday evenings) Lunch cover charge Dinner cover charge Baby cover charge	€ 1,5 € 2,5 € 1
*Every Friday evening for "Meraviglioso" Cover charge (ground floor)	€ 3,5
*Sunday lunches for "Bollito e Vinile" Cover charge (ground floor)	€ 3,5

We would like to inform our esteemed customers that our gourmet dishes marked with an asterisk on the menu are frozen, prepared for MERCATO COPERTO using innovative food techniques, some of them in the numerous dedicated factories and laboratories of Molino Spadoni and frozen at source. This allows us to maintain the taste and authenticity of our products and guarantee the quality of typical Romagna products and more.

NB: we would like to inform our valued customers that the ingredients/allergens book is available on request, as required by EC Regulation 1169/2011.

The Mercato Coperto has obtained certification



KNOW YOUR FOOD

"Know your food" is based on awareness of what is served and consumed. However, it all starts with the choice of raw materials and the type of cuisine and service, so knowledge must also be conveyed in terms of quality, territory and tradition, food safety, ethics and ecology, aspects that are increasingly central to a catering industry that wants to promote culture.

Please ask our staff for any clarification.

We invite you to pay at your table.

If you would like an invoice, please let us know before the bill is issued and provide us with your details.

Thank you.

Follow us on social media

@mercatocoperto.ravenna

FREE Wi-Fi Log in to 'Mercato Coperto' indicating your name, surname and email address

Drink responsibly.

Do not drink if you are under the legal drinking age.

All prices include VAT and service.

DISCOVER OUR VENUES



info@mcravenna.it | 0544 244611 - 3343664030 @mercatocoperto.ravenna

Piazza Andrea Costa 2, Ravenna



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CASA SPADONI

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cadelpino@casaspadoni.it | 0544 446061 @cadelpino

Via Romea Nord 295, Ravenna



marcaffe@mcravenna.it | 0544 1963582 @mar_ravenna.caffè Via di Roma 13, Ravenna



bagnopapeete@casaspadoni.it | 389 9005962 @casaspadoni_onthebeach Via III Traversa 281, Milano Marittima