



MERCATO
COPERTO
RAVENNA



Romagna Land and Sea

INFORMATION AND RESERVATIONS

info@mcravenna.it | 0544 244611 - 3343664030
Piazza Andrea Costa 2, Ravenna



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 ancient and sincere flavours in the best Artusian tradition.
We like to call it "autarchic cuisine",
because we try to do everything ourselves, in our own farms.
We know how much care it takes to make good things.**

We organize personalized events including private parties, custom menus, receptions, weddings, corporate meetings and conferences thanks also to the charming location of the upper floor, suitable for any type of request.

Mercato Coperto is also "at your home" offering a range of services including catering, private chef, food truck and personal shopper.



Our vegetarian options



Our vegan options



Our gluten-free options

" * " is used to indicate frozen or deep-frozen products, but also to indicate fish that has been "**blast-chilled**" in order to comply with health legislation requirements

Molino Spadoni has developed a wide range of gluten-free products, prepared in our facilities dedicated solely to the production of gluten-free foods and united by quality and taste.

They are prepared in dedicated and separate cookware by trained staff.

In fairness to our customers, we wish to remind you that gluten-containing products are also processed in the kitchen, therefore, at this time, we cannot guarantee compliance with the legal limit of gluten content below 20ppm.

Please report any intolerances and allergies when placing your order.

NB: we inform our valued customers that the ingredients/allergens book is available upon request as required by EU Reg. 1169/2011.

For any further detailed clarification, please ask our staff.

TO BEGIN...

Cocktails



Spritz Aperol Prosecco, Aperol, Orange, Seltzer	€ 7
Spritz Campari Prosecco, Campari Bitter, Orange, Seltzer	€ 7
Spritz Cynar Prosecco, Cynar, Orange, Seltzer	€ 7
Spritz al Rosolio di Rose Prosecco, Rosolio Leonardo Spadoni selection, Seltzer	€ 7
Spritz Hugo Elderflower, Prosecco, Lime, Mint	€ 7
Americano Red Vermouth, Campari Bitter, Seltzer, Angostura Bitters, Orange and Lemon Zest	€ 8
Negroni Gin Mare, Red Vermouth, Campari Bitter, Orange and Lemon Zest	€ 9
Gin Lemon / Tonic Gin Bickens, Lemon Soda / Tonic	€ 8
Gin Lemon / Tonic Gin Mare, Lemon Soda / Tonic	€ 10
Vodka Lemon / Tonic Vodka Sky, Lemon Soda / Tonic	€ 8
Vodka Lemon / Tonic Vodka Belvedere, Lemon Soda / Tonic	€ 10

ZERO-ALCOHOL COCKTAILS

Gin Lemon Zero Tanqueray zero alcohol, Lemon Soda	€ 8
Gin Tonic Zero Alcohol Tanqueray zero alcohol, Tonic	€ 8
Rosso Garibaldino Martini floral zero alcohol, orange juice	€ 8

ALCOHOL FREE

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

OVER 20 WINES

by the glass, available at all hours



SPARKLING WINES BY THE GLASS

Prosecco DOC Extra Dry La Casada	€ 5,5
“Rosè De Noir” Spumante Rosè Brut Cleto Chiarli - Uve Lambrusco Grasparossa e Pinot Nero	€ 6
Berlucchi '61 Extra Brut Franciacorta DOCG Berlucchi	€ 8,5
Franciacorta Berlucchi '61 Rosè Berlucchi	€ 9

WHITE WINES BY THE GLASS

Albana Secca - Romagna DOC 2023 Poderi Delle Rose	€ 5,5
“Castelvecchio Trebbiano” Trebbiano di Romagna Cantina Spalletti	€ 5,5
“Paggetto” Pignoletto Frizzante DOP Tenuta Nasano	€ 5,5
“A” Romagna Albana Secco DOCG - 2024 Monticino Rosso costanza e qualità	€ 6
“T” Cuvè Bianco Alto Adige DOC 2023 Tramin - Uvaggio di chardonnay, pinot bianco e sauvignon; fresco e di buona aromaticità	€ 6
“Sistino” Pecorino Terre d'Abruzzo IGT 2025 Citra - Floreale, con sentori balsamici di salvia. Profumi di frutta tropicale, ananas	€ 6
Passerina Terre d'Abruzzo IGT 2025 Citra - Sentori tipici di frutta esotica, agrumi e miele con una componente erbacea ed una leggera speziatura	€ 6
Bianco Terre Siciliane IGT Trovati- profumato, fresco e leggero a base di uve Grillo	€ 6
“Le Vaglie” Verdicchio Classico dei Castelli di Jesi 2022 Santa Barbara	€ 7

RED WINE BY THE GLASS

“Castelvecchio Sangiovese” Sangiovese di Romagna DOC € 5,5
Spalletti

Rosso Terre Siciliane IGT € 6
Trovati- profumato e fruttato a base di uve Nero d’Avola, Syrahe Merlot

Pinot Nero – Alto Adige DOC 2023 € 6,5
Tramin

Lagrein – Alto Adige DOC 2022 € 6,5
Tramin

“Torre Di Ceparano” Romagna Sangiovese Sup. Riserva DOC 2019 € 7,5
Fattoria Zerbina

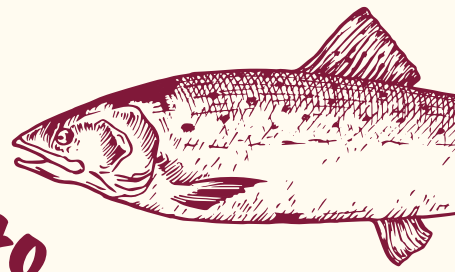
ROSÉ WINES BY THE GLASS

“Terramare” Cerasuolo d’Abruzzo DOC 2025 € 6
Citra - intenso, dai profumi fruttati e sentori di ciliegia, fragola e petunia

“Tramari” Primitivo Rosato 2023 € 6
San Marzano

Discover new wines by the glass every day from the blackboard, or ask our staff.

THE SEA at Mercato Coperto



STARTERS

- 🍷 **Salt cod* creamed with EVO oil from Brisighella** € 18
with onion compote in balsamic vinegar and polenta chips
- 🍷 **Adriatic Cuttlefish** € 18
with peas, the old-fashioned way
- 🍷 **Yellowfin Tuna* Tartare** € 27
with avocado and fresh fruit spheres
- Mussels marinara** € 16
served with toasted black rice bread
- 🍷 **Sea Bass* and Yellowfin Tuna* Carpaccio** € 26
with julienne vegetables and EVO oil
- 🍷 **Scallop* Millefeuille** € 28
with avocado and basil oil

Oysters "Fine de Claire" € 5 each
with salted butter and
toasted bread (min 3)

Oysters are served with pepper, lemon wedges, toasted bread, chopped shallot and premium butter. We suggest pairing with a Verdicchio or Champagne.



Caviar "Calvisius" Papalina € 36
Siberian Classic | 10g
with Alpine butter and Brioche Bread

An excellence from Siberian river basins that requires an average of 6-8 years of waiting to be obtained. It stands out for its amber hues and an intense aromatic profile.

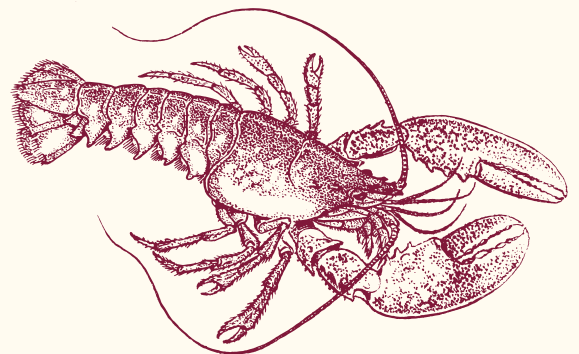


BY RESERVATION ONLY:

Grand Seafood Catalana € 120
with seasonal vegetable pinzimonio

- No. 4 Langoustines
- No. 4 King Prawns
- No. 4 Mantis Shrimp
- No. 1 Lobster
- No. 6 Jumbo Prawns

To book, ask our staff or contact us at:
0544 244611 | 342 8174898 | info@mcravenna.it



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FIRST COURSES

Paccheri from Artisan Pasta Maker "Pasta Fortuna" € 21
with Seafood Amatriciana with Mora Romagnola
pork jowl, San Marzano tomato and king prawn*

Spaghettoni from Artisan Pasta Maker € 18
"Pasta Fortuna" Sicilian Style with sardines, pine nuts,
raisins, wild fennel, saffron and toasted breadcrumbs

PASTA FORTUNA

*Bronze-drawn, cold-worked,
made with 100% Italian
grains and dried for up to 72
hours using the traditional
method.*

MERCATO
COPERTO
RAVENNA

*Our Sfogline work the
dough in full view for the
curiosity and pleasure of
customers and the public,
on the large marble table
and wooden cutting board,
skilfully crafting many types
of fresh pasta.*

Hand-made tagliolini with local clams € 17
and parsley oil handcrafted by the pasta makers
of Mercato Coperto

Gnocchetti made with white Apennine potatoes € 23
with Adriatic langoustine ragù
with courgettes and **courgette flowers**

Passatelli in the Romagna tradition with € 23
Parmigiano Reggiano "Cavola 993" aged 24
months, with white seafood ragù with king prawn,
light pesto and seasonal vegetables

MAIN COURSES

Grand Mercato Mixed Fry (for 2 people) € 34
with Adriatic fish, king prawns*, squid* and crispy vegetables

Roasted Octopus* with potatoes creamed with extra virgin olive oil from Brisighella € 23
with seasonal vegetable caponata and crispy basil

Sea Bass* filleted and rolled on a bed of white Apennine potatoes € 26
with shellfish bisque from our seas

🍷 **Yellowfin Tuna* Tataki** € 27
with crispy fennel and vegetables with orange and lemon

🍷 **North Sea Cod Steak slow-cooked** € 26
thyme-infused with **chard** from our fields sautéed in a pan

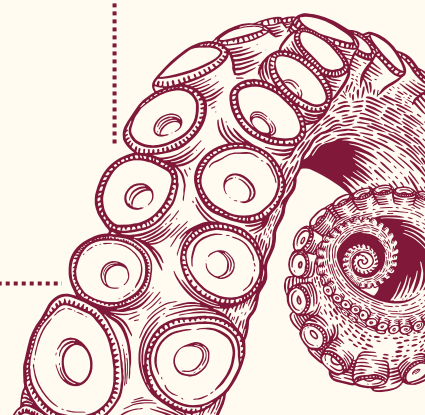
All our fish comes from the finest selections of caught fish or the best frozen product choices. Fish served raw undergoes a regular blast-chilling process as required by EEC regulations 852/04 and 853/04.

YOUR DINNER AT HOME

Would you like to organize 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



THE CATCH *of the day*

Oven-baked, with potatoes and cherry tomatoes or however you like...

Scorpionfish, Turbot, Monkfish or other subject to availability

Sea Bass with side dish

caught € 9/hg
sea-farmed € 7.5/hg

Turbot or Sole or John Dory with side dish

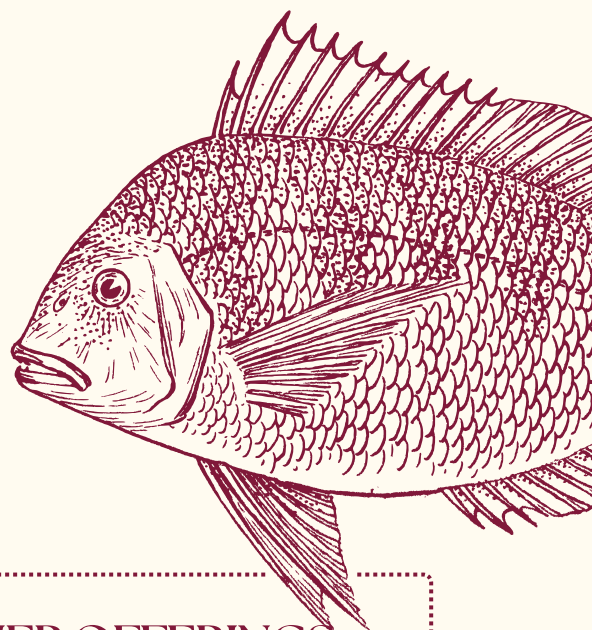
caught € 9.5/hg

Sea Bream or Scorpionfish with side dish

caught € 9/hg
sea-farmed € 8/hg

Red Mullet or Grey Mullet

caught € 6.5/hg



ARE YOU CURIOUS ABOUT THE OTHER OFFERINGS AND PREPARATIONS FROM OUR FISH COUNTER?

AT THE TABLE

The delicacies from the fish counter can also be served at your table! At the counter price, **with a 30% surcharge for table service.**

Or, come back to try our:

TO-GO SERVICE

1. **Choose your dish** and pay directly at the fish counter.
Try our **first courses** or the **other gourmet fish offerings with a 20% surcharge.**
You will be given a buzzer with your order number.
2. While our chefs prepare your dish, **order your drinks at our bars** and pick up your glass of wine, your spritz, beverages or other pairings directly on the spot. The buzzer will ring when your first course is ready.
3. **Sit comfortably** at the dedicated tables near the stairs, at the hall table or in other designated areas, subject to availability (terrace or other). Once you have finished your dish, we ask you to clear the table and place waste in the appropriate bins.
For our takeaway service, we use **compostable plates and cutlery.**



THE PLATTERS at Mercato Coperto



His Majesty! 24-month aged Mora Romagnola raw ham, knife-cut	€ 17
Delicacies (for 2 people) 24-month Mora Romagnola ham, Gentile Salami Antica Tradizione, Aged Coppa and Mora Romagnola "Lombolardo", all from Officine Gastronomiche Spadoni, served with DOP Squacquerone from our dairy and caramelized figs	€ 36
Il Malafrente (for 2 people) From our Malafrente salami factory: Mortadella, Salsiccia Passita antibiotic-free and gourmet rolled pancetta tied with string	€ 24
Grand "Mercato Coperto" Mix (for 3 people) A flavourful mix of selected cured meats and cheeses from our counter: 24-month local raw ham, Mortadella, Salsiccia Passita Antica Tradizione, Tender Ciccioli, Bucciattello and Caciotta di Brisighella, Pecorino, DOP Squacquerone, all from Officine Gastronomiche Spadoni, accompanied by crunchy vegetables, artisanal pickled vegetables, caramelized figs and honey	€ 39
The Cheeses (for 2 people) All produced by Officine Gastronomiche Spadoni, "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, caramelized figs, honey and pickled vegetables.	€ 26 (per person €18)


YOU CAN PAIR THEM WITH:


Our Piadina Romagnola € 2
homemade with real Mora Romagnola lard

Veg and low glycemic index Piadina € 3
Piadina made with type 1 flour and resistant starch. Vegan recipe with bran, no lard, lactose-free, source of protein and high in fibre

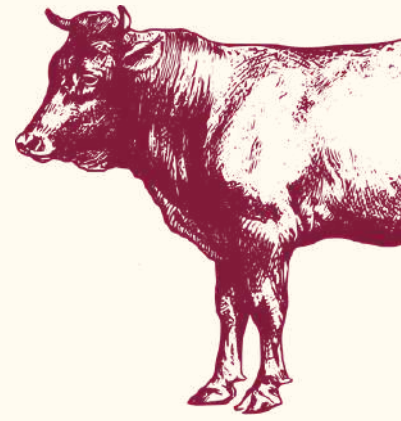
Our Fried Gnocco (for 2 people) € 7,5
with mixed greens, tuna, olives, hard-boiled egg and fior di latte mozzarella

All our cured meats and cheeses are gluten-free.

 **Gluten-Free Ovenable Bread Roll** € 2
no risk of contamination, by Molino Spadoni

 **Soft Gluten-Free Ovenable Focaccia** € 3
no risk of contamination, by Molino Spadoni

THE LAND at Mercato Coperto



STARTERS

- Fried Polenta** (to share between two) € 14
with DOP Squacquerone from Officine Gastronomiche Spadoni
- 🌱 **Irish Black Angus Beef Fillet Carpaccio** € 24
with bergamot citronette, black olive powder and walnut crumble
- 🌱 **Savoury Cheesecake** € 15
with **Creamy Ricotta** from Officine Gastronomiche Spadoni and **Pistachios**
with spinach cream and **Parmigiano Reggiano "Cavola 993" 24-month chips**
- 🌱 **White Veal Millefeuille** € 18
with vegan mayonnaise and **crispy asparagus**
- 🌱 **Smoked Duck Breast** € 20
with courgettes alla scapece and salted yogurt

HOMEMADE PASTA

Rolled daily the old-fashioned way with a rolling pin, by the Sfogline of Mercato Coperto

DID YOU KNOW?




An iconic of emilian cuisine, Bolognese Ragù has an official recipe registered with the Bologna Chamber of Commerce by the Italian Academy of Cuisine since 1982, and recently updated in 2023 to protect its, authenticity over time.

FIRST COURSES

- Tagliatelle with traditional Bolognese ragù** € 13
- Cappelletti in the Romagna style with Mora Romagnola red ragù** € 14
- Curzul with Mora Romagnola white ragù** € 16
scented with shallot
- 🌱 **Cappellacci verdi with asparagus cream** € 17
and **DOP Squacquerone from Officine Gastronomiche Spadoni** flakes
- Pappardelle with rabbit ragù scented with mint** € 18
with **free-range rabbit**
- 🌱 **Gnocchi alla Sorrentina** € 16
with fior di latte mozzarella, tomato scented with oregano and oven-gratinated

MOLINO SPADONI GLUTEN-FREE PASTA

Corn, ginger and turmeric

-  **Our own corn tagliatelle** € 13
with traditional Bolognese ragù
-  **Our own ginger and turmeric mezze maniche** € 14
with Mora Romagnola white ragù scented with shallot
-  **These dishes can also be requested with vegan ragù**




FOR THE LITTLE ONES...

Our entire menu is suitable; if you wish, you can also order for them:

- Spaghetti alla chitarra** € 9
with tomato sauce and fresh basil
- Baby cappelletti** € 11
with Mora Romagnola red ragù
- Baby "antibiotic-free" chicken cutlet** € 12

MAIN COURSES

with small side dish

-  **Guinea fowl leg confit with Provençal herbs** € 22
with potatoes creamed with EVO oil
-  **Tender Beef Roast** € 20
with citrus zest and crispy raw vegetables
-  **Pork coppa slow-cooked** € 19
with passion fruit sauce and greens sautéed in a pan



Caseificio Cavola, mountain quality since 1929. Founded in 1929, in a small village in the mountains of Reggio Emilia. The company cultivates its fields without chemical fertilizers or pesticides, ensuring genuine feeding of the cows, for the production of the highest quality milk. For years 993 has been known as the mountain number and is synonymous with the highest quality!

THE SPECIAL CHOP:

- Veal chop "alla Bolognese"** € 26
approx. 200/250 g
with Parma raw ham
and Parmigiano Reggiano
"Cavola 993" 24 months



SIDE DISHES

Mixed salad	€ 6
Rustic potatoes oven-baked	€ 6
Greens sautéed in a pan with garlic, oil and chilli	€ 6,5
French fries rosemary-scented	€ 7
Seasonal vegetables grilled	€ 8

THE SALADS *of the day*

FRESH AND CRUNCHY FROM THE GARDEN TO YOUR PLATE

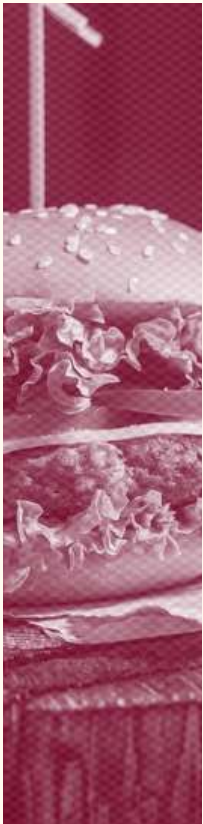
Summer with mixed greens, Bucciattello di Brisighella with high-quality milk from Officine Gastronomiche Spadoni, pears and walnuts	€ 10
Niçoise with mixed greens, tuna, olives, organic hard-boiled egg and fior di latte mozzarella	€ 14
Caesar Salad with antibiotic-free chicken and yogurt sauce, lettuce, Parmigiano Reggiano 24 months, lemon, croutons, EVO oil	€ 16
Lampara with mixed greens, fior di latte mozzarella, Adriatic anchovies, cherry tomatoes and basil	€ 16



OUR BURGER

with Molino Spadoni flours

72 Hours of leavening



Mora Burger

€ 17

Mora Romagnola hamburger, crispy Mora Romagnola bacon, caramelized onion, iceberg lettuce, Caciotta di Brisighella from Officine Gastronomiche Spadoni, wholegrain mustard mayonnaise and 72-hour leavened bun

Pulled Pork

€ 17

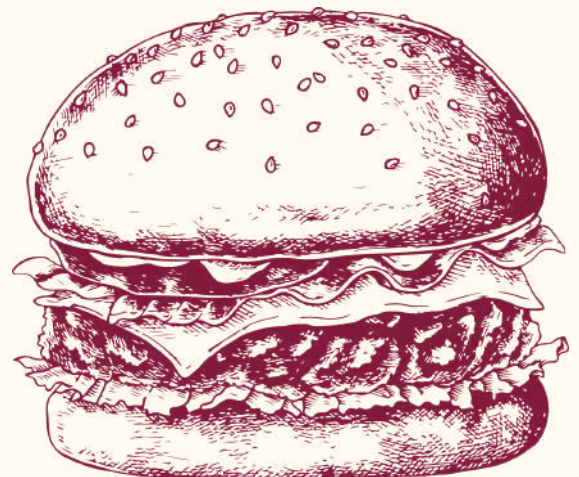
Piglet aged in honeydew honey from our pine forests, cabbage braised in "Aceto Trucioleto" from Molino Spadoni and 72-hour leavened bun

Veggie Burger

€ 16

Vegan burger, grilled aubergine purée, Casa Spadoni ketchup and toasted pumpkin seeds and 72-hour leavened bun

**All served with our French fries
and homemade ketchup.**



THE GRILL at Mercato Coperto



All our meats are fresh and do not undergo any freezing or deep-freezing treatment

Grilled mutton drumstick and leg € 17
with Cervia salt and EVO oil

Grass-fed Scottona sliced steak € 24
with sweet Cervia salt and rosemary



Scottona is a young female bovine that has never calved. Its meat is particularly prized because it is tender, juicy and rich in fat marbling, which gives it greater flavour and tenderness compared to other beef.

Irish Black Angus Beef Fillet € 27
(approx. 210/230g)

Mora Romagnola Steak € 18
semi-free range reared on the hills of Brisighella

Veal Chop € 18
bone-in

Spatchcock chicken "antibiotic free" € 16

White Pork Mixed Grill € 18
born and raised in Emilia-Romagna
(for 1 person, very generous, approx. 500g)
(Sausage, pancetta, coppa s/b, chop b/i, ribs)

Mora Romagnola Mixed Grill € 23
(for 1 person, approx. 380g)
(Sausage, pancetta, coppa s/b, rib)

"Antibiotic free" Chicken Breast € 15
with fine herb-infused oil

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

THE SECRET OF OUR MEAT?

Our selection is based on the 6 rules of artisan meat. Each cut has been chosen because it best expresses one or more of these parameters: Marbling, Feed, Dry-aging, Breed, Origin, Expertise.

Every business knows that the difference lies not only in the cooking, but even before that in the selection. Every detail affects texture, flavour and yield: knowing them helps choose the meat best suited to your style and the experience on the plate.

STEAKS and Ribs

All our T-bone steaks are from scottona.

IRISH BLACK ANGUS T-BONE STEAK (MIN. WEIGHT 1KG)

dry-aged 20/30 days per 100g € 8
dry-aged 30/60 days per 100g € 9

IRISH BLACK ANGUS RIB STEAK

dry-aged 20/30 days per 100g € 7
dry-aged 30/60 days per 100g € 7.5

The marbling of the meat and the fine veins of fat that melt during cooking make Irish Angus beef tender and delicate, with an intense flavour tending towards sweet. Recognised worldwide as one of the finest beef.

They are fed on hay and grain which, 60 days before slaughter, is replaced by an exclusively corn-based diet.

GRASS-FED BEEF T-BONE STEAK (MIN. WEIGHT 1KG)

dry-aged 20/30 days per 100g € 9
dry-aged 30/60 days per 100g € 10

GRASS-FED BEEF RIB STEAK

dry-aged 20/30 days per 100g € 8
dry-aged 30/60 days per 100g € 8.5

This scottona beef represents a return to origins, made of extreme care for the animals and a controlled grass-based diet. It is meat from cattle raised on grass following a welfare protocol that ensures natural, stress-free growth. The grass-based diet, rich in minerals and nutrients, gives the meat a high-level nutritional profile: lean, rich in protein and unsaturated fats.

It is an innovative product, rich in unsaturated fatty acids and Omega 3, easily digestible without sacrificing taste.

The result is a cut with an authentic, clean and balanced flavour: light, natural and nutritious meat, ideal for those seeking taste and quality. It is the perfect choice for athletes and all those who want a flavourful, nutritious and natural food.

FRENCH LIMOUSINE T-BONE STEAK (MIN. WEIGHT 1KG)

dry-aged 20/30 days per 100g € 7
dry-aged 30/60 days per 100g € 8

LIMOUSINE RIB STEAK

dry-aged 20/30 days per 100g € 6.5
dry-aged 30/60 days per 100g € 7

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

FROM OUR DRY-AGING ROOM...

*Inside the ageing cabinet, a perfect microclimate is created that maintains constant temperatures and humidity levels in every corner, fostering the conditions necessary to bring about that gradual tenderisation of the meat that makes it tender, flavourful and healthy. **In our maturation chamber, you will find a fine selection of meats, including ribeye and T-bone steaks.***

The selection changes throughout the year depending on the best cuts available and the seasonal availability of the breeds.

THE MORA *Romagnola*

ONE OF THE MOST PRIZED BREEDS IN ITALY

The Mora Romagnola is a special pig, one of the six Italian native breeds, until a few years ago at risk of extinction.

Leonardo Spadoni, at the forefront of protecting this typical breed, created a farm where the approximately 1000 animals present, whose original genetics have been reconstituted, can easily access outdoor space and therefore grow in a semi-free range environment, where water and food supply is never lacking.

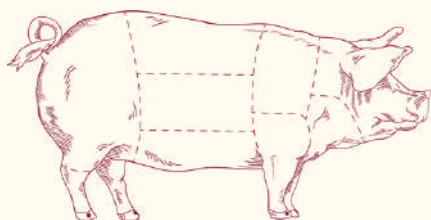
The spring at 700m altitude and the farm-produced raw materials guarantee coverage of the animals' nutritional needs. Fattoria Palazzo di Zattaglia extends over 90 hectares of hills, pastures and woods within the Vena del Gesso Romagnola. The semi-free range status of the Mora Romagnola makes the meat more flavourful, therefore requiring 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:

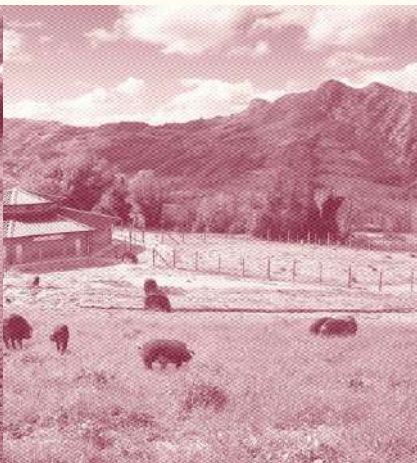
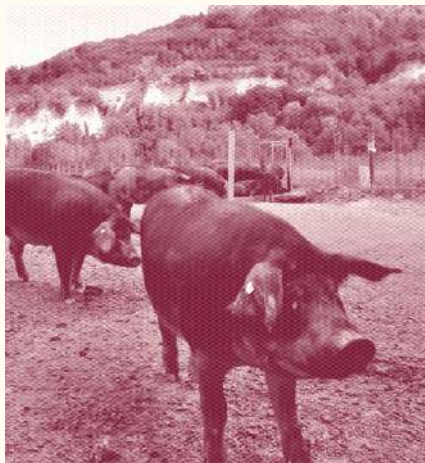
The greater outdoor movement means the muscle is more toned and with a higher concentration of myoglobin (iron). For this reason the meat is darker.

The genetics of this breed give a very pronounced marbling with the presence of fat between the muscle fibres, which translates into more flavour and tenderness.

The Mora lives twice as long as a normal pig, 16/18 months versus 7/8, and therefore thanks to its age at slaughter, a smaller quantity of salt is sufficient to flavour and preserve the meat.



Learn more:



CHEESES

Officine Gastronomiche Spadoni

ALL THE FLAVOURS OF ROMAGNOLA 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 provides a delicate milk with a herbaceous note, excellent for producing this particularly tender and creamy cheese. With its milk-white colour and sweet, delicate flavour, Squacquerone takes its name from the dialect "squacqueron" for its tendency to squacquerare, meaning to let itself go, referring to its very soft consistency due to its brief maturation.

The DOP certification guarantees this product uses only milk from the area of origin, no preservatives, and the exclusive use of native cultures.

Caciotta di Brisighella

is a soft white cheese, made with fresh Italian High Quality Emilia-Romagna milk. Thanks to the delicate raw material and the extraordinary bouquet of lactic cultures, this cheese matures in just a few days, with a compact appearance and a soft, sweet and creamy core.

Buciatello

soft and aged, made with fresh Italian High Quality Emilia-Romagna milk and characterised by its light thin rind on the surface and above all by its tenderness and softness. An excellent cheese as a starter and as an accompaniment to typical Romagna charcuterie boards.

Pecorino

is a semi-aged cheese made with fresh pasteurised Italian High Quality sheep's milk from the Romagna hills, enriched with the addition of Cervia whole sea salt.

Pecorino is an ideal cheese as a starter, as an accompaniment to typical Romagna charcuterie boards and as a condiment for first and second courses.

Lo Stanco

is a cheese made with fresh Italian High Quality Emilia-Romagna milk, with a soft paste and edible bloomy rind. Thin skin, creamy and delicate taste; during maturation it tends to deform its original shape, which is precisely why it gets its name "stanco" (tired). Characterised by a white colour, soft consistency and sweet, delicate flavour.

Aged cheeses change according to seasonality.

Hay-aged Pecorino

made with 100% Italian raw milk, is a cheese with a sweet flavour and a slight piquant vein thanks to natural ageing that takes place first on fir boards and then under hay in special barrels. During the ageing process, the pecorino acquires softness and hints of hay and flowers that pair 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"

It is the characteristic salt-free bread of the Romagna tradition, to be used for the most flavourful snacks or to accompany a tasting of Mora Romagna cured meats and typical cheeses. Made with sourdough, it is leavened for a long time and can therefore offer great lightness and flavour.

Classic Focaccia

With our sourdough; hand-stretched; long leavening: over 24 hours; with 100% Italian E.V.O. oil.

7-Grain Focaccia

A careful blend of corn, rye, rice, spelt, oat and barley flours with sunflower seeds, millet, sesame and flax; hand-stretched; long leavening: over 24 hours, with our sourdough and 100% Italian E.V.O. oil.

Cereal Roll

With rye flour and wholemeal wheat flour; enriched with sunflower, flax, millet and sesame seeds and oat flakes.

Pane Brusco

Made with type 1 flour, from stone-ground wheat, sourdough and biga, it is worked by hand giving it a rustic appearance. It has a crunchy crust and a compact crumb.



Sprouted Chickpea and Turmeric Ciabattina

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

Black Rice Ciabattina

Ciabattina with the addition of black rice, rich in fibre, minerals and antioxidant substances, against free radicals and with anti-inflammatory and anti-aging effects. With its characteristic black colour, wholegrain and highly digestible.

On request:

- 
Gluten-Free Ovenable Roll € 2
 no risk of contamination, by Molino Spadoni
- 
Soft Gluten-Free Ovenable Focaccia € 2,8
 no risk of contamination, by Molino Spadoni

MOLINO SPADONI 100 Years of passion

It started more than a century ago with a mill, which has existed since 1445, in Coccolia, then acquired others. One that works 100% for organic and one for stone grinding. Today over 200 products are produced, including flours and special blends. The milling plants are cutting-edge technology, so as to produce flours at lower temperatures and without the risk of scorching them. In this way, all the vitamin and protein principles are preserved intact, obtaining a flour of superior quality, more workable and with a sweeter taste.



DESSERTS of Mercato Coperto

All desserts are prepared on the same day
by our Chefs and pastry chefs.



Tiramisù € 7,5
traditional style

Artisan gelato made by us with fior di latte, **Wildflower Honey from the Ravenna Pine Forest and pine nuts** € 9

Zuppa Inglese the old-fashioned way € 8
with two creams and savoiardi soaked in Alchermes

Coffee-scented Latte in Piedi € 7,5

"Latt in pè" is a classic of the Romagnola tradition. Traditionally prepared in spring, when eggs were plentiful, it owes its name to its unique consistency: a perfect solidity that allows it, once cooked, to "stand upright" on the spoon.

Sorbet € 7
with Lemon and Artisan Limoncello from Mercato Coperto with coffee

Fruit Salad Italian style with **fresh seasonal fruit** € 8
(with a scoop of fior di latte gelato) € 10

BEYOND THE GREAT CLASSICS...YOU CAN FIND OTHER FRESHLY BAKED CAKES FROM OUR PASTRY SHOP, SUBJECT TO AVAILABILITY AND THE PASTRY CHEF'S INSPIRATION! ASK OUR FLOOR STAFF TO DISCOVER WHICH ONES ARE ON THE MENU TODAY!

Some of our offerings

Ricotta and Sour Cherry Cake with Creamy Ricotta from Officine Gastronomiche Spadoni and sour cherries; Fruit Tart with shortcrust pastry base and fruit jam; Tenerina Cake with mascarpone cream and Araguani "Valrhona" dark chocolate; Romagnola Ring Cake with chantilly cream.

*The Romagnola Ring Cake or "**Brazadèla**" is the "not-so-sweet" cake that smells of memories. Without a hole and with a firm consistency, it resembles a loaf of bread covered in sugar sprinkles. Tradition has it that it is enjoyed dunked: excellent in milk at breakfast, but unbeatable dipped in sweet wine at the end of a meal!*

Cheese Tasting € 12
with Gorgonzola DOP from the "Luigi Guffanti" selection, Bucciattello di Brisighella from Officine Gastronomiche Spadoni and "Pecora Nera" Pecorino

"Pecora Nera" Pecorino is a typical aged Tuscan sheep's cheese, made with sheep's milk and crafted using artisanal methods. It is a long-matured pecorino. It has an intense and complex aroma, with notes of undergrowth and mushrooms, while on the palate it is savoury and slightly piquant.

THE LITTLE JARS *of Mercato Coperto*

Our Chefs' creations,
always new and constantly evolving

The Little Jars
of Mercato Coperto

€ 8,5

Small spoon desserts prepared daily following the inspiration of the moment and the seasonality of ingredients. A small excellence, an indulgent treat that is always different, created to give you a moment of authentic sweetness.



PAIR 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

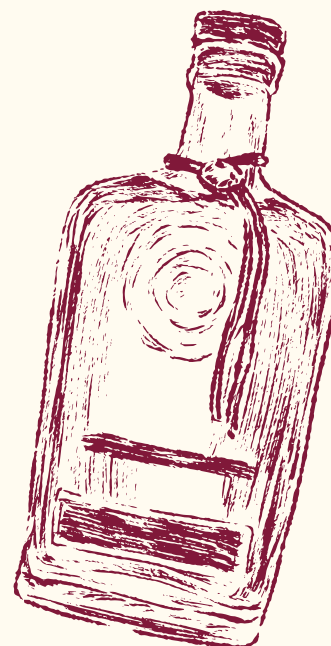
Zibibbo Passito - Sicilia IGT
Martinez

€ 6

Porto Lbv 2019
Ferreira

€ 8

*Check our wine, liqueur and spirits list
to discover the full selection.*



BITTERS SELECTION

Leonardo Spadoni

BITTERS THAT TELL OF TERRITORIES, TRADITIONS AND HANDED-DOWN RECIPES

Shortino: €4,50

China

Following the original recipe by Pellegrino Artusi, an infusion of "Peruvian Crushed China" with the addition of orange peel.

Nocino

Dino Villani Award from the Italian Academy of Cuisine for the promotion of excellent products of Italian tradition, a skilful infusion of walnuts with their husks

Fernet

From the oldest recipe of the "Canforamina" of Padua, this infusion of no fewer than 19 different types of herbs is born, using roots, flowers or bark.

Flauto Magico

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

Rosolio d'Anaci

A tribute to the original recipe handed down by Pellegrino Artusi, from the infusion of seeds of the very rare Romagna Anise in the Stellato and Verde varieties.

Rosolio di Cedro

Obtained from Lemon and Citron peels to which the clear and natural lemon juice is added, to enhance the intensity of the aroma and taste of this pure citrus infusion.

Rosolio di Fiori di Rose

An ingredient list like a magic love potion: Bulgarian Rose petals, cloves, nutmeg, mace, Malabar cardamom, coriander and hibiscus flowers.

Zabajone

From our chefs' recipe, a creamy zabaglione-style liqueur made with eggs, boasting a full and velvety taste.



RUM SELECTION

Leonardo Spadoni

BITTERS THAT TELL OF TERRITORIES, TRADITIONS AND HANDED-DOWN RECIPES

Shortino: €6,50

Rhum Jamaica High Proof 58° Leonardo Spadoni

This pure Jamaican Rhum is distilled the old-fashioned way with an artisan pot still and exudes exotic and exuberant aromas, with primary notes of vanilla and cinnamon, citrus, cocoa and complex spices

Shortino: €7,50

Rhum Jamaica Leonardo Spadoni

Imported directly from a selection of the finest batches of Jamaican agricultural rum, blended according to an 1898 technique and served neat or on the rocks

LIMONCELLO

MERCATO
COPERTO
RAVENNA

Artisan Limoncello from Mercato Coperto

Shortino: €4

Our artisan limoncello is made from organic Calabrian lemons, selected at the perfect moment of ripeness, after generous sun exposure. Fresh and fragrant, they are peeled by hand to preserve all their quality. The peels give life to a slow and natural infusion: they remain immersed in water and alcohol for at least four weeks, releasing colour, aroma and character. Once ready, they are pressed to extract an intensely aromatic infusion with a brilliant yellow colour. The limoncello is then processed without filtration, to maintain its typical opalescence, the hallmark of a genuine product. Each bottle is finally filled and labelled by hand, for a result crafted in every detail.

WOULD YOU LIKE TO PURCHASE OUR BOTTLES?

The Classics from the Leonardo Spadoni selection - 20cL (Nocino, Flauto Magico, Rosolio di Rose, Zabaione)	€ 12
The Classics from the Leonardo Spadoni selection - 50cL (Nocino, Flauto Magico, Rosolio di Rose, Zabaione)	€ 19
Rhum Jamaica Leonardo Spadoni 48° - 70 cL	€ 30
Rhum Jamaica Leonardo Spadoni 58° - 70 cl	€ 46
Artisan Limoncello from Mercato Coperto	€ 25,90



"ORAZIO" BEERS of Mercato Coperto

.....
Have you ever tried craft beer, fresh from the maturation tank and brewed just 20km from you?
.....



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

The Molino Spadoni Brewery, established in 2018 in Reda di Faenza (Ravenna), represents the natural extension of the historic Molino Spadoni business, active since 1921 and always linked to cereal processing. The project was born with the aim of enhancing this expertise, creating raw craft beers, unpasteurised and unfiltered, produced with selected raw materials and a controlled supply chain.

Great attention is dedicated to the balance between brewing tradition and innovation, with a clean, contemporary and easily recognisable style.

Led by master brewer Nicola Grande, the brewery offers a wide and versatile range, designed to enhance the aromas and flavours of cereals and offer quality beers, strongly linked to the Romagna territory but with an international outlook.



Lager

Craft low-fermentation beer, light in colour with dense foam
medium (40 cl) € 5.5
pint (50 cl) € 6.5

Light ALE

Light and refreshing, with a spicy taste and a herbal, peppery finish
medium (40 cl) € 5.5
pint (50 cl) € 6.5

Blanche

Belgian beer with spicy coriander notes and a citrusy flavour
medium (40 cl) € 6
pint (50 cl) € 7

Golden ALE

Golden, fresh and easy-drinking beer with floral and citrus notes
medium (40 cl) € 6
pint (50 cl) € 7

IPA

Bold 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 herbal, 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

Fest Orazio

Craft low-fermentation beer, light in colour, with good clarity and white, dense and compact foam
medium (40 cl) € 6.5
pint (50 cl) € 7.5

WATER and Beverages

MICROFILTERED BOTTLED WATER

Microfiltered Water

€ 2

Still / Sparkling - carafe 1L

The microfiltered water we serve complies with Legislative Decree 23 June 2003, no. 181 "implementation of directive 2000/13/EC concerning the labelling and presentation of foodstuffs, and related advertising".

We prefer microfiltered water, to protect the environment

WATER

Tepelene Water

€ 2

Still / Sparkling in plastic 0.50L

Tepelene Water

€ 3,5

Still / Sparkling in plastic 0.75L

Tepelene®

TEPELENE is a natural mineral water that springs from the uncontaminated depths of the Tepelene mountains in Albania. Characterised by a delicate mineral balance and a slightly alkaline pH, it stands out for its crystalline purity and soft, fresh taste, ideal for accompanying every moment at the table.

S.Pellegrino Naturally Sparkling Water

€ 4,5

in glass bottle 0.75L

S. PELLEGRINO

A protagonist of the most prestigious international dining, they are partners of some of the most important global gastronomic events. S.Pellegrino is a naturally sparkling mineral water, a symbol of Made in Italy worldwide. Characterised by a fine and elegant bubble and a balanced taste, it is ideal for accompanying rich and structured dishes, enhancing their flavours.

Did you know?

S.Pellegrino mineral water travels for 30 years through rocks before returning to the surface at the water springs at the foot of the Italian Alps. Along the way, S.Pellegrino Water is naturally enriched with minerals that give it a unique taste and qualities.

BEVERAGES

TOMARCHIO "D&A" Classic Line

Gingerbeer in glass 27.5cl	€ 4,5
Cedrata in glass 27.5cl	€ 4,5
Cola in glass 27.5cl	€ 4,5
Tonic Water in glass 27.5cl	€ 4,5
Chinotto in glass 27.5cl	€ 4,5
Gazzosa in glass 27.5cl	€ 4,5
Spuma in glass 27.5cl	€ 4,5

TOMARCHIO "D&A Zero" No Added Sugar Line

Lemonade Zero in glass 27.5cl	€ 4,5
Cola Zero in glass 27.5cl	€ 4,5
Blood Orange Zero in glass 27.5cl	€ 4,5



Tomarchio is a historic brand founded in 1920 in Acireale, known for its artisan soft drinks. It uses only fresh Sicilian citrus fruits and Etna water, maintaining for over 100 years a traditional production that enhances the authentic taste of Sicily.

Acqua Brillante "Tonica Italiana" in glass 20cl	€ 3,5
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Pepsi	€ 3,5
Pepsi Zero	€ 3,5
Aranciata Mirinda	€ 3,5
Seven Up	€ 3,5

Lemon Iced Tea - Beltè 3.5 in can 33cl	€ 3,5
Peach Iced Tea - Beltè 3.5 in can 33cl	€ 3,5

THE COFFEE BAR

Espresso / Macchiato / Decaf / Barley Coffee	€ 1,6
Ginseng Coffee / Americano	€ 2
Corrected Coffee	€ 2,5
Cappuccino	€ 2,5
Shaken Iced Coffee + Baileys	€ 5,5 € 6,5
Tea, Infusions and Herbal Teas	€ 3,5



Our "Bar Blend"

Composed predominantly of Central American Arabica coffees, it is a fragrant blend with a round and penetrating taste; it releases its strength in a small ristretto cup; the crema, dense and persistent, presents a dark hazelnut colour. On the palate, roasted and caramelised notes are detected, associated with a fruity hint. For those who love a sweet and fruity coffee.

COVER AND SERVICE

*Monday to Sunday

Lunch cover charge	€ 2
Dinner cover charge	€ 2,5
Children cover charge	€ 1,5

We inform our valued customers that our gastronomic dishes marked with an asterisk on the menu are frozen, prepared for MERCATO COPERTO thanks to innovative food techniques, some of these in the numerous dedicated facilities and laboratories of Molino Spadoni and frozen at origin. This allows us to maintain taste and genuineness unchanged and to guarantee the food quality of typical Romagna products and beyond.

NB: we inform our valued customers that the ingredients/allergens book is available upon request as required by EU Reg. 1169/2011.

*For your four-legged friend

Water bowl	Complimentary
Grilled chicken	€ 10



MERCATO COPERTO HAS OBTAINED THE CERTIFICATION:

KNOW YOUR MEAL

"Know Your Meal" is based on the awareness of what is served and consumed. Everything starts from the choice of raw materials and the type of cuisine and service, therefore knowledge to acquire value must also be conveyed in terms of quality, territory and tradition, food safety, ethics and ecology, aspects that are increasingly central for a restaurant that wants to create culture.



We kindly ask you to request payment at the table.

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

For any clarification, please ask our staff.

Thank you

Drink responsibly.

Do not drink if you are underage.
All prices include VAT and service.



FOLLOW US ON SOCIAL MEDIA:

@mercatocoperto.ravenna

FREE wi-fi

log in to "Mercato Coperto" entering your first name, last name
and email

DISCOVER OUR VENUES



info@mcravenna.it | 0544 244611 - 3343664030
@mercatocoperto.ravenna
Piazza Andrea Costa 2, Ravenna



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



sanvitale@casaspadoni.it | 0544 34455
@casaspadoni.44_12
Via San Vitale 34, Ravenna



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



marcaffè@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