



MERCATO
COPERIO
RAVENNA



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COPERIO
RAVENNA

OUR PROPOSALS "AT ALL HOURS"

**NOT ONLY FOR LUNCH OR DINNER, WE WELCOME YOU "AT ALL HOURS"
FROM 9:30 AM TO 11:00 PM**

*FOR A DELICIOUS BREAKFAST, BRUNCH, SNACK
OR APERITIVO, AFTER-THEATRE OR AFTER-MOVIE DINNER.*

From 12:00 to 3:00 PM and from 6:45 to 10:45 PM
Discover our menu "La Romagna Terra e Mare"



SCAN ME!

COFFEE SHOP AND SURROUNDINGS

Espresso coffee / Macchiato coffee / Decaffeinated coffee / Barley coffee	1,6
Ginseng coffee / Americano	2
Coffee with a shot of spirits	2,5
Cappuccino	2,5
Shaken coffee with Baileys	5,5 6,5
Tea, infusions and herbal teas	

*The Mercato Coperto is a food and wine landmark
where customer care is our priority.*

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

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

Cover charge and food service only 'After Hours' €1
Does not apply to drinks only

COCKTAILS

Spritz Aperol	7
Prosecco, Aperol, Orange, Selz	
Spritz Campari	7
Prosecco, Bitter Campari, Orange, Selz	
Spritz Cynar	7
Prosecco, Cynar, Orange, Selz	
Spritz al Rosolio di Rose	7
Prosecco, Leonardo Spadoni selection Rose Rosolio, Selz	
Spritz Hugo	7
Enderflower syrup, Prosecco, Lime, Mint	
Americano	8
Red Vermouth, Bitter Campari, Selz, Angostura drops, Orange and Lemon zest	
Negroni	9
Gin Mare, Red Vermouth, Bitter Campari, Orange and Lemon zest	
Gin Lemon / Tonic	8
Gin Bickens, Lemon Soda / Tonic Water	
Gin Lemon / Tonic	10
Gin Mare, Lemon Soda / Tonic Water	
Vodka Lemon \ Tonic	8
Vodka Sky, Lemon Soda / Tonic Water	
Vodka Lemon \ Tonic	10
Vodka Belvedere, Lemon Soda / Tonic Water	

ZERO ALCOHOL COCKTAILS

Gin Lemon Zero	8
Tanqueray zero alcol, Lemon Soda	
Gin Tonic Alcol Zero	8
Tanqueray zero alcol, Tonic Water	
Rosso Garibaldino	8
Zero alcohol floral Martini, 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 AND FRUIT JUICES

Pepsi Cola 33cl bottle	3,5
Pepsi Zero 33cl bottle	3,5
Mirinda Orange 33cl bottle	3,5
7 Up 33cl bottle	3,5
Sanbitter 10cl bottle	3,5
Crodino Biondo 17cl bottle	4
Campari Soda 10cl bottle	3,5
Thomas Henry Tonic 20cl bottle	3,5
Thomas Henry Pink Grapefruit Soda 20cl bottle	3,5
Red Bull 25cl can	4,5
Bitter Lemon Organics by Red Bull 25cl can	3,5
Ginger Beer Organics by Red Bull 25cl can	3,5
Tonica Organics by Red Bull 25cl can	3,5

Sparkling Water "Tonica Italiana" 20cl glass bottle	3,5

Lemon Tea - Belte 33cl can	3,5
Peach Tea - Belte 33cl can	3,5

Gingerbeer 27.5cl glass bottle	4,5
Cedrata 27.5cl glass bottle	4,5
Cola 27.5cl glass bottle	4,5
Tonic Water 27.5cl glass bottle	4,5
Chinotto 27.5cl glass bottle	4,5
Gazzosa 27.5cl glass bottle	4,5
Spuma 27.5cl glass bottle	4,5
Lemonade Zero 27.5cl glass bottle	4,5
Cola Zero 27.5cl glass bottle	4,5
Red Orange Zero 27.5cl glass bottle	4,5

TOMARCHIO

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

Fruit juices

Fruit juice (orange, blood orange, peach, apricot, pear, pineapple, ACE, green apple, grapefruit)	3,5
Blueberry juice	4

WATER

Natural or sparkling microfiltered water
1L. Bottle

2

The microfiltered waters we supply comply with the law in accordance with 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.

Tepelene Water
Still / sparkling in 0.50 L plastic bottle

2

Tepelene Water
Still / sparkling in 0.75 L glass bottle

3,5

OVER 20 WINES BY THE GLASS

SPARKLING WINES BY THE GLASS

Prosecco DOC Extra Dry La Casada	5,5
"Rosè De Noir" Spumante Rosè Brut Cleto Chiarli	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 Podere 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 23 Monticino Rosso	6
"T" Cuvèe Bianco Alto Adige DOC 2023 Tramin	6
"Sistino" Pecorino Terre d'Abruzzo IGT 2025 Citra	6
Passerina Terre d'Abruzzo IGT 2025 Citra	6
Bianco Terre Siciliane IGT Trovati	6
"Le Vaglie" Verdicchio Classico dei Castelli di Jesi 2022 Santa Barbara	7

RED WINE BY THE GLASS

"Castelvecchio Sangiovese" Sangiovese di Romagna DOC Spalletti	5,5
Rosso Terre Siciliane IGT Trovati	6
Pinot Nero – Alto Adige DOC 2023 Tramin	6,5
Lagrein – Alto Adige DOC 2022 Tramin	6,5
"Torre Di Oriolo" Romagna Sangiovese Superiore DOC 2023 Morini	6,5

ROSÉ WINES BY THE GLASS

"Terramare" Cerasuolo d'Abruzzo DOC 2025 Citra	6
"Tramari" Primitivo Rosato 2023 San Marzano	6

Ask for our wine list of the day with 130 labels.

BREAKFAST OR SNACK?

Plain sweet/savoury/wholemeal brioche	1,4
Filled brioche (cream/jam/pistachio/Nutella)	1,6
Vegan brioche	1,6
Mini pastries	1 Cad.
Assorted handmade biscuits of our own production (4 pieces)	5
Pancakes with maple syrup and orange marmalade/Nutella/honey	4,5 Cad.
Homemade cake of the day (per portion)	5,5
Romagna doughnut / Tart	4,5

Filled savoury brioche	5
Croque Monsieur	5,5
Del Mercato's Sandwich with cooked ham, tomato, lettuce and rocket	8
Our Maxi Toast with top-quality cooked ham and fontina cheese	6,5
Stuffed Focaccia (Triangle) with Mortadella / with Traditional Salami from our 'Malafronte' delicatessen	6,5
Slice of Margherita Pizza	4
Slice of Stuffed Pizza	4,5

OUR PLATTERS

HIS MAJESTY! 17
24-month aged Mora Romagnola prosciutto, hand-cut

DELICACIES (for 2 people) 36
24-month aged Mora Romagnola prosciutto, Salame Gentile Antica Tradizione, Coppa Stagionata and Mora Romagnola 'Lombolardo', all from Officine Gastronomiche Spadoni, accompanied by Squacquerone DOP from our dairy and caramelised figs

THE "MALAFRONTÉ" (for 2 people) 24
From our Malafronte salami factory: Mortadella, antibiotic-free Passita sausage and gourmet rolled pancetta tied with string

GRAN "MERCATO COPERTO" MIX (for 3 people) 39
A mix of flavours of cold cuts and cheeses selected from our counter: 24-month local prosciutto, mortadella, traditional dried sausage, crispy pork cracklings, Bucciattello and Caciotta di Brisighella cheeses, Pecorino, Squacquerone DOP, all from Officine Gastronomiche Spadoni, accompanied by crispy vegetables, homemade giardiniera, caramelised figs and honey

CHEESES (for 2 people) 26
All produced by Officine Gastronomiche Spadoni, (for 1 person 18)
'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.

MARKET PICKLES AND MIXED PICKLED VEGETABLES (JAR) 4

You can pair them with:

Our Piadina Romagnola 2
homemade with real Mora Romagnola lard

Vegan & 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

All our cured meats and cheeses are gluten-free.

S.G. Gluten-Free Ovenable Bread 2
no risk of contamination, by Molino Spadoni

S.G. Soft Gluten-Free Ovenable Focaccia 3
no risk of contamination, by Molino Spadoni

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:



STUFFED PIADINA

The authentic piadina romagnola is made with flour, water, lard (in our case, the healthy and delicious Mora Romagnola variety) or extra virgin olive oil, and is cooked on a griddle or testo. A unique delicacy with ancient origins in the Romagna countryside as a poor man's dish, today it is protected by the IGP designation and has become a well-deserved symbol of Italian cuisine around the world.

Squacquerone DOP cheese from Officine Gastronomiche Spadoni and rocket	7,5
Antica Tradizione salami from our "Malafrente" salami factory	8
High-quality cooked ham	7,5
White pork sausage from Emilia Romagna with Medicina white onion	11
Buciatello by Officine Gastronomiche Spadoni with vegetables	8,5
Antica Tradizione salami from our 'Malafrente' salami factory and pecorino cheese from Officine Gastronomiche Spadoni	9
Local 'Amarcord' prosciutto	9
Local 'Amarcord' raw ham, Squacquerone DOP from Officine Gastronomiche Spadoni and rocket	9,5

CRESCIONI AND ROLLS

Discover our Romagna crescioni, prepared with our piadina dough made with type 00 flour, soft and fragrant, and filled with delicious ingredients. Crescione (also known as 'cassone' in the Rimini area and 'calzone' in the Imola area), whose name derives from a particular wild herb traditionally used to prepare the filling, is stuffed, folded and closed into a half-moon shape before cooking, sealing the edges well with pressure.

Crescione with potatoes and white pork sausage from Emilia Romagna	8,5
Crescione with tomato and mozzarella fior di latte	8
Crescione with herbs, Brisighella caciotta cheese and Grana Riserva nera "Bella Lodi"	8,5
Sweet crescione with Nutella	5
Stuffed piadina rolls	6

Our crescioni and rolls vary according to seasonality, please ask for suggestions.

Tortello alla lastra Thin pastry sheet filled with "compenso" made of potatoes, pancetta and a hint of garlic, cooked directly on a terracotta or cast iron slab	5 Each.
Stuffed Focaccia (Triangle) with Mortadella / with Salame Antica Tradizione from our "Malafrente" deli	6,5
Stuffed Focaccia (Whole) White pork sausage from Emilia Romagna and Medicina white onion	13

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.

Buciatello, 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.

I AM NOT JUST “A PIZZA”

Every pizza here at Mercato Coperto is made from carefully selected ingredients. The flour, supplied by Molino Spadoni, creates an authentic and fragrant base, which is topped with flavours chosen with the same care and respect. A universal dish, made unique by details that make all the difference. Because the shape doesn't matter: square or round, thick or thin, crispy or with a soft crust... what matters is the substance. And here, the substance is quality.

OUR PIZZA, JUST THE WAY YOU LIKE IT!

Available every day from 12:00 to 22:00 (except Sunday lunch and public holidays) at the Ravenna Covered Market. You can enjoy it at the restaurant, take it away or savour it at the tables inside the market. Soon also available for delivery, so you can enjoy this experience in the comfort of your own home.

Book your table now!

Call us on 0544 244611 or write to us at info@mcravenna.it for any information.

CONTEMPORARY PIZZA - THE EVOLUTION OF TASTE

Our classic pizza is made from a 250 g dough, while our contemporary pizza is made from the same dough but worked differently: thicker and softer, ideal to enjoy whole or served in slices to share. The less thin crust gives a high and fragrant edge, soft on the inside and slightly crispy on the outside, which enhances every bite.

Again, Molino Spadoni flours guarantee excellent digestibility, making the pizza pleasant and light even hours later. It is the perfect choice for those looking for a more modern and convivial taste experience, capable of surprising and winning you over from the first bite.

CONTEMPORARY PIZZA

250 g dough, thick and soft, ideal to enjoy whole or served already divided into slices to share.

Burrata with San Marzano DOP 15

San Marzano DOP tomatoes, 100% Italian fior di latte mozzarella, Prosciutto crudo di Parma DOP, 100% Italian cow's milk burrata, fresh rocket, EVO oil from Frantoio Valsalerno.

Pesto and Mortadella 14

100% Italian mozzarella fior di latte, pistachio pesto, 'Malafrente' mortadella, Brisighella pecorino cheese.

Anchovies 16

San Marzano DOP tomatoes, stracciatella, anchovies, cucunci (capers), fresh basil.

Parmigiana 16

San Marzano DOP tomatoes, baked aubergines, 100% Italian mozzarella fior di latte, Grana Riserva Bianca 'Bella Lodi', oregano, fresh basil.

Gluten-free Margherita Pizza Ovenable 14

S.G. 100% Italian tomatoes, mozzarella made with 100% Italian lactose-free milk.

The Gluten-Free Margherita Pizza is packaged in 'ovenable' food film, meaning it can be cooked in the oven, from Molino Spadoni's Gluten-Free Line. It cooks directly in the special ovenable bag with an anti-contamination barrier. This pre-cooked and frozen pizza is topped with our own mozzarella made with 100% Italian lactose-free milk and 100% Italian tomatoes.

“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 media

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 cl) € 5,5
pint (50 cl) € 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

Low fermentation craft beer, light in colour and with a dense head

medium (40 cl) € 5,5
pint (50 cl) € 6,5

Fest Orazio

Low fermentation craft beer, light in colour, with good clarity and a dense, compact white head

medium (40 cl) € 6,5
pint (50 cl) € 7,5

MOLINO SPADONI CRAFT BREWERY

Founded in 2018 in Reda di Faenza (Ravenna), it represents the natural extension of the historic Molino Spadoni business, active since 1921 and always dedicated 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 devoted 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 highlight the aromas and flavours of cereals and deliver quality beers, deeply rooted in the Romagna territory yet with an international outlook.



AMARI SELECTION

AMARI THAT TELL STORIES OF TERRITORIES, TRADITION AND HANDED-DOWN

Leonardo Spadoni

Shortino

China

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

Shortino 4,5

Nocino

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

Fernet

Based on the oldest recipe for 'Canforamina' from Padua, this infusion contains 19 different types of herbs, using roots, flowers or bark

Flauto magico (served cold)

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 (served cold)

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 (served cold)

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 (served cold)

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.



RHUM SELECTION

Leonardo Spadoni

	Shortino
Jamaican rum 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	6,5
High-proof Jamaican rum 58° 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	7,5

Would you like to enjoy our selections at home or are you looking for the perfect gift? Buy our take-away 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
The Mignon - 4 cl	
Rhum Jamaica Leonardo Spadoni 48° - 70 cl	4,5 30
Rhum Jamaica Leonardo Spadoni 58° - 70 cl	46



LIMONCELLO DEL MERCATO

Shortino

Artisan Limoncello from Mercato Coperto

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 enjoy our limoncello at home or are you looking for a special gift?
Buy the take-away bottle.

Bottle

Limoncello Artigianale del Mercato Coperto

25,90



We would like to inform our valued customers that our dishes marked with an asterisk on the menu are frozen, prepared for MERCATO COPERTO using innovative food techniques, some of which are produced 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 ingredients 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.

For any clarification, please ask our staff.

We kindly ask 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](https://www.instagram.com/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.

CHECK OUT ALL OUR VENUES

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
marcaffè@cmravenna.it | 0544 1963582

RISTORANTE PAPEETE BEACH

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

BOLOGNA NEXT OPENING FEBBRAIO 2026

Via Sant'Isaia - Bologna

Ci trovi anche al **TEATRO ALIGHIERI**
e da giugno a luglio anche al **PALAZZO MAURO DE ANDRÈ**

POWERED BY



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