



Our kitchen is open every day for lunch, from 12 pm to 4:30 pm, and for dinner, Monday through Saturday, 7:00 pm to 11:00 pm

We are open for lunch on Sunday from 12:00 to 5:30 p.m.

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

We remind you that Molino Spadoni has created a wide range of quality and tasty gluten-free products, prepared in our factories designated for the production of gluten-free foods only.

Our products are prepared by trained personnel in special and separate crockery. For this reason, our gluten-free and "OVEN-READY" focaccias and panini are completely free from any food contamination. Anyway, in fairness to customers, we would like to point out as far as dishes of our menu are concerned, gluten-free products are processed inside the kitchen where also gluten products are prepared; therefore, at present, we cannot guarantee compliance with the statutory parameters requiring gluten content to be below 20ppm. Please let us know at the time of your order, whether you have any food intolerance or allergies.

N.B.: we inform our customers that ingredients/allergens book is available for review upon request, as required by EC Reg. 1169/2011. For any clarification, please ask/contact our staff.

A DRINK TO BEGIN...

AT TABLE...

Garibaldi Campari, Orange juice	12	Gin Tonic / Lemon Gin, Tonic water / Lemon Sodaa	12
Tequila Sunrise Tequila, Orange juice, Grenadine 8,5	12	Vodka Tonic / Lemon Vodka, Tonic water / Lemon Soda	12
Aperol Spritz Prosecco, Aperol, Orange, Seltz	12	Gin Tonic Zero Alcol "Tanquerai"	12
Campari Spritz Prosecco, Bitter Campari, Orange, Seltz	12	Bloody Mary Tomato sauce, Vodka, Lemon, Condiments	12
Hugo Elderflower syrup, Prosecco, Saint Germain, Mint	12	Frozen Magarita Tequila/Triple Sec/Cointreau, Sugar, Lime	12
Americano Red Vermouth, Bitter Campari, Seltz, Angostura drops, Orange	12	Daiquiri White Rum, Lemon, Sugar	12
Negroni Gin, Red Vermouth, Bitter Campari, Orange	12	East 8 "Hold Up" Vodka, Aperol, Lemon, Passion fruit Pineapple	12
Negroni Sbagliato Prosecco, Red Vermouth, Bitter Campari, Orange	12	AT THE BAR	10

APPETIZERS

The Sea

Adriatic Sea anchovies* 17 marinated in house, Lollo lettuce salad, sweet and sour spring onions and toasted bread with alpine butter

Salmon* in bellavista, citrus marinade, candied wild fennel and peppermint

"Poker of Tartare"*
red prawn, salmon, tuna and amberjack
with cardamom-marinated fruit balls

Baked catch of the day 30 Knife-cut and selected by the Chef

Taranto-style mussels with Nerone Black Rice bread bruschetta

Seafood salad 25 with cuttlefish, Adriatic prawns, shelled mussels, baby vegetables and lime emulsion

The Land

Selection of baby focaccias

stuffed with focaccia bread, cold cuts and cheeses from of our own production in the fascinating village of Brisighella where Officine Gastronomiche Spadoni prepares Mora Romagnola cold cuts and fresh and aged cheeses.

30

For 2/3 people

OUR PLATTERS

The "Just Ham" platter with "Amarcord" prosciutto from "Malafronte" salami factory and artisanal pickled vegetal	18 bles
Il Tagliere "Leggero" light platters Aged Romagna "Malafronte" loin, "Malafronte" beef bresaola and baked Ricotta from Officine Gastronomiche Spadoni	17
"Our cheeses" - 1 generous serving Aged and fresh cheese of our own production with our Romagna piadina. From Officine Gastronomiche Spadoni: "Caciotta di Brisighella" cheese, "Lo Stanco" raw-m Squacquerone DOP cheese, our Formaggi del Borgo cheeses aged in barriques with hay or depending on the season, aged Pecorino cheese. With honey and caramelised figs.	
Large Cheese and Cold Cuts Platter - serves 3 "Lo Stanco" soft and creamy cheese, Squacquerone DOP cheese, aged Officine Gastronom Cacio del Borgo cheese and aged Pecorino cheese "Amarcord" prosciutto from "Malafronto	
"Morabrada" salami, "Malafronte", cured coppa, "Morabrada" Mortadella and green pork cr (Note: they may vary according to the personal selection of cheesemaker and butcher!)	
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FIRST COUSERS

Artisanal dry pasta and homemade pasta by Casa Spadoni

rolled as it was in the old days, every day, with a rolling pin by our pasta makers, they so called 'sfogline' at Casa Spadoni and Mercato Coperto in Ravenna.

Would you like to take part in one of our sfoglina courses? Write to info@casaspadoni.it or info@mcravenna.it

THE SEA

- Sedanino Pasta "Pastificio Artigianale di Gragnano" 22
 with squilla mantis sauce with Apulia yellow tomato puree
- Ribbed Pacchero "Pastificio Artigianale di Gragnano"

 "Gricia e mare" with Cacio del Borgo di Brisighella cheese and

 Officine Gastronomiche Spadoni wild fennel aged pecorino cheese
- "Gozzo"-style Strozzaprete pasta 22 with Adriatic Sea seafood sauce and rocket pesto
- "Spadafino" Spaghettone 22 with small tuna meatballs in tomato sauce and Calabrian chilli pepper flakes

THE LAND

- Green Cappellacci stuffed with "Nuvola" cheese
 by Officine Gastronomiche Spadoni and 24-month aged Parmigiano Reggiano
 served with melted beurre de Normandie butter and toasted pine nuts
- Pin-rolled rough-textured Tagliatelle 14 with Romagna sauce
- Treff pennette from our own production with vegetables

 served with seasonal vegetables and Brisighella Extra virgin olive oil

THE MORA ROMAGNOLA

these efforts and a commitment to safeguard this breed.

Mora Romagnola is one of the six ANCIENT NATIVE BREEDS that still survive in Italy to this day; its documented presence dates back to the Lombard era.

The survival of this breed over the centuries is probably due to the animal's significant muscular masses, its special aptitude for grazing and the delicacy of its meat. After a gradual period of decline in its distribution, around the 1990s the Mora Romagnola risked extinction, but since 2001 initiatives have been launched to protect this highly prized breed.

The ZATTAGLIA BREEDING GROUND, which was established by the Spadoni family, reflects

Animals LIVE IN OPEN SPACES, monitored, but free to roam around.

Mora Romagnola pigs move a lot, EAT ACORNS and anything else they can find in the woods, drink spring water and are protected during their natural reproduction cycles: breastfeeding, weaning and growth require more than double the time needed by white pigs.

Freedom to ROAM AND NATURAL WELLNESS allow our Mora Romagnola pigs to live twice as long as white pigs, even 18 months: for this reason, MORA ROMAGNOLA MEAT IS NATURALLY TASTIER and, therefore, requires LESS SALT. During processing according to the BEST ARTISANAL TRADITION, we use the PRECIOUS CERVIA SEA SALT, a local delicacy unique in the world for its sweetness and its organoleptic properties. Mora Romagnola cured meats can add up to 30/35% MORE PROTEIN compared to standard pork salami and require a longer ageing process, which for hams is no less than 24 months.

For all these reasons, the organoleptic properties of the meat ARE DECIDEDLY BETTER: it is a PARTICULARLY TASTY, healthy and digestible meat with a high percentage of unsaturated fats. It is also particularly RICH IN IRON, which gives it its characteristic darker colour.

An additional value guarantee comes from the SHORT AND CLOSED PROCESSING CHAIN. It is CLOSED because it only includes products from the Zattaglia breeding. It is SHORT because there are only 7 km between farm and processing plant. "Mora Romagnola" is one of Italy's most prized breeds.

MAIN COURSES

THE SEA

The Au-Gratin Specialities from Papeete with catch of the day coated in Casa Spadoni Nerone black rice flour batter	28
Baked catch of the day from 8€/100g to 10€/100g according to fish type and origin	
Au-gratin Squid with cashews, asparagus and cherry tomato confit	24
"all'Ammiraglia" fried fish medley with fish from the Adriatic Sea and garden vegetables	26
FROM THE SEA Reserve our Catalan Lobster	
THE LAND	
Courtyard Meat sliced steak with free-range chicken breast and seasonal mixed-leaf salad	18
Italian Buffalo Fillet (200g) with aubergine caponata	30
FROM THE LANDReserve our elephant ear cutlet	
SIDE DISHES	
"Corbeille" pinzimonio (for 2 people min.)	20
Grilled vegetables	8
Roast potatoes	7
Dan-sautéed chard	7

SIDE DISH OR APPETIZER?

VEG e S.G. Chickpea hummus with diced tomato and basil

12

VEG e S.G. Quinoa pie with courgettes spaghetti

14

ONCE UPON A TIME...

WE CHOOSE SUSTAINABILITY. IN THE ORIGINAL BAG USED FOR OUR FLOURS, YOU WILL FIND A SELECTION OF OUR BREADS

"Pane Sciocco": It is a saltless bread typical of the Romagna tradition, to be used for the preparation of the tastiest snacks or to accompany a tasting of Mora Romagnola cured meats and typical cheeses. Made with sourdough starter, it is leavened for a long time and, therefore, light and flavourful.

Classic Focaccia: With our sourdough starter; hand rolled; long rising: leavened for more than 24 hours; with 100% Italian extra-virgin olive oil.

7-Grain Focaccia: a fine blend of corn, rye, rice, spelt, oat and barley flour with sunflower, millet, sesame and flax seeds; hand stretched; long leavening: over 24 hours, with our sourdough starter and 100% Italian extra virgin olive oil.

Pane Brusco: made with type I flour, from stone-ground wheat, sourdough and biga starters; it is processed manually, which gives it its rustic look. It has a crunchy crust and compact crumb.

Nerone Black Rice Baby Ciabatta: Baby Ciabatta made adding Nerone black rice, rich in fibre, mineral salts and antioxidant substances, which fight free radicals and have anti-inflammatory and anti-aging properties. With a characteristic black colour, wholemeal and highly digestible.

OFFICINE GASTRONOMICHE SPADONI CHEESES

Squacquerone di Romagna DOP is a soft cheese, typical of the Romagna Apennines, where the animals are traditionally fed with forage from the Pianura Padana. This nutrition means that they provide a delicate milk with herby notes, excellent for the production of this particularly tender, creamy cheese. With a white colour and a sweet, delicate flavour, Squacquerone takes its name from the word "squacqueron" in local dialect, due to its tendency to "let itself go", referring to its extremely soft, gooey consistency, a result of its very short aging time. The DOP certification guarantees that this product is made using only milk coming from the area of origin, without preservatives, and with the exclusive use of native probiotics.

Caciotta di Brisighella is a soft, white cheese, produced with fresh high-quality Italian milk from Emilia Romagna. Thanks to the delicate raw material and the extraordinary bouquet of lactic cultures used, this cheese is produced, maturing in just a very few days, with a solid appearance but a soft, sweet and creamy heart.

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

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

Lo Stanco is a cheese made with high-quality fresh Italian milk from Emilia Romagna, with a soft texture and an edible flowery rind. With a thin rind and a creamy, delicate flavour, this cheese tends to lose its shape during the aging process, and it is from this that it gets its name, "stanco", meaning "tired". Characterised by its white colour, soft consistency and sweet, delicate flavour.

Aged cheeses change, depending on seasonal availability

Cacio del Borgo aged under hay, made with 100% Italian raw milk, is a cheese with a sweet flavour and a light spicy hint resulting from its natural aging process, which takes place on fir boards first, and later under hay in special oak barrels. During aging, this pecorino cheese becomes soft and absorbs hints of hay and flowers that blend perfectly with its lactic and buttery hints.

OUR DESSERT SELECTION	
Chef Spadafino's Original Zuppa Inglese	10
Ice cream in a cup Ice Cream in a cup with seasonal fruit	8 10
"Dai Dai" bite (4 pieces)	8
Assorted biscuits biscuits prepared by our pastry chef (4 pieces)	6
"Fresco" almond creamy dessert	9
"Intenso" semifreddo layered with white chocolate and pistachio, and a Fabbri sour cherry heart	9
And other desserts of the day ask for our delicacies	
AND, TO FINISH selection Levnardo Spadoni	
AND, TO TIMOTI	0.1000
Quinine - Leonardo Spadoni	glass 5
Quinine - Leonardo Spadoni	5
Quinine - Leonardo Spadoni Nocino Liqueur - Leonardo Spadoni	5
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OUR ARTISANAL "ORAZIO" BEERS, ON TAP FROM THE "MOLINO SPADONI BREWERY"





Lager ABV. 5% vol.

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

Medium € 6

Medium € 6

Buratto Indian Pale Ale ABV. 6.5% vol.

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

Type 1 Blanche ABV 4,8% vol.

Medium € 6 "Type 1" is a Blanche-style beer, fermented with an original yeast strain from Flanders, as in the best Belgian tradition. Another typical element that sets it apart is the use of non-malted wheat and spices such as coriander and curacao. Straw-yellow in colour, it is characterized by its haziness as well as by a dense white foam and good degree of fizziness.

SPIRITS

Calvados du Pays d'Auge VSop (Drouin) 8 Merlot Grappa (Bepi Tosolini) 6 Friulana Grappa "Agricola" (Bepi Tosolini) 6 Barrique Grappa "I Legni" (Bepi Tosolini) 6 Moscato Grappa (Sibona) 6 Barolo Gralla (Sibona) 6 Cognac Gran Champagne VSop (Frapin) 10 Check out the list of wines, liqueurs and spirits! LET YOURSELF BE SURPRISED

BEVERAGE

Surgiva Water still and sparkling 0.75 I glass bottle	3
Pepsi Cola (33 cl) and soft drinks	5
REFRESHMENTS	
Espresso Coffee	2
Barley coffee, Coffee 0, Ginseng coffee	2
Cappuccino	3
Fortified coffee	3
AT TABLE	
Espresso	3

Barley coffee, Coffee 0, Ginseng coffee



Cover change including our homemade breads baked fresh daily



