



ON  
CASA SPADONI  
MERCATO COPERTO THE  
BEACH



# MENÚ

SeaFood Tavern



INFO & RESERVATION

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# DISCOVER THE CASA SPADONI'S WORLD

Casa Spadoni was founded in 2014 as a natural evolution of the many activities of the Molino Spadoni Group. It feels as though it had been envisioned, desired, and shaped over a long time—a space for cultural exchange where, alongside our cuisine, tradition, craftsmanship, and conviviality come together. Our fresh pasta is handmade every day by our sfogline, offering all the traditional formats —not only cappelletti, but also “forgotten” dishes such as curzùl and spoia lorda, reinterpreted with a contemporary touch.

At Casa Spadoni, we offer authentic cuisine, made of genuine, time-honored flavors rooted in the best Artusian tradition. We like to call it “self-sufficient cuisine,” because we strive to produce everything ourselves, within our own farms and businesses.



# DISCOVER IN RAVENNA THE MERCATO COPERTO'S WORLD

The Mercato Coperto of Ravenna is a historic building inaugurated in 1922 in the heart of the city, originally conceived as a hub for food trade. After a period of decline during the 20th century, it was fully restored and reopened in 2019, transforming into a modern, multifunctional space.

Today, it hosts artisan shops, restaurants, and cultural events, becoming a key reference point for the city's social and gastronomic life—where tradition and innovation come together.

## DISCOVER OUR TASTY ITINERY!

### CASA SPADONI

[casaspadoni.it](http://casaspadoni.it) / [@casaspadonifaenza](https://www.instagram.com/casaspadonifaenza)

Via Granarolo 97/99, Faenza

### MERCATO COPERTO

[mercatocopertodiravenna.it](http://mercatocopertodiravenna.it) / [@mercatocoperto.ravenna](https://www.instagram.com/mercatocoperto.ravenna)

Piazza Andrea Costa 2, Ravenna

# Who we are?

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The scent of the Adriatic, the warmth of Romagna's hospitality, and the pleasure of sharing a table.

Ours is a genuine seaside osteria, where the daily catch meets the simplicity of traditional recipes and the quality of ingredients from Officine Gastronomiche Spadoni.

Here, cooking is made of real gestures, excellent products, and authentic flavors: honest dishes, meant to be enjoyed slowly, among friends, with the sea before you.

Welcome to our table.



# OUR COUSINE IS OPEN EVERY DAY

Lunch from Monday to Friday, 12:00 PM to 4:00 PM  
Dinner on Friday and Saturday, by reservation  
Saturday and Sunday long lunch from 12:00 PM to 5:00 PM



## OUR VEGETARIAN OPTIONS

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## OUR VEGAN OPTIONS

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## OUR GLUTEN-FREE OPTIONS

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### COVER CHARGE & SERVICE

€4

Includes a basket of our long-fermented sourdough breads and “Cent’anni” multigrain bread by master baker Renato Bosco.

*Molino Spadoni has developed a wide range of gluten-free products, produced in dedicated facilities used exclusively for gluten-free foods, all united by quality and great taste. These products are prepared using dedicated and separate equipment by specially trained staff. You will find gluten-free focaccia and sandwiches from the “OVENABLE” line, ensuring no risk of cross-contamination. However, for the sake of transparency towards our guests, please be aware that within our kitchen, gluten-containing ingredients are also handled in the preparation of the dishes listed on the menu. Therefore, at this time, we are unable to guarantee compliance with the legal threshold of less than 20 ppm of gluten. We kindly ask you to inform our staff of any intolerances or allergies when placing your order.*

*NB: Please be advised that the list of ingredients/allergens is available upon request, as provided for by EC Regulation 1169/2011. For any further clarification, please do not hesitate to ask our staff.*

*\* is used not only to indicate frozen or deep-frozen products, but also to indicate fish that has been blast-chilled in compliance with health and safety regulations.*

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TO START WITH...



# COCKTAILS

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## APERITIVO ITALIANO

€5

Aperitivo Dibaldo BBB, Tonic water, sparkling water, ice

## SPRITZ APEROL

€10

Prosecco, Aperol, orange slice, Seltz

## SPRITZ CAMPARI

€10

Prosecco, Campari Bitter, orange slice, Seltz

## SPRITZ CYNAR

€10

Prosecco, Cynar, orange slice, Seltz

## SPRITZ AL ROSOLIO DI ROSE

€10

Prosecco, Rosolio signed Leonardo Spadoni, Selz

## SPRITZ SAINT GERMAIN

€10

Fiori di Sambuco, Prosecco, Saint Germain, mint

## AMERICANO

€10

Vermouth Rosso, Campari Bitter, Selz, drop of Angostura, Arancia

## NEGRONI

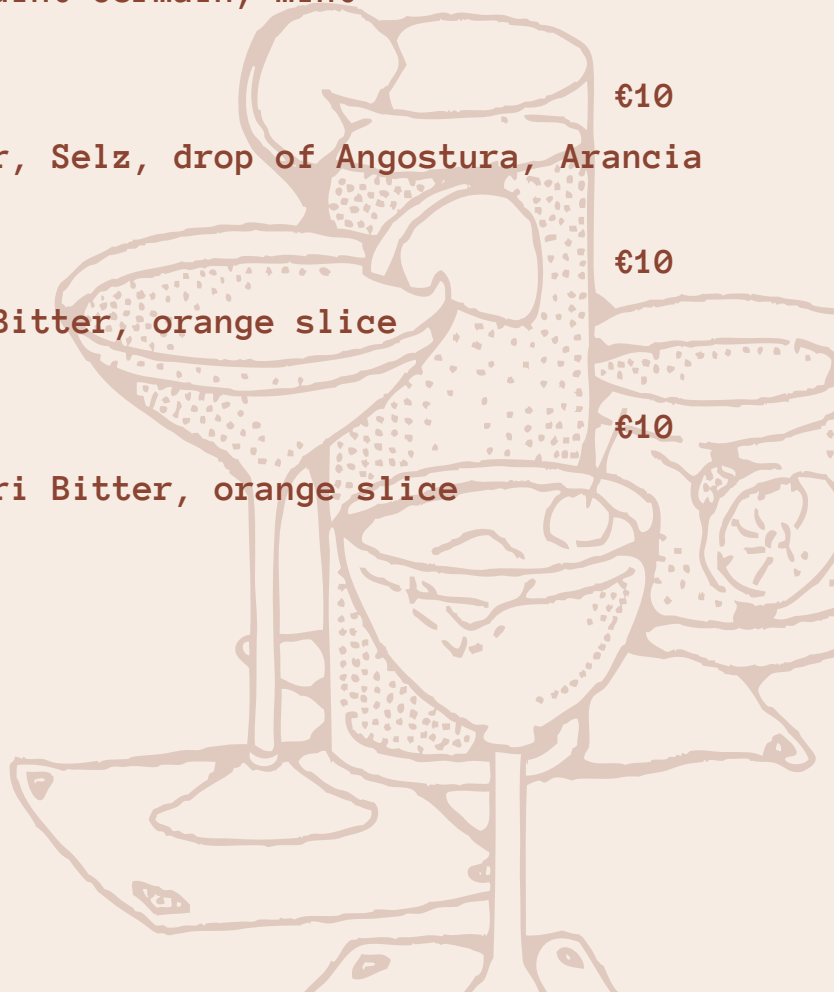
€10

Gin, Vermouth Rosso, Campari Bitter, orange slice

## NEGRONI SBAGLIATO

€10

Prosecco, Red Vermouth, Campari Bitter, orange slice



# GIN TONIC DIBALDO

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## HIS STORY

*DIBALDO is the expression of the creative genius of Baldo Baldinini, who has transformed his love for spirits and liqueurs into a true art form*

*Driven by an ancestral passion for aromas and a constant search for the finest botanicals from around the world, Baldo has created a unique collection where what we call aromatic alchemy is translated into blends with a complex character and a bold personality.*

### GIN TONIC / LEMON

€14

Dibaldo AG 107,86 Dry Gin, Thomas Henry Tonic / lemon soda

### GIN TONIC / LEMON

€14

Gin Dibaldo Paracelso, Thomas Henry Tonic / lemon soda

### GIN TONIC / LEMON

€14

Gin Dibaldo Nostradamus, Thomas Henry Tonic/ lemon soda

### GIN TONIC / LEMON

€14

Gin Dibaldo Camanini, Thomas Henry Tonic / lemon soda

# GLASS OF WINE

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## FROM FRANCIACORTA

Franciacorta Brut DOCG Anniversario Blanc del Blancs €12  
Bersi Serlini

## FROM TRENTINO

AlpeRegis Brut Trentodoc DOC €10  
Rotari

AlpeRegis Rosé Trentodoc DOC €12  
Rotari

## FROM VENETO

Prosecco DOC Extra Dry €6  
La Casada

## FROM ROMAGNA

“Paggetto” Pignoletto DOP Frizzante €6  
Tenuta Nasano

“Ricordo” Albana Secco Romagna DOCG €6  
Tenuta Nasano

“Torre Di Oriolo” Romagna Sangiovese Superiore DOC 2023 €6  
Morini

“Rosè De Noir” Spumante Rosè Brut €6  
Cleto Chiarli

## FROM SICILY

Bianco Terre Siciliane IGT €6  
Trovati

Rosso Terre Siciliane IGT €6  
Trovati

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APPETIZERS



# APPETIZERS

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- ADRIATIC ANCHOVIES** €16  
homemade marinature, with fennel salad, caramelized Tropea red onion, and Campanian fiordilatte bites.
- SMOKED "BALIK" SALMON TARTARE** €25  
with crushed potatoes and melted alpine butter.
- CAPRESE ON THE BEACH** €28  
with 100% Italian fiordilatte mozzarella, raw scampi, cherry tomatoes, EVO oil and basil.

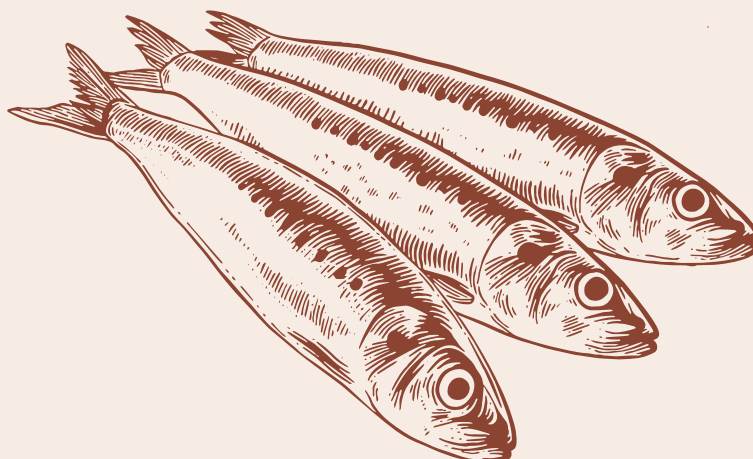
# KNIFE-CUT RAW FISH

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- CHEF'S COOKING SHOW** starting from €28 to person and S.Q.  
Knife-cut raw fish tasting, portioned according to availability, featuring our catch of the day.
- "GEAY" OSYSTERS – VANIA BARTHELEMY** €20  
With a sweet aftertaste, a meaty and crunchy texture, (4 pezzi) and a hint of hazelnut, served with toasted black rice bread and alpine butter.

1 piece

€4,5 cad.



# THE PLATTERS



## 🍷 **PLATTER WITH “SOLO PROSCIUTTO”** €18

with local “Amarcord” cured ham from Salumificio Malafrente and artisanal pickled vegetables. *(for 1 person)*

## 🍷 **“LIGHT” PLATTER** €18

A selection of cured meats: aged Romagnolo lonzino “Malafrente”, beef bresaola, and Bucciattello from Officine Gastronomiche Spadoni with high-quality milk. *(for 1 person but generous)*

## 🍷 **“CHEESES”** €18

Brisighella Bucciattello made with high-quality milk and Squacquerone DOP from Officine Gastronomiche Spadoni. *(for 1 person but generous)*

“Gorgonzola DOP” and “Toma Piemontese” from the “Luigi Guffanti” selection, served with honey and caramelized figs.

## 🍷 **BIG PLATTER OF CHEESES AND CHARCUTERIE** €39

*(per 3 persone)*

Brisighella Bucciattello made with high-quality milk and Squacquerone DOP from Officine Gastronomiche Spadoni, “Antica Tradizione” salami, aged coppa, mortadella from our own production, and “Amarcord” cured ham from our Salumificio Malafrente.

“Gorgonzola DOP” and “Toma Piemontese” from the “Luigi Guffanti” selection.

(NB: selections may vary according to the creativity of the cheesemaker and the charcutier!)

# PLATTERS



## 🌱 "PECORA NERA" PLATTER

€16

Pecorino "Pecora Nera", grapes and nuts

*"Pecora Nera" Pecorino is a traditional Tuscan aged sheep's milk cheese, produced with ewe'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 the flavour is savoury and slightly spicy.*

## TO PAIRING WITH...

### OUR HOMEMADE PIADINA ROMAGNOLA

€2 cad.

Our homemade artisanal piadina made with Mora Romagnola lard.

### 🌱🌿 LOW GLYCAEMIC INDEX VEGAN PIADINA.

€3

Piadina made with type 1 flour and resistant starch. Vegan recipe with bran, free from lard and lactose, a source of protein and high in fibre.

### 🌱 FOCACCIA GLUTEN FREE "OVENABLE"

€3

with no risk of contamination, from Molino Spadoni.

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STARTERS



## STARTERS



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### "BUZZONAGLIA" SPAGHETTI

€23

with tuna, capers, and sun-dried cherry tomatoes.

### "SCIALATIELLO" PAPEETE

€24

with shelled seafood sauce

### TAGLIOLINI WITH CLAMS

€22

with fresh handmade pasta prepared by the sfogline of the Mercato Coperto



### 🌱 RAVIOLO "PREZZEMOLINO"

€18

two-tone ravioli handmade by the sfogline of the Mercato Coperto, filled with ricotta from Officine Gastronomiche Spadoni and served with parsley maître d'hôtel butter

### TAGLIATELLE

€14

with fresh handmade pasta prepared by the sfogline of the Mercato Coperto with Bolognese ragù

*Ask the chef...*

### PAN OF PACCHERI WITH TOMATO SAUCE

€38

with San Marzano tomato and Parmigiano Reggiano *(for min 2 people)*  
"Cavola 993" aged 24 months, served with toasted  
"Cent'anni" bread by master baker Renato Bosco,  
perfect for the iconic "scarpetta"

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SECOND COURSES



## SECOND COURSE



### “AMMIRAGLIA” FRIED FISH

€26

with fish from the Adriatic Sea and garden-grown vegetables

### “FISCHIONI ALLA CARTA”

€24

oven-baked squid with salt and oil

### 🍷 FISHE OF THE DAY

da 9€/hg a 16€/hg

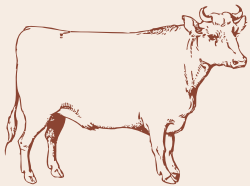
oven-baked catch of the day, selected from fresh Adriatic fish supply based on daily availability



### 🍷 IRISH SCOTTONA BEEF FILLET

€30

with bay leaf and sautéed artichokes



*Scottona is a young female bovine that has never calved. Its meat is highly prized for being tender, juicy, and well-marbled, with intramuscular fat that gives it greater flavour and softness compared to other types of beef.*

### 🍷 LARGE VEAL ESCALOPE

€25

with asparagus



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PLANT-BASED & GLUTEN-FREE



# PLANT-BASED & SENZA GLUTINE

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  **CHICKPEA HUMMUS** €12  
with diced vegetable confetti

   **MARINATED COURGETTES** €12  
with mint and lemon

   **PACCHERO MADE WITH "TEFF" FLOUR BY  
MOLINO SPADONI** €15  
with crunchy vegetables

  **GRILLED VEGETABLES WITH MELTED  
TOMINO CHEESE** €16



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SIDE DISH



## SIDE DISH

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-   **PINZIMONIO** €18  
*(for min. 2 people)*
-   **GRILLED VEGETABLES** €9
-   **BAKED POTATOES** €7,5
-   **EGGPLANT CAPONATA** €8
-   **MIXED SALAD OF BABY LETTUCE AND  
WILD ROCKET LEAVES** €6

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DESSERT




## DESSERT

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**THE REAL "PASTIERA NAPOLETANA"** €9

**PISTACHIO SEMIFREDDO** €11  
with dark chocolate ganache and caramel crumble

**ZUPPA INGLESE** €8

 **GELATO** €10  
fior di latte ice cream swirled with fresh mango and acacia honey

**HOMEMADE BISCUITS** €8  
cooked by our Chef Bakery (8. pezzi)

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## TO BE PAIRED WITH A GLASS OF...

**"Abbas" Romagna Albana Dolce DCG** €6  
Tenuta Nasano

**Albana di Romagna Passito** €7  
Monticino Rosso

*Albana Passito from Fattoria Monticino Rosso is a rare and precious wine, produced only in the finest vintages from grapes that are naturally left to dry on the vine and enhanced by noble rot, which elevates its concentration and aromatic complexity. It has an intense golden colour, while the nose reveals elegant notes of ripe fruit, apricot, and candied citrus, enriched by balsamic and spicy nuances. Smooth, enveloping, and refined, it offers a perfect balance between sweetness and freshness, leading to a long and seductive finish.*

Shortino

**Limoncello Artigianale del Mercato Coperto** €4

*Our artisanal limoncello is made from organic Calabrian lemons, carefully selected at the perfect stage of ripeness after generous exposure to the sun. Fresh and fragrant, they are hand-peeled to preserve their full quality. The zest is used for a slow, natural infusion: it remains steeped in water and alcohol for at least four weeks, releasing colour, aroma, and character. Once ready, it is pressed to extract an intensely aromatic infusion with a bright yellow hue.*

**Discover our selection of bitters, liqueurs, and spirits in our wine list.**

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LA CAFFETTERIA



# LA CAFFETTERIA

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## MOKADOR

**MOKADOR**  
• 100% STRAORDINARIO •

*Mokador is an Italian coffee roastery founded in 1967 in Faenza, and for over 50 years it has been synonymous with high-quality coffee. It selects the finest origins from around the world and processes them with artisanal care, combining tradition and innovation to deliver an authentic espresso with a consistently excellent taste.*



## LA MISCELA – “FLORITA”

*A coffee blend with an aromatic and velvety taste, composed of carefully selected Arabica and Robusta varieties. In the cup, it features a compact hazelnut-coloured crema, a structured body, and a smooth, rounded, and sweet flavour. The aroma reveals floral notes, cocoa, nuts, and dark chocolate.*

**CAFFÈ / DECAFFEINATO** €2

**CAFFÈ D'ORZO / GINSENG** €3

In capsula

**CAPPUCCINO** €3

**CAFFÈ CORRETTO** €4

Sambuca

**CAFFÈ CORRETTO** €5

Grappa

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WATER AND BEVERAGE



# WATER AND BEVERAGE

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## WATER "TEPELENE"

€3,5

Naturale / frizzante in vetro da it. 0,75 L

## WATER "TEPELENE"

€2

Naturale / frizzante in plastica da it. 0,50 L

## SANPELLEGRINO



*A leading name in the world's most prestigious international dining scene, S.Pellegrino is a partner of some of the most important global gastronomic events. It is a naturally sparkling mineral water and a symbol of Made in Italy worldwide. characterised by fine, elegant bubbles and a balanced taste, it is ideal for accompanying rich and structured dishes, enhancing their flavours.*



## ACQUA S.PELLEGRINO NATURALMENTE FRIZZANTE

€4,5

in vetro da lt. 0,75 L

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## ACQUA BRILLANTE "TONICA ITALIANA" SAN PELLEGRINO

€3,5

in vetro da 33.cl

*An emblem of Italian tradition dating back to 1954, Acqua Brillante is synonymous with intense freshness. It is made following an ancient, still-secret recipe that gives it its unmistakable taste, slightly bitter and intensely refreshing.*

# BEVERAGE

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## TOMARCHIO



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



### “D&A” CLASSIC LINE

#### GINGERBEER

€4,5

in vetro da 27,5 cl.

#### CEDRATA

€4,5

in vetro da 27,5 cl.

#### ACQUA TONICA

€4,5

in vetro da 27,5 cl.

### “D&A ZERO” FREE-SUGAR LINE

#### LIMONATA ZERO

€4,5

in vetro da 27,5 cl.

#### GREEN TANGERINE ZERO

€4,5

in vetro da 27,5 cl.

#### COLA / COLA ZERO

€4,5

in vetro da 27,5 cl.

#### RED ORANGE ZERO

€4,5

in vetro da 27,5 cl.

#### CHINOTTO ZERO

€4,5

in vetro da 27,5 cl.

# BEVANDE

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## BELTÈ



*Beltè is a historic high-quality iced tea made with mineral water, prepared using carefully selected infusions for an authentic and natural taste. Fresh and well-balanced, it is ideal for accompanying any moment of the day with lightness and pleasure.*

### THÈ AL LIMONE - BELTÈ

in lattina da 33.cl

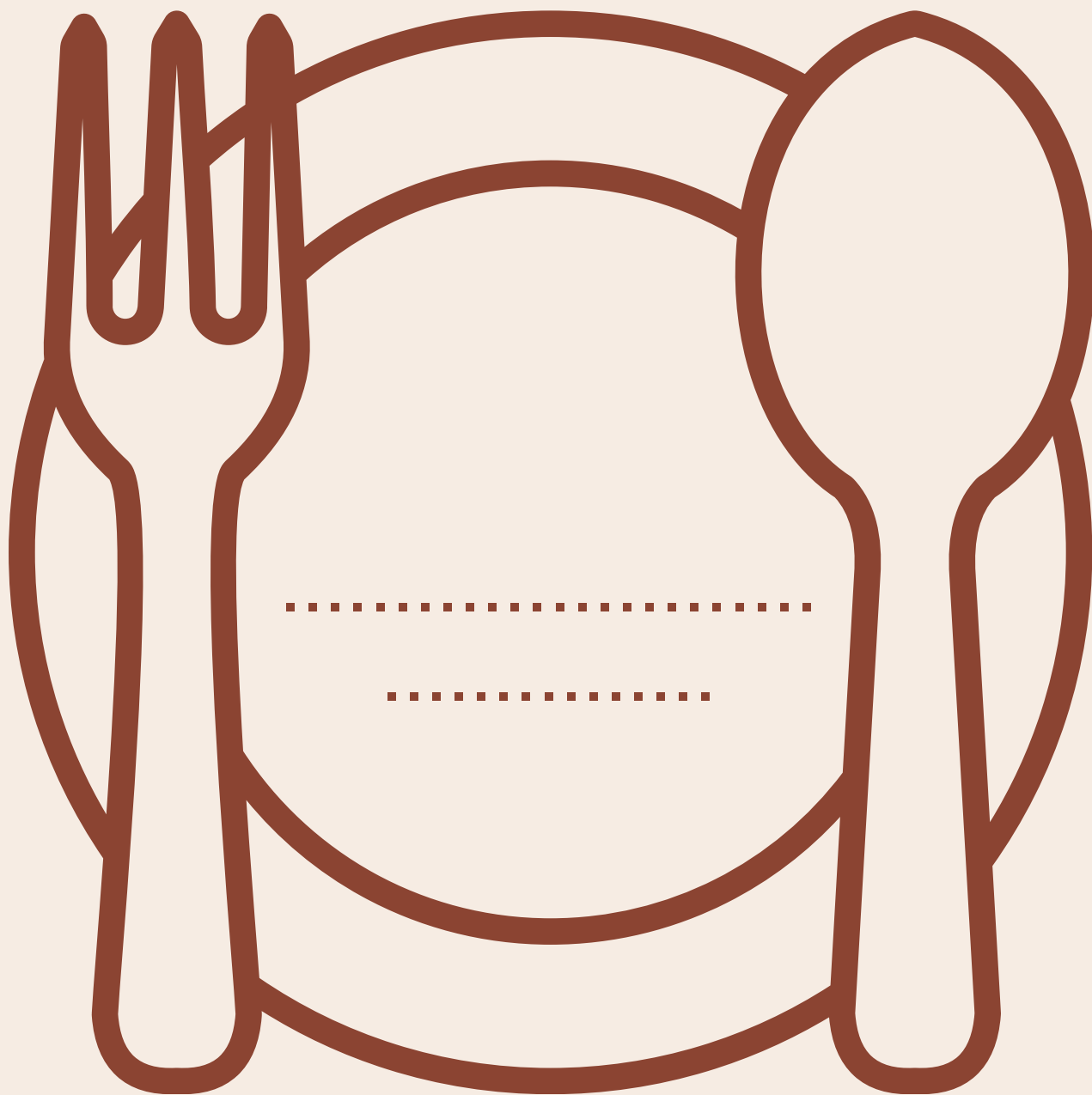
€3,5

### THÈ ALLA PESCA - BELTÈ

in lattina da 33.cl

€3,5

# DISH OF THE DAY...



By Chef Vincenzo Spadafino



  
ON  
CASA SPADONI  
MERCATO COPERTO THE  
BEACH

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ART CAFFÈ  
GARDEN BISTROT

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