

RISTORANTE
CA' DEL PINO



MENU



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Ca' del Pino is a historic restaurant opened in 1966 by Golfrano and Armida Turchetti, which still bears its original name today, at the request of the new management team led by Leonardo Spadoni and Beatrice Bassi. The restaurant is located within a landscape of immense natural beauty: the Po Delta Park. Over the past fifty years, Ca' del Pino has welcomed prominent figures from the worlds of entertainment and culture—such as Giorgio Gaber, Caterina Caselli, Rita Pavone, the Kessler twins, Raffaella Carrà, Alighiero Noschese, and Mino Reitano—as well as journalists like Gianni Brera, and figures from politics, business, and sports.

This restaurant was a favorite of Raul Gardini, Idina Ferruzzi, and their family; his presence is evident in the many paintings and photographs depicting him alongside friends, customers, and the restaurant's longtime owners. Raul made it a habit to stop by Ca' del Pino whenever he returned from business trips. He could arrive at any hour and with as many people as he wanted: among the cooks and waitstaff, a flurry of activity would ensue. Then, on to the dishes. Pasta and beans, tagliatelle, game, fish. Whatever the season had to offer was always there for him and his friends. It was like returning to the family after many days away.

A scene from the film **Il presidente del Borgorosso Football Club**, starring Alberto Sordi, was also filmed here.

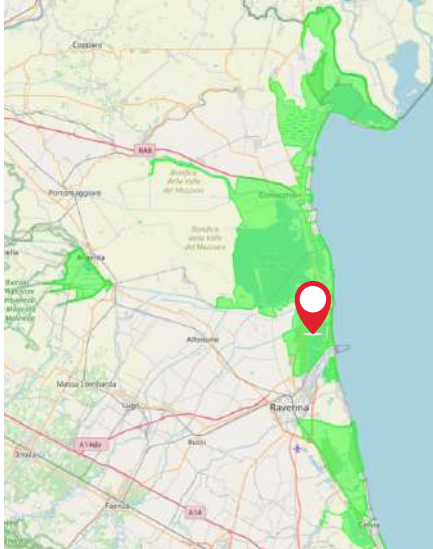
After several years of inactivity, Beatrice Bassi and Leonardo Spadoni have reopened the municipally-owned restaurant thanks to a substantial investment of 450,000 €, which was necessary to bring it up to current culinary and restaurant standards. The new management has preserved the warm and welcoming atmosphere, with a cuisine that remains focused on high-quality ingredients and the region's food and wine traditions. The gastronomic and culinary connection to the region is exceptionally strong: we've revisited the valley's traditions with a menu that bridges land and sea. The menu features the stars of local cuisine, such as eel, valley game, and the aromas of the pine forest. The large grill and the open rotisserie that dominate the main dining room, along with our pasta makers who roll out the dough by hand every day, are a testament to the Romagna tradition, which bursts forth in the restaurant's atmosphere. Over its 57-year history, Ca' del Pino has maintained its identity, its menu, its history, and its warm hospitality.



The historic restaurant is located inside the:



Parco Delta del Po
Emilia-Romagna



Just 7 km from the 8 UNESCO World Heritage Sites in the city of Ravenna. Discover pre-hiking and e-bike trails through the pine forest

Contact us for more information:
cadelpino@casaspadoni.it

Furthermore...

View the photographs from the exhibition



**MERCATO
COPERO**
RAVENNA

"35 anni del Parco del Delta del Po"

12 photographers capture the park's birdlife

The Po Delta Park, established in 1988 by a specific regional law and now a UNESCO World Heritage Site, comprises 10 Wetlands of International Importance (Ramsar Convention 1971), 22 Special Areas of Conservation (SACs) for the conservation of habitats and plant and animal species, and 20 Special Protection Areas (SPAs) for the conservation of birds.

Find out about transport links from the restaurant in the San Vitale Pine Forest:

PERCORSO BOTANICO
and **PERCORSO CA' VECCHIA - PIALASSA BAIONA**



PERCORSO BOTANICO

Length: approximately 1.5 km. Difficulty: Easy

This trail offers an opportunity to learn about the typical vegetation of the San Vitale pine forest in Ravenna. It is a short and pleasant circular route where, through 15 stops marked by an equal number of information boards, you can identify the typical species of the Mediterranean scrub: ash, hawthorn, privet, wild asparagus and... we look forward to you joining us to discover the rest!



PERCORSO CA' VECCHIA - PIALASSA BAIONA

Length: approximately 3 km. Difficulty: Easy

A circular route which, starting from the pinewood car park on Via del Fossatone and joining the Botanical Trail, takes you to Pialassa Baiona. Crossing the picturesque Bassa del Pirotolo, you reach the lagoon with ease, and from the Buca del Cavedone you can observe examples of the marsh birdlife. Along the route, you'll come across Ca' Vecchia, one of the ancient 'threshing floor houses' where pine cones were piled up whilst awaiting the extraction of pine nuts (the source of a lucrative trade), and the Oratory of Madonna del Pino, a tiny little church nestled in the countryside.



VEG Our vegetarian options

Vegan Our vegan options

S.G. Our gluten-free options

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

They are prepared using dedicated, separate utensils by trained staff.

In the interests of transparency towards our customers, we would like to point out that products containing gluten are also processed in the kitchen; therefore, at present, we are unable to guarantee compliance with the legal limit for gluten content of less than 20ppm.

Please inform us of any food intolerances or allergies when placing your order.

*This term is used not only to refer to frozen or deep-frozen products, but also to indicate fish that has undergone 'rapid chilling' in order to comply with health and safety regulations

NB: We would like to inform our valued customers that the ingredients/allergen register is available on request, as required by Regulation (EC) No 1169/2011. Please speak to our staff for any further details.



*Seafood starters

"Il Crudo" from Ca' del Pino with diced nectarine and soya sauce 35
tuna, salmon, oyster, scallop, langoustine.
(Depending on the catch of the day)

S.G. Scallop medallions with cognac, served with sweet-and-sour beetroot cream and roasted foie gras escalope 25

Sardines in "saor" with mixed pickled vegetables 16

S.G. Salad of salt cod, cooked at a low temperature, with crisp fennel and "Giusti" PGI balsamic vinegar of Modena 25

Normandy "GreyEspecial" oysters € 5 cad.
The oysters are served with toasted bread and salted butter

NEW

S.G. Tuna tartare with a small salad, sweet-and-sour gherkins and nectarine 23

Ca' del Pino's Marinated Delicacies 26
(marinated eel, smoked mackerel with pink pepper, marinated anchovies, bosega with baby vegetables)

To be served with...

Our piadina, homemade with Mora Romagnola lard 2,5

Would you like to find out more about piadina and the various recipes?

Would you like to take part in a course: 'From piadina to tigella: a comparison of Romagna and Emilia'?

For groups of 8 or more, we offer a bespoke, fun and gastronomic workshop.

***Soft gluten-free "Ovenable" focaccina** 3
with no risk of contamination, from Molino Spadoni

N.B. All our cured meats and cheeses are gluten-free.



*Starters from the countryside and the valley

VEG	Fried polenta with Squacquerone PDO from our dairy	14
S.G. VEG	Squacquerone PDO flan from Officine Gastronomiche Spadoni, with a cream of 24-month-aged 'Cavola 993' Parmigiano Reggiano and seasonal black truffle	19
S.G. VEG	*Low-temperature-cooked egg with pecorino cream, diced vegetables and basil pesto	19
S.G.	Beef tartare, with 24-month-aged "Cavola 993" Parmigiano Reggiano and Taggiasca olives	24
	Platter of Mora Romagnola prosciutto with piadina	19
	His Majesty! Hand-sliced Mora Romagnola prosciutto with piadina (approx. 50 g)	21
	"Ca' del Pino" Grand Platter (serves 3) Local "Amarcord" prosciutto, "Antica Tradizione" salami, Coppa di Mora, "Morabrada" mortadella, peppered pancetta, Squacquerone PDO, caramelised figs, served with piadina	36



*Seafood first courses

Homemade pasta... Spadoni, rolled out the traditional way every day with a rolling pin by our pasta-makers

Risotto with stewed salt cod and capers (min. 2 people) 18 per person

NEW

Dry passatelli with a light "poverazze" clam soup 19

NEW

Paccheri alla "gricia" with fresh tuna and pecorino 18

Potato gnocchetti with squid ink and salmon roe 21

*Primi di terra

Homemade pasta... Spadoni, rolled out the traditional way every day with a rolling pin by our pasta-makers

S.G. Risotto with mallard from the valley and a Sangiovese reduction (min. 2 people) 18 per person

Tagliatelle with Mora Romagnola red ragù 13

Tagliatelle with white Mora Romagnola ragù, scented with shallots 15

Cappelletti with Mora Romagnola red ragù 15

NEW

VEG Cappelacci stuffed with "Ricotta Nuvola" from Officine Gastronomiche Spadoni, served with butter, saffron, crispy courgettese and courgette flowers 17

Homemade spaghetti alla chitarra with rabbit ragù and Taggiasca olives 17



Main courses from the countryside and valley

- | | | |
|------|--|----|
| S.G. | Braised mallard with wild herbs sautéed in a pan,
just like in the old days | 23 |
| | NEW | |
| S.G. | Roast beef with extra virgin olive oil, lemon and pine nuts | 22 |

*Seafood main courses

- | | | |
|------|--|----|
| | NEW | |
| S.G. | Roasted octopus with mashed potato and confit cherry tomatoes | 23 |
| S.G. | Sliced tuna with sesame seeds, served with chickpea hummus
and extra virgin olive oil | 24 |
| S.G. | Scampi "alla Leonardo" with lemon and extra virgin olive oil (3 scampi) | 28 |
| | NEW | |
| S.G. | Sautéed squid with aubergine caponata | 23 |

Side dishes

- | | | |
|------|--|------|
| S.G. | Grilled vegetables | 7,50 |
| S.G. | Roast potatoes | 6 |
| S.G. | Green salad | 6 |
| S.G. | Sautéed chicory with garlic and chilli | 7 |
| S.G. | Aubergine caponata | 7,50 |



From the grill

Ca' del Pino offers you a Fiorentina steak from a 'Limousine' breed of heifer, native to the French region of the same name.

Scottona: this refers to a young female cow that has never calved, reared in accordance with her natural rhythms. It is characterised by tender, juicy and delicately marbled meat, thanks to a balanced diet and controlled growth.

Fiorentina "Limousine" €/hg 7,50

Irish beef fillet, oil and rosemary (approx. 250 g) 32

Sliced beef with rosemary, Cervia sweet salt, Brisighella olive oil 25

Marinated and grilled cockerel from the Upper Bidente Valley 18

Grilled castrated pig (leg and shank) 18

Romagna-style grill platter (serves 2) 28
(Sausage, pork neck (optional), ribs and pancetta from white pigs of Emilia-Romagna, 'Antibiotic-free' chicken)

"Ca' del Pino" scottona skewer 23
(beef with dried apricots, plums and sweet-and-sour spring onions, all wrapped in pancetta)

Mora Romagnola liver (subject to availability) 16
in a mesh with a slice of "Sciocco" bread



The Mora Romagnola from our farm

One of Italy's most prized breeds

The Mora Romagnola is a special breed of pig, one of Italy's six native breeds, which until a few years ago was at risk of extinction. Leonardo Spadoni, at the forefront of efforts to preserve this traditional breed, has established a farm where the approximately 1,000 animals – whose original genetic makeup has been restored – have easy access to the outdoors and can therefore grow up in a semi-wild environment, where there is always a plentiful supply of water and food. The spring, situated at an altitude of 700 metres, and the farm's own produce ensure that the animals' nutritional needs 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 rearing of the Mora Romagnola makes the meat more flavourful, meaning it requires less salt and provides up to 35% more protein and 64% more unsaturated fats.

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

- Greater outdoor activity results in more toned muscle and a higher concentration of myoglobin (iron). This is why the meat is darker.
- The genetics of this breed result in very pronounced marbling, with fat interspersed amongst the muscle fibres, which translates into greater flavour and tenderness.
- The Mora lives twice as long as a normal pig – 16-18 months compared to 7-8 months – and so, thanks to its age at slaughter, less salt is needed to flavour and preserve the meat.

Find out more:



The fish specialists

The catch changes daily, and you can choose from these varieties, subject to availability.

OUR SPECIALITIES

EEL	grilled over hornbeam wood	€27,5
SARDONCINI	grilled over hornbeam wood	€17,5
	pan-fried with extra virgin olive oil, lemon and parsley	€17,5
SEA BREAM	grilled over hornbeam wood	€/hg 10,5
	baked with potatoes, cherry tomatoes and olives	€/hg 11
SEA BASS	grilled over hornbeam wood	€/hg 10,5
	baked with potatoes, cherry tomatoes and olives	€/hg 11
	baked in salt	€/hg 10,5
MONKFISH	grilled over hornbeam wood	€/hg 9
SOLE	grilled over hornbeam wood	€/hg 9

CHOOSE YOUR COOKING METHOD

- **Grilled over hornbeam wood**

A traditional method that brings out the authentic flavour of the fish. Hornbeam wood, known for its slow burn and elegant scent, imparts a subtle smoky note and a natural aroma

- **in the oven**

A gentle method that preserves the fish's natural tenderness. Oven cooking ensures even heat distribution, keeping the flavours and juices intact.

- **in a pan**

A method that gently envelops the fish, enhancing its tenderness. Slow stewing allows the ingredients to blend harmoniously

- **salt-baking**

Salt-baking is a natural technique that involves encasing the food in a crust of coarse salt, creating a protective barrier during cooking. This ensures that the juices remain inside, resulting in tender, juicy and flavourful meat or fish

- **“acqua pazza”**

‘Acqua pazza’ cooking is a simple and authentic technique, typical of Mediterranean tradition, which involves cooking the food in a light stock of water, cherry tomatoes, garlic, extra virgin olive oil and aromatic herbs. This method creates a moist and fragrant environment that keeps the meat or fish tender and juicy, enhancing its natural flavour without overpowering it.

Prawns, mantis shrimp, turbot and scorpion fish, when available or to order.

The grilled fish will be served with our homemade mayonnaise.

NB: We carefully select the finest catch from our seas and prepare it for you in accordance with the supply chain.

A selection of cheeses from the Officine Gastronomiche Spadoni dairy

Squacquerone di Romagna PDO, is a soft cheese, typical of the, a region where the animals are traditionally fed on fodder from the Po Valley. This diet produces a delicate milk with a herbaceous note, ideal for making this particularly tender and creamy cheese. Milky white in colour and with a sweet, delicate flavour, Squacquerone takes its name from the dialect word 'squacqueron' due to its tendency to 'squacquerare' – that is, to give way – referring to its very soft texture resulting from its short maturation period. The PDO certification guarantees that this product is made using only milk from the area of origin, contains no preservatives and uses only indigenous cultures.

Lo Stanco is a raw-milk cheese made from high-quality fresh Italian milk from the Emilia-Romagna region; it has a soft texture and an edible bloomy rind. With its thin rind and creamy, delicate flavour, it tends to lose its original shape as it matures, which is precisely why it is known as 'stanco'. It is characterised by its white colour, soft texture and sweet, delicate flavour.

Pecorino, is a semi-mature cheese made from high-quality, fresh, pasteurised Italian sheep's milk from the hills of Romagna, enriched with the addition of whole sea salt from Cervia. Pecorino is an ideal cheese for starters, as an accompaniment to traditional Romagna cheese platters, and as a topping for first and main courses.

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

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

The full tasting menu (for 2 people)

17

with honeydew and Ca del Pino honey, orange marmalade and caramelised figs

3-cheese platter (also suitable for sharing)

12

with honey and orange marmalade



Our breads

“**Pane Sciocco**” is the characteristic unsalted bread of the Romagna tradition, perfect for the tastiest snacks or to accompany a tasting of Mora Romagnola cured meats and local cheeses. Made with sourdough, it undergoes a long proving process, resulting in a light texture and rich flavour.

Ciabattina with Nerone Rice A ciabattina made with Nerone rice, rich in fibre, minerals and antioxidants, which help combat free radicals and have anti-inflammatory and anti-ageing effects. It has a distinctive black colour, is wholemeal and highly digestible.

**On request:*

S.G.	Gluten-free ‘Ovenable’ roll contamination-free, from Molino Spadoni	2
S.G.	Soft gluten-free ‘Ovenable’ focaccia contamination-free, from Molino Spadoni	3



Desserts

S.G. VEG	Artisanal fiordilatte ice cream with pine forest honey and pine nuts	8,5
VEG	*Cheesecake with apricot compote and chopped hazelnuts	8,5
NEW VEG	Crispy puff pastry tartlet with Chantilly cream and fresh wild berries	9,5
NEW VEG	Crème brûlée with a shortcrust pastry shell, fiordilatte ice cream and crunchy almonds	9
S.G. VEG	NEW Mango semifreddo with pineapple and coconut sauce	8



Our craft beers “Orazio” in bottles

from the “Birrificio del Molino Spadoni”



LAGER 33 cl

4

A bottom-fermented craft beer,
light in colour with a thick head

LIGHT ALE 33 cl

4,5

Light and refreshing, with a spicy flavour
and a herbaceous, peppery finish

BLANCHE 33 cl

4,5

A Belgian beer with spicy notes of coriander
and a citrus flavour

DUNKEL BOCK 33 cl

4,5

Dark and strong, full-bodied and sweet with notes
of chestnut honey and plum

GOLDEN ALE 33 cl

4,5

A golden, fresh and easy-drinking beer with
floral and citrus notes

STRONG ALE 33 cl

5

Blonde and full-bodied, with a spicy flavour
and a herbaceous and peppery finish

IPA 33 cl

5

Bold with intense tropical aromas
and a balanced bitterness



Drinks

Microfiltered water (1L) Still & Sparkling	2
Acqua Panna in a 75 cl bottle	3
S.Pellegrino Naturally Sparkling water in a 0.75 L glass bottle	5
Soft drinks 33 cl (Pepsi-Cola, Pepsi-Cola Zero, Orangeade, 7Up)	3,50
Fruit juices	3,50
Crodino, Campari Soda	3,50



The Café

Espresso	2
Decaffeinated coffee / Barley coffee / Ginseng coffee / Americano / Coffee with a shot of spirits	2,5
Cappuccino	2,50
Selection of teas and herbal teas	3,50

Our coffee is made using a special blend selected for us by Mokarica. You can buy it as whole beans in our shops.



Cover charge and service € 3,5

Lunch cover charge from Monday to Friday € 2,5

Includes a basket of our breads, which vary daily and are all made with our own flour, and natural or sparkling microfiltered water, as you prefer.

We use only Cervia salt. On your table you will find Cervia salt, pepper, 'La Pace' olive oil from Monte Canneto, olive oil from the ValSanterno oil mill and 'Leonardo Spadoni' artisan vinegars..

*We would like to inform our valued customers that our gourmet dishes marked with an asterisk on the menu are frozen products, prepared for Ca' del Pino using innovative food processing techniques in the numerous dedicated facilities and laboratories of Molino Spadoni and frozen at source.

This allows us to preserve the taste and authenticity of our dishes and to guarantee the food quality of typical Romagna products and more.

NB

We would like to inform our valued customers that the ingredients/allergen register is available on request, as required by Regulation (EC) No 1169/2011. Please speak to our staff for any further details..

We would like to inform our valued customers that Ca' del Pino primarily uses fresh, locally sourced ingredients from the Romagna region, unless frozen products are used where these have been carefully selected and are not otherwise available





RISTORANTE
CA' DEL PINO



CA' DEL PINO

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

RISTORANTE PAPEETE BEACH

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

MAR ART CAFFÈ GARDEN BISTROT

Via di Roma 13, Ravenna

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e da giugno a luglio anche

al PALAZZO MAURO DE ANDRÈ

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