

THE STARTERS

160gr

THE KILO
to take away

THE PORTION



THE TAGLIERE

THE SOUPS

200gr



Cooked calamari with cream of lentils and fresh coriander9,5€ 45€
(squid, lentils, onion, celery, carrots, fresh coriander, salt, extra virgin olive oil) **GLUTEN FREE**

Chickpea piadina with fresh goat cheese and raw ham.....9€ 25€
(chickpea flour, goat cheese, raw ham, salt, extra virgin olive oil) **GLUTEN FREE**

Vegetables and nuts pie with yogurt sauce.....9€ 25€
(whole wheat flour, butter, nuts, winter vegetables according to availability, yogurt, lemon juice, mustard, thyme, extra virgin olive oil, salt)

THE RAVIOLI

1 Kg raw ravioli, 150gr without condiment



Codfish and potato ravioli with tomato confit and oregano.....9€ 30€
(the pasta: flour, eggs, codfish, potatoes; the condiment: tomatoes, garlic, oregano, sugar, salt and extra virgin olive oil)

Rabbit ravioli with spinach and almonds pesto....9,5€ 24€
(the pasta: flour, eggs, rabbit, fresh cheese; the condiment: spinach, parmesan, almonds, orange juice, extravirgin olive oil, salt)

Ravioli "Mariolina" with cream of potato and shallots with lemon and toasted almond crumb.....9€ 30€
(the pasta: flour, eggs, ricotta, Roman pecorino cheese, anchovies in oil, mint; the condiment: potatoes, shallots, organic lemon peel, salt, extra virgin olive oil, toasted almonds)

Ricotta and spinach ravioli with tomato sauce and parmesan cheese.....8,5€ 22€
(the pasta: flour, eggs, ricotta, spinach, parmesan; the condiment: tomatoes, garlic, bay leaf, salt and extra virgin olive oil)

Ravioli with pork, dried tomatoes and walnuts with pork ribs sauce.....10€ 28€
(the pasta: flour, eggs, pork, dried tomatoes, nuts, fresh cow cheese; the condiment: pork ribs, peeled tomatoes, garlic, onion, extravirgin olive oil, salt)

Ravioli "cacio e pepe" with Bolognese ragù.....9,5€ 26€
(the pasta: flour, eggs, pecorino romano cheese and pepper; the condiment: beef, onion, bay leaf, garlic, peeled tomatoes, extravirgin olive oil, salt)

Pumpkin and provolone ravioli with cream of parmesan.....9,5€ 26€
(the pasta: flour, eggs, pumpkin, provolone cheese; the condiment: parmesan, extravirgin olive oil, milk, salt)

Pumpkin and sausage ravioli with sage and pecorino cheese.....9,5€ 28€
(the pasta: flour, eggs, fresh cheese, pumpkin, sausage; the condiment: sage, sheep cheese, extravirgin olive oil)

THE POLPETTE

180gr



Beef meatballs in tomato sauce or white.....9,5€ 50€
(beef, salt, parmesan, organic lemon zest, bread, eggs; the sauce: tomatoes, garlic, bay leaf, extra virgin olive oil and salt)

Sausage, fava beans and chicory patties on pecorino cream.....9,5€ 47€
(pork sausage, broad beans, chicory, salt, extra virgin olive oil; for pecorino cream: milk, pecorino cheese, cornstarch) **GLUTEN FREE**

Endive and potatoes patties with tomato sauce.....9€ 47€
(escarole, potatoes, pine nuts, raisins, salt; for the sauce: tomatoes, extra virgin olive oil, garlic, salt, bay leaves) **GLUTEN FREE VEGAN**

Patties of Tripe in tomato sauce with pecorino romano cheese.....9,5€ 50€
(beef tripe, bread crumbs, salt, mint, pecorino cheese, eggs; for the sauce: tomatoes, garlic, bay leaves, extravirgin olive oil, salt)

THE DISHES

250gr



"Cacciatora" chicken with polenta chips (corn flour) and rosamary.....13€ 52€
(chicken, peeled tomatoes, rosemary, wine, celery, shallots, carrots, salt, extra virgin olive oil; for polenta chips: corn flour, salt, rosemary, extra virgin olive oil) **GLUTEN FREE**

Veal ravioli with caciocavallo cheese, beetroot and mashed potatoes with thyme.....14€ 56€
(veal, cheese, chard, wine, salt, extra virgin olive oil; for the mashed potatoes: potatoes, butter, parmesan, thyme) **GLUTEN FREE**

THE SALADS

Baby spinach, green apple and capocollo of Montefiascone (cured meat).....7€

Marinated pumpkin, sunflower seeds and rosbeef veal..8€
(pumpkin, lemon juice, sunflower seeds, veal, extra virgin olive oil, salt, wine)

Carrots with roasted cauliflower.....7€
(carrots, lemon juice, cauliflower)

Bread.....1,5€

THE MEAT 'N' CHEESE



Cured meat platter.....9€ 13€

Assorted cheese platter.....9€ 13€

Cured meat and assorted cheese platter.....13€ 17€

THE DESSERTS



Shortbread with coconut ganache and cover dark chocolate.....6€
(wheat flour type 0, butter, sugar; for ganache: white chocolate, coconut, cream; for covering with dark chocolate: dark chocolate)

Paradise cake.....6€
(rice flour, almond flour, cornstarch, butter, sugar, eggs, powdered yeast, salt; for milk cream: milk, cream, sugar, cornstarch) **GLUTEN FREE**

Crumble apple and walnuts.....6€
(for crumbling: wheat flour type 0, butter, nuts; for filling: apples, cinnamon, nuts, sugar and lemon)

Cheese cake with sour cherries.....6€
(dried biscuits, butter, cow ricotta cheese, sugar, eggs; fruit coulis: sour cherries and sugar)

Products in green are allergens.

Depending on the season some products may change.

Our products have experienced an immediate reduction to -20° Celsius to preserve their characteristics and freshness over time.

THE WINES

RED



Polluce, IGT Lazio (Nero Buono 100%) Cincinnato.....	9€	14€
Liber Pater, DOC Calabria (Gaglioppo 100%) Cantine Ippolito.....	11€	17€
Punta Aquila, IGT Salento (Primitivo 100%) Tenute Rubino.....	12€	19€
Raverosse, DOC Lazio (Nero Buono 50%, Montepulciano 30%, Cesanese 20%) Cincinnato..	-	18€

WHITE

Castore, IGT Lazio (Bellone 100%) Cincinnato.....	9€	14€
Res Dei, DOC Calabria (Greco Bianco 100%) Cantine Ippolito.....	10€	17€
Vermentino, IGT Salento (Vermentino 100%) Tenute Rubino.....	11€	18€
Pozzodorico, IGT Lazio (Bellone 100% aged in oak) Cincinnato.....	-	19€

ROSE'

Mabilia, DOC Calabria (Gaglioppo 100%) Cantine Ippolito.....	10€	15€
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THE BEERS



Birra Dolomiti Pils Fabbrica di Pedavena (Lager - 4,9%).....	3,5€	-
Birra Dolomiti Rossa doppio malto Fabbrica di Pedavena (Double malt red - 6,7%).....	4€	-
Cortigiana Birra del Borgo (Belgian Blonde Ale - 5,5%).....	5€	-
Reale Birra del Borgo (American Pale Ale - 6,4%)..	5€	-
Duchessa Birra del Borgo (Saison made with spelt - 5,8%).....	5€	-
Ambra Rossa San Gabriel (Craft beer with Treviso radicchio - 5,5%).....	-	7,5€
HefeWeizen San Gabriel (Craft wheat beer - 5,0%).....	-	7,5€

THE DRINKS

Water (500ml Plose).....	1,5€
Chinotto (250ml Plose - type of bitter orange drink).....	2,5€
Gazzosa (250ml Plose - fizzy lemonade).....	2,5€
Orangeade (250ml Plose).....	2,5€
Fruit juices (200ml Plose).....	2,5€
Coffee.....	1€



TAKE AWAY

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