

TO DRINK

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THE STARTERS

160g⁺

Steamed milk meringue with mussel soup.....10€ 60€
 (for meringue: cow's milk ricotta, egg white, salt;
 for the soup: mussels, extra virgin olive oil, garlic, lemon)

Aubergine caponata with burrata (mozzarella cream).9,5€ 56€
 (aubergines, onion, celery, capers, pine nuts, sultanas,
 garlic, parsley, basil, white wine vinegar, sugar, salt and extra virgin olive oil)

Piadinina (Whole wheat bread) with chicken
 marinated in coconut and guacamole.....10€ 56€
 (for the piada: whole wheat flour, salt, water, extra virgin olive oil;
 for chicken: chicken, limoncina herb, coconut milk, salt;
 for guacamole: avocado, tomatoes, shallots, lime juice, coriander, salt)

THE RAVIOLI

150g⁺

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

Ricotta and lemon ravioli with stewed calamari...9,5€ 25€
 (the pasta: flour, eggs, ricotta, organic lemon;
 the condiment: calamari, garlic, bay leaf, salt and extra virgin olive oil)

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)

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

Robiola cheese ravioli with white guinea-fowl ragù.9,5€ 24€
 (the pasta: flour, eggs, robiola cheese;
 the condiment: guinea-fowl, carrots, celery, onion, garlic, bay leaves, rosemary)

Buffalo ravioli with sautéed zucchini and basil.....9€ 25€
 (the pasta: flour, eggs, buffalo mozzarella;
 the condiment: zucchini, salt, basil, extra virgin olive oil)

Crescenza cheese ravioli with fresh basil pesto.....9€ 24€
 (the pasta: flour, eggs, fresh cow cheese;
 the condiment: basil, parmesan, pine nuts, extra virgin olive oil, salt)

THE KILO
to take away

THE PORTION



THE TAGLIERE

THE POLPETTE

180g⁺

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

Eggplant patties with fresh tomatoes and basil.....9,5€ 47€
 (eggplant, bread, parmesan, eggs, basil, tomatoes,
 salt, extra virgin olive oil)

Endive patties with tomato sauce.....9,5€ 47€
 (escarole, potatoes, pine nuts, raisins, salt;
 the sauce: tomatoes, extra virgin olive oil, garlic, salt, bay leaves)

Tomato and mackerel patties
 on cream of roasted yellow peppers.....9,5€ 50€
 (tomatoes, potatoes, mackerel, mint, eggs;
 the cream: peppers, salt, extra virgin olive oil)

THE DISHES

200g⁺

Parmigiana eggplant with buffalo mozzarella.....10€ 36€
 (eggplant, rice flour, tomatoes, mozzarella, basil, parmesan,
 salt and extra virgin olive oil)

Lamb chops in taralli crust
 with vegetables au gratin.....14€ 60€
 (lamb chops, crumbled taralli, eggs, flour, extra virgin olive oil, salt;
 for vegetables au gratin: aubergines, zucchini, peppers, bread crumbs,
 thyme, oregano, pecorino cheese, extra virgin olive oil, salt)

THE SALADS

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

Cherry tomatoes, rocket, caramelized onions
 and anchovies.....7€

Roasted aubergine, rocket and goat cheese.....7€

Bread.....1,5€

THE SOUPS

200g⁺

Cream of peas and shallots
 with pan-seared scallop.....10€ 45€
 (peas, shallots, salt, pepper, scallop, extra virgin olive oil)

Cream of carrot and ginger
 with slivers of almonds.....8,5€ 42€
 (carrots, ginger, onion, salt, extra virgin olive oil
 and almond crumb)

THE MEAT 'N' CHEESE

1/2



Cured meat platter.....9€ 13€

Assorted cheese platter.....9€ 13€

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

THE DESSERTS

Cheesecake with Fabbri's sour cherry.....6€
 (for the base: biscuits, butter;
 for cream cheese: cow ricotta cheese, eggs, sugar)

Mariolina's strudel.....6€
 (for the pastry: type 0 flour, eggs, sugar, extra virgin olive oil;
 for the filling: apples or pears, sugar, sultanas, almonds)

Carrot and almond cake with cream ice-cream.....6€
 (type 0 flour, sugar, almonds, eggs, seed oil, yeast, carrots)

Tiramisù with amaretti (almond biscuits).....6€
 (for sponge cake: eggs, type 0 flour, sugar;
 for mascarpone cream: mascarpone, eggs, sugar;
 for the amaretti: almonds, sugar, eggs)

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.

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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€
Greco Bianco, 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

WWW.MARIOLINARAVIOLI.IT

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