

## THE STARTERS

160g\*



Porridge cooked with winter vegetables.....9,5€ 54€  
(for the polenta: corn flour, salt; **VEGAN GLUTEN FREE**  
winter vegetables based on availability, extra virgin olive oil and salt)

Cooked squid on potato cream and green apple....10€ 56€  
(**squid, garlic**, bay leaf, extra virgin olive oil;  
for the cream: potatoes, green apple, shallots, salt) **GLUTEN FREE**

Chickpeas farinade with white guinea-fowl ragù...9,5€ 54€  
(for the farinade: water, salt, chickpea flour, extra virgin olive oil; **GLUTEN FREE**  
for the guinea-fowl: guinea-fowl, carrot, onion,  
**celery**, rosemary, extra-virgin olive oil and salt)

## THE RAVIOLI

150g\*  
1 Kg  
raw ravioli,  
without  
condiment

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 artichokes.....9,5€ 30€  
(the pasta: **flour, eggs**, codfish, potatoes;  
the condiment: artichokes, **garlic**, salt and extra virgin olive oil)

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 and salt)

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

Robiola cheese ravioli with lamb ragù.....10€ 24€  
(the pasta: **flour, eggs, robiola cheese**;  
the condiment: lamb, carrots, **celery**, shallots, bay leaves,  
rosemary, extra virgin olive oil and 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, **parmesan**, organic lemon zest, **bread, eggs**;  
the sauce: tomatoes, **garlic**, bay leaf, extra virgin olive oil and salt)

Fava beans and chicory patties on parmesan cream.9,5€ 47€  
(**broad beans**, chicory, salt, extra virgin olive oil; **VEGAN GLUTEN FREE**  
for parmesan cream: **milk, parmesan**, cornstarch)

Pumpkin patties on pecorino fondue.....9,5€ 47€  
(pumpkin, **parmesan, eggs, breadcrumbs, asiago cheese**, salt;  
for the pecorino fondue: **pecorino, milk** and cornstarch)

Mackerel patties on pumpkin cream.....9,5€ 50€  
(mackerel, potatoes, salt; **GLUTEN FREE**  
for pumpkin cream: pumpkin, onion, salt, extra virgin olive oil)

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

## THE DISHES

180g\*



Beef pot roast.....14€ 75€  
(Beef, **celery**, shallots, red wine, bay leaves,  
extra virgin olive oil and salt) **GLUTEN FREE**

Tortellini in broth.....13€ 70€  
(for tortellini: **flour, eggs**;  
for the filling: beef, **parmesan**, salt and extra virgin olive oil;  
for broth: mixed hen and beef, water, "limoncina" herb, salt) **200g\***

Escarole pie in tomato sauce (with anchovies in oil on request).10€ 50€  
(escarole, sultanas, **pine nuts**, potatoes; **GLUTEN FREE**  
for the sauce: peeled tomatoes, **garlic**, extra virgin olive oil and salt)

## THE SALADS



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

Rocket, fennels and **nuts**.....7€

Bread.....1,5€

## THE SOUPS

200g\*



Chickpea cream with winter vegetables and toasted bread.....9€ 50€  
(dry chickpeas, winter vegetables depending on availability, **toasted bread**, onion, salt, extra virgin olive oil, marjoram) **VEGAN GLUTEN FREE ON REQUEST**

Pumpkin cream almonds crumb.....8,5€ 45€  
(pumpkin, **almonds**, onion, extra virgin olive oil and salt) **VEGAN GLUTEN FREE**

Potage with poached egg.....9,5€ 55€  
(cabbage, potatoes, onion, carrot, leeks, chard, cabbage,  
broccoli, **egg**, salt, extra virgin olive oil) **GLUTEN FREE**

## THE MEAT 'N' CHEESE



Cured meat platter.....10€ 14€

Assorted cheese platter.....10€ 14€

Cured meat and assorted cheese platter.....14€ 18€

## THE DESSERTS



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**)

Chocolate and cherry mousse with butter biscuits.....6€  
(chocolate, water, sour cherries; **GLUTEN FREE ON REQUEST**  
for biscuits: **butter, flour, eggs**, sugar)

Chocolate cake "Caprese" with ice cream.....6€  
(chocolate, **almond flour, butter**, sugar, **eggs**) **GLUTEN FREE**

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

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.....	10€	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€
Dolcetto d'Alba "Cescu", DOC Piemonte (Dolcetto d'Alba 100%) Angelo Negro.....	12€	18€

**WHITE**

Castore, IGT Lazio (Bellone 100%) Cincinnato....	10€	14€
Greco Bianco, DOC Calabria (Greco Bianco 100%) Cantine Ippolito.....	11€	17€
Vermentino, IGT Salento (Vermentino 100%) Tenute Rubino.....	11€	18€
Roero Arneis, DOCG Piemonte (Arneis 100%) Angelo Negro.....	12€	18€

**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](http://WWW.MARIOLINARAVIOLI.IT)

VIA PANISPERNA 222A 06-64463859

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