

THE STARTERS

160g*



Creamed codfish in pea cream.....10€ 56€
(codfish, milk, garlic, parsley, extra virgin olive oil;
for the cream of peas: peas, shallots, extra virgin olive oil, salt) GLUTEN FREE

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) GLUTEN FREE

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

THE RAVIOLI

1 Kg raw ravioli, 150g* without condiment



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 "cacio e pepe" with Bolognese ragù.....10€ 28€
(the pasta: flour, eggs, pecorino romano cheese and pepper;
the condiment: beef onion, bay leaf, garlic, peeled tomatoes, extravirgin olive oil and salt)

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)

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)

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

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) VEGAN GLUTEN FREE

Zucchini patties with basil cream.....9,5€ 47€
(courgettes, potatoes, bread crumbs, asiago, parmesan, pecorino, eggs, salt)
the cream:milk, basil, extra virgin olive oil, parmesan)

THE DISHES

200g*



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

Lamb chops in taralli crust with sautéed chicory.....15€ 60€
(lamb chops, crumbled taralli, eggs, flour, extra virgin olive oil, salt;
for chicoria: chicory, oil, salt and garlic)

THE SALADS

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

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

Bread.....1,5€

THE SOUPS

200g*



Cream of peas and shallots with seared codfish morsels.....10€ 45€
(peas, shallots, salt, pepper, codfish, extra virgin olive oil) GLUTEN FREE

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



Cheesecake with Fabri'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)

Tiramisu 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)

Dark chocolate mousse with butter biscuits.....6€
(chocolate, eggs, water;
for biscuits: butter, flour, eggs, sugar) GLUTEN FREE ON REQUEST

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.....	- 18€
Barbera d'Alba "Dina", DOC Piemonte (Barbera d'Alba 100%) Angelo Negro.....	12€ -

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€ -
Lisa Birra del Borgo (Lager - 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 radichchio - 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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