

## THE STARTERS

160g\*



Creamed codfish in chickpeas cream.....10€ 56€  
(codfish, **milk**, **garlic**, **parsley**, extra virgin olive oil;  
for the cream: chickpeas, shallots, extra virgin olive oil, salt)

Walnut tart with Roman broccoli cream.....9,5€ 50€  
(wholemeal flour, **walnuts**, **butter**;  
for the cream: Roman broccoli, extra virgin olive oil, salt)

Chickpeas farinade with raw hum  
and stracchino cheese.....10€ 56€  
(chickpeas flour, raw hum, **water**, **stracchino cheese**,  
salt, extra virgin olive oil)

## THE RAVIOLI

1 Kg  
raw ravioli,  
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)

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)

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)

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

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)

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 peas....9,5€ 50€  
(potatoes, mackerel, mint, salt, **eggs**;  
the cream: peas, 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**

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

## THE DISHES



250g\*

Braised beef with crispy potatoes.....15€ 60€  
(beef, onion, carrot, **celery**, rosemary, red wine;  
potatoes, chopped **almond** and **walnut**, extra virgin olive oil, salt)

Parmigiana eggplant with buffalo mozzarella.....11€ 40€  
(eggplant, rice flour, tomatoes, **mozzarella**, basil, **parmesan**,  
salt and extra virgin olive oil)

Lamb chops in taralli crust  
with seasonal vegetables.....15€ 60€  
(lamb chops, crumbled taralli, **eggs**, **flour**, extra virgin olive oil, salt)

## THE SALADS



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

Rocket, fennel, anchovies in oil and walnuts.....7€

Bread.....1,5€

## THE SOUPS

200g\*



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

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



Mariolina's strudel with custard cream.....6€  
(for the pastry: **type 0 flour**, **eggs**, **sugar**, **butter**;  
for the filling: apples or pears, **sugar**, **sultanas**, **almonds**;  
for the cream: **milk**, **egg yolks**, **sugar**, corn starch)

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**)

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

		
	375ML	750ML
Polluce, IGT Lazio (Nero Buono 100%)		
Cincinnati.....	10€	14€
Liber Pater, DOC Calabria (Caglioppo 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%) Cincinnati..		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%) Cincinnati....	10€	14€
Greco Bianco, DOC Calabria (Greco Bianco 100%) Cantine Ippolito.....	11€	17€
Vermentino, IGT Salento (Vermentino 100%) Tenute Rubino.....	11€	18€
Rocro Arneis, DOCG Piemonte (Arneis 100%) Angelo Negro.....	12€	18€

ROSE'

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

		
	33cl.	50cl.
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 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

VIA PANISPERNA 222A 06-64463859

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