

**1**  
**Best for Light Meals**

**Celentano Light Cheese Ravioli**  
Surprise! These sun-shaped ravioli (with only 2.5 grams of fat and 200 calories per serving) tasted better than many full-fat counterparts. Pungent romano cheese adds flavor to the mild, crumbly filling. "Maybe I'll finally start my diet now!" announced one taster. (\$3.90 for 22 oz.)  
*Try with marinara.*



**2**  
**Best for Weeknight Dinners**

**Seviroli Three Cheese Large Ravioli**  
One bite of these oversize ravioli and our panel swooned in unison: "Sooooo creamy." Stuffed with ricotta, parmesan, pecorino-romano and flecks of parsley, they're flavorful enough to serve with just EVOO, salt and pepper. And because they're sold in bulk, they're wallet-friendly enough to eat every night of the week. (\$8.85 for 4 lbs., at Sam's Club locations)  
*Toss with a little EVOO, salt and pepper.*



**3**  
**Best for Impressing Guests**

**Pasta Prima Five Cheese Ravioli**  
One of the highest scorers in our history, these prompted one panelist to claim they were the best she'd had...ever. With feather-light dough and a silky filling—a blend of sweet ricotta, parmigiano-reggiano, romano, asiago, fontina and garlic—they are total indulgence. (\$4.22 for 8 oz.)  
*Take 'em over the top with alfredo.*



**4**  
**Best for Kids**

**New York Ravioli Jolie Ravioli Mac & Cheezy**  
Turn the perennial kid fave into a filling and stuff it into fun shapes like hearts and rocket ships. The result? An adorable and addictive dinner. "So cute and tasty!" raved a smitten mom. Our tot taster was too busy driving his car-shaped ravioli into his mouth to comment. (\$3.99 for 12 oz.)  
*Dab with butter.*



# RAVIOLI THAT RISES ABOVE

*We sampled dozens of cheese ravioli brands to find these melty masterpieces.*



**5**  
**Best for Date Night**

**Buitoni All Natural Quattro Formaggi Agnolotti**  
Roasted garlic plus four cheeses give these seductive half-moons a complexity that meets its match in bright pesto. "These pack a sharp punch," said one panelist, who couldn't wait to cook them for his wife. Aw. (\$4.69 for 9 oz.)  
*Stir with pesto.*



FOOD STYLING BY VICTORIA GRANOF; PROP STYLING BY JULIE FLYNN