

Tortellini vs Ravioli (vsdiff.com)

Aspect	Tortellini	Ravioli
Typical shape	<i>Ring / navel</i>	<i>Square / round / pillow</i>
Usual fillings	Finely minced meat , <i>cheese</i> , cured ham	Ricotta & spinach, seasonal vegetables , meat, or cheese blends
Dough	Thin, egg-enriched (<i>pasta all'uovo</i>)	Egg or water dough; thickness varies more
Cooking & pairing	Quick boil; often served in broth	Boil; paired with <i>cream</i> , tomato or butter-based sauces
Regional origin	Emilia-Romagna (Bologna, Modena)	Widespread in Italy; earlier medieval references

Source: <https://vsdiff.com/tortellini-vs-ravioli/>