

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