RESTOMARGIN

Quick Start Guide

Know the real profit behind every dish.

	A	B	C	D	E	F
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5	**Net Sales**	**€8,972.73**		**Best Seller**	Margherita	
6	**Units Sold**	**910**		**Highest Contribution**	Prosciutto Crudo & Rocket	
7	**Food Cost**	**€2,303.68**		**Delivery Watch**	Diavola	
8	**Contribution Profit**	**€6,669.05**		**Menu Engineering**	2 Stars · 2 Plowhorses · 1 Puzzle · 1 Dog	
9	**Average Food Cost %**	**25.7%**		**Inventory**	Review unexplained stock variance	
10	**Contribution Margin**	**74.3%**		**Overall**	HEALTHY · Delivery pricing needs attention	
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12						

13	Menu Item	Units	Net Sales	Contribution	Food Cost %	Class
14	Margherita	319	€2,755.00	€2,104.24	23.6%	STAR
15	Diavola	221	€2,410.91	€1,787.69	25.9%	STAR
16	Prosciutto & Funghi	160	€1,818.18	€1,307.78	28.1%	PLOWHORSE
17	Prosciutto Crudo & Rocket	75	€988.64	€664.64	32.8%	PUZZLE
18	Marinara	95	€690.91	€578.81	16.2%	PLOWHORSE
19	Rocket & Cherry Tomato Salad	40	€309.09	€225.89	26.9%	DOG

Demo data shown. Replace it with your own business data before relying on the results.

How RestoMargin works

1. Set up the business

Open START and choose business name, country, currency, business type, unit system and tax setup.

2. Add ingredients

Enter the real supplier pack quantity, purchase unit, invoice price and yield. RestoMargin calculates usable cost.

3. Add suppliers

Store supplier details and quotes so prices can be compared on a normalized unit basis.

4. Build recipes

Create sub-recipes such as dough and sauces first, then build final dishes.

5. Price the menu

Enter selling prices and channel costs. RestoMargin calculates tax, food cost, margin and contribution.

6. Add sales

Enter period, item, channel and quantity sold. Use the real final price when it differs from the menu price.

7. Review performance

Use Menu Engineering, Inventory & Waste, Business Costs, Scenarios and Dashboard.

8. Verify sensitive data

Tax and allergen/dietary information must be checked against current local rules and supplier information.

What the customer sees

Ingredient	Supplier	Pack Qty	Unit	Pack Price	Yield %	Effective Cost / Unit
00 Pizza Flour	Molino Artigiano	25	kg	€26.50	100.0%	€1.060
Canned Tomatoes	Verde Foodservice	10	kg	€18.00	100.0%	€1.800
Fior di Latte Mozzarella	Verde Foodservice	5	kg	€39.50	96.0%	€8.229
Extra Virgin Olive Oil	Verde Foodservice	5	L	€42.00	100.0%	€8.400
Fresh Basil	Verde Foodservice	0.5	kg	€7.50	85.0%	€17.647
Spicy Salami	Sapori Italiani	2	kg	€24.00	98.0%	€12.245
Cooked Ham	Sapori Italiani	2	kg	€20.50	98.0%	€10.459
Button Mushrooms	Verde Foodservice	3	kg	€13.50	88.0%	€5.114
Parmigiano Reggiano	Sapori Italiani	1	kg	€20.00	96.0%	€20.833
Rocket Leaves	Verde Foodservice	1	kg	€9.50	82.0%	€11.585

Ingredient costing: package price and yield become an effective usable cost.

Menu Item	Units Sold	Customer Price	Net Sales	Recipe Cost / Unit	Total Food Cost	Contribution	Food Cost %
Margherita	319	€9.50	€2,755.00	€2.04	€650.76	€2,104.24	23.6%
Diavola	221	€12.00	€2,410.91	€2.82	€623.22	€1,787.69	25.9%
Prosciutto & Funghi	160	€12.50	€1,818.18	€3.19	€510.40	€1,307.78	28.1%
Prosciutto Crudo & Rocket	75	€14.50	€988.64	€4.32	€324.00	€664.64	32.8%
Marinara	95	€8.00	€690.91	€1.18	€112.10	€578.81	16.2%
Rocket & Cherry Tomato Salad	40	€8.50	€309.09	€2.08	€83.20	€225.89	26.9%

Example insight: Marinara has a very low food cost, while premium pizzas generate more contribution per sale. Delivery fees can compress contribution even when menu pricing looks healthy.

Menu performance: sales, net revenue, food cost and contribution in one view.

English

Quick operating checklist

- Complete START first.
- Use real supplier prices, not demo figures.
- Build ingredients before recipes and recipes before menu pricing.
- Use the same reporting period for sales and inventory.
- Review warnings before relying on a row.
- Back up the workbook before major changes.

Italiano

Quick operating checklist

• Completa prima START.

• Usa i prezzi reali dei fornitori, non quelli del demo.

• Crea ingredienti, poi ricette e infine prezzi menu.

• Usa lo stesso periodo per vendite e inventario.

• Controlla gli avvisi prima di usare un risultato.

• Fai un backup prima di modifiche importanti.

Français

Quick operating checklist

• Complétez d’abord START.

• Utilisez les prix réels des fournisseurs, pas ceux du fichier démo.

• Créez ingrédients, recettes puis prix du menu.

• Utilisez la même période pour ventes et inventaire.

• Vérifiez les alertes avant d’utiliser un résultat.

• Sauvegardez avant toute modification importante.

Deutsch

Quick operating checklist

• Zuerst START vollständig ausfüllen.

• Reale Lieferantenpreise verwenden, keine Demo-Werte.

• Zutaten, dann Rezepte, dann Menüpreise anlegen.

• Für Verkauf und Inventur denselben Zeitraum verwenden.

• Warnungen vor der Nutzung eines Ergebnisses prüfen.

• Vor größeren Änderungen eine Sicherung erstellen.

Español

Quick operating checklist

• Completa primero START.

• Usa precios reales de proveedores, no los del demo.

• Crea ingredientes, después recetas y finalmente precios del menú.

• Usa el mismo periodo para ventas e inventario.

• Revisa las alertas antes de usar un resultado.

• Haz una copia antes de cambios importantes.

Important limits and support

Taxes

RestoMargin calculates indirect-tax effects on pricing and margin, but it is not tax advice and does not file tax returns. Confirm the rule that applies to the exact product and location.

Allergens

Ingredient tags and recipe review fields support decisions. Cross-contact, supplier reformulations and local labelling rules require human verification.

Inventory

Unexplained variance should be investigated before it is treated as confirmed waste or loss.

Operating profit

Break-even and profit estimates depend on complete cost inputs and a consistent reporting period.

Support

Technical support covers product use, formulas, bugs, downloads and licensing; it does not replace professional accounting, legal or food-safety advice.

Support: support@restomargin.com

Version: RestoMargin Professional 1.0.0