

AVE MARIO

15 HENRIETTA ST. WC2E 8QG LONDON

BRUNCH

SCRAMBLED EGGS WITH CAVIAR // 18
*sourdough bruschetta, organic eggs,
10g of italian Baeri caviar*

SCRAMBLED EGGS WITH TRUFFLE (V) // 17
*sourdough bruschetta, organic eggs scrambled
with truffle cream, fresh black truffle*

BIG BANANA PANCAKES (V)..... 8
*extra fluffy pancakes topped with caramelised
bananas and a massive drizzle of maple syrup*

PEAR-FECT FRENCH TOAST (V)..... 9
*super soft brioche, poached pears, home-made
chantilly, our very own nocciolata spread,
almond flakes*

GRANOLA DI AUTUNNO (VEG, GF)..... 8
*gluten-free oats granola, mix of seeds, coconut
yoghurt, with apple, pear and cinnamon compote.*

EGGS ALLA FIORENTINA (V)..... 10
*warm fluffy brioche, two organic poached eggs,
spinach and warm hollandaise salsa*
+ with prosciutto cotto 3
+ with sustainable Scottish smoked salmon 5

AVAILABLE AFTER 11:30

STARTERS TO SHARE

ALL STARTERS AND PIZZAS ARE MEANT TO BE SHARED,
SERVED AS AND WHEN READY

BUONI PRODOTTI E ANTIPASTI

MORTADELLA DA GIOVANNI BERTARINI (GF) 6
Bologna's naughtiest mortadella

PIATTINO APERITIVO..... 9
*mozzarella di bufala from Salvatore Corso,
mortadella from Giovanni Bertarini, chunky
Sicilian olives and grissini*

BURRATA CON PAPPÀ AL POMODORO (V)..... 12
*250gr burrata straight from Puglia, bread soaked
in San Marzano tomatoes, garlic and Sicilian
olive oil*

FRITTO DI VERDURA (VEG, GF)..... 7
*seasonal butternut squash, parsnip
and mushroom fritto, served with aioli*

ITALIAN CAVIAR

ITALIAN BAERI CAVIAR BY ASTARA, FROM THE
GAVIERI FAMILY OF THE VENICE REGION:

**BABY PIZZA WITH MOZZARELLA
& CREME FRAICHE & 10G CAVIAR /18**

**BEEF TARTARE WITH PEAR, BREADCRUMBS,
CREME FRAICHE & 10G CAVIAR /20**

**CROCCHETTE WITH CHEESY POTATO
FILLING & 10G CAVIAR /16**

INSALATE

THE FALL CHOPPED SALAD (VEG, GF)..... 11
*big chopped salad with crunchy lettuce,
red chicory, beetroot, red cabbage, grilled
spring onion, honey-raspberry vinegar dressing,
walnuts, seeds*
+ add herb-whipped ricotta (V) + 3

THIS IS NOT A 'PIZZA'

AVE MARIO'S GOURMET NON-PIZZAS ARE MADE USING
THE TRADITIONAL ITALIAN BAKING TECHNIQUE CALLED
'BIGA' WHICH INVOLVES A 24-HOUR LEAVENING;
A PROCESS WHICH GIVES THEM A UNIQUE PILLOWY
CRUST AND BRINGS BACK THE MEMORY OF BREAD
THAT LA NONNA USED TO MAKE.

MAMMA BE EXTRA (V*)..... 11
*deep San Marzano ragù, smoky stracciatella,
basil 'caviar'*

OH MY GOURD (V*)..... 12
*delica pumpkin, mozzarella fior di latte,
radicchio, gorgonzola-ricotta sauce, pecans,
chives, balsamic glaze*

BROC' ON..... 13
*mozzarella fior di latte, broccoli, pesto,
guanciale, smoked stracciatella cream, fresh chilli*

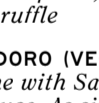
**ASKING FOR TRUFFLE
(WITH AN EGG ON TOP) (V*)..... 17**
*crème fraîche, fior di latte mozzarella,
black garlic cream, mushroom carpaccio,
fresh black truffle, chives, poached egg*

SAINT POLPO 16
*yellow datterini tomato sauce, mozzarella fior di
latte, potato cream, octopus, Taggiasche olives,
lemon, parsley*

HEY HOT STUFF..... 13
*fior di latte mozzarella, mortadella piccante,
ricotta-nduja cream, crispy onion, crispy basil*

EDEN'S GARDEN (VEG)..... 12
*yellow datterini tomato sauce, mushrooms, kale,
fresh chilli, Taggiasche olives*

MAIN DISHES



PRIMI

WHERE ARE MY RAVIOLI?! (V*)..... 13
*home-made fresh pasta parcels filled with
lemony ricotta and spinach, burro salvia,
parmigiano foam*

MAFALDINE AL TARTUFO (V)..... 18
*home-made mafaldine pasta, truffle mascarpone
sauce, fresh black truffle*

LINGUINE AL POMODORO (VEG)..... 12
*home-made linguine with San Marzano and
datterini tomato sauce. As simple as that.*

SECONDI

AVE MARIO'S AUTUMN TAGLIATA (GF)..... 19
*200g of sliced chargrilled bavette steak,
served with salsa verde, patatine al forno, and
grilled radicchio sauteed with balsamic vinegar*

PARMIGIANA DI MELANZANE (V*, GF)..... 14
*layers of melting aubergine with slow-cooked
San Marzano tomato sauce and provola
affumicata cheese*

TORTA DI SALMONE..... 18
*sustainably-sourced Scottish salmon fillet,
baked with datterini tomatoes, olive taggiasche,
capers, herbs and citrus zest, with a crispy puff
pastry lid*

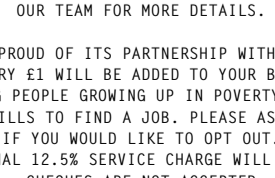
DOLCI

IL TIGRAMISÙ (V)..... 6
the unbeatable classic, not so classic

BABY BABA (V)..... 7
*Citrusy rum baba: mini sponge cake soaked in
rum syrup, served with whipping cream*

CHOCOLATE AL PORNO (V)..... 8
*the best of both worlds: oozy chocolate fondant
base and airy praline mousse*

APPLE PILLOWS (VEG)..... 8
*crispy black 'ravioli' parcels filled with apple
vanilla compote. Served with vanilla, whipping
cream, lime custard and pumpkin seed praline.
Sweet dreams!*



(GF) DISHES ARE GLUTEN-FREE, BUT MAY CONTAIN TRACES. (V)
DISHES ARE VEGETARIAN. (V*) DISHES ARE VEGETARIAN EXCEPT
FOR THE USE OF ANIMAL RENNET IN THE CHEESE DUE TO ITS
TRADITIONAL METHOD. (VEG) DISHES ARE VEGAN. ALL DISHES
MAY CONTAIN TRACES OF GLUTEN, NUTS AND OTHER ALLERGENS.

PASTA AVAILABLE FOR YOUR KIDS, PLEASE FEEL FREE TO ASK
OUR TEAM FOR MORE DETAILS.

AVE MARIO IS PROUD OF ITS PARTNERSHIP WITH THINKFORWARD.
A DISCRETIONARY £1 WILL BE ADDED TO YOUR BILL TO SUPPORT
LOCAL YOUNG PEOPLE GROWING UP IN POVERTY TO DEVELOP
THE RIGHT SKILLS TO FIND A JOB. PLEASE ASK YOUR WAITER
IF YOU WOULD LIKE TO OPT OUT.
AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED.
CHEQUES ARE NOT ACCEPTED

CHEF: ANDREA ZAMBRANO & IL GRAN CAPO: THOMAS TEXIDO.