

AVE MARIO

15 HENRIETTA ST. WC2E 8QG LONDON
+39 34 8700 25 43

STARTERS TO SHARE

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

PRODOTTI

IL NOSTRI PRODOTTI DIRETTAMENTE DALL'ITALIA,
DUE VOLTE A SETTIMANA

MORTADELLA DA GIOVANNI BERTARINI (GF).....	6 <i>Bologna's naughtiest mortadella</i>
CULATELLO CON COTENNA (GF)	10 <i>The Rolls-Royce of charcuterie. Mild, refined, moist ham that got a royal treatment. Vroom vroom</i>
PIATTINO APERITIVO	9 <i>Mozzarella di bufala from Salvatore Corso, mortadella from Giovanni Bertarini, chunky Sicilian olives and grissini.</i>
BURRATA CON PAPPÀ AL POMODORO (V)	12 <i>250gr burrata straight from Puglia, bread soaked in San Marzano tomatoes, garlic and Sicilian olive oil</i>

ANTIPASTI

FRITTO DI VERDURA (VEG, GF)	7 <i>Seasonal butternut squash, parsnip and mushroom fritto, served with aioli</i>
MAC 'N' TRUFFLE CROCCHETTA (V)	8 <i>Truffled maccheroni and cheese, in a crocchetta. Very naughty.</i>
QUEEN'S GAMBAS (GF)	12 <i>Lettuce cups with fresh ceviche of gamberi rossi prawns straight from Sicily, with Amalfi lemon and bisque sauce</i>
VITELLO TONNATO (GF)	11 <i>Tender high-welfare rose veal from Shropshire, tuna cream whip, capers, chervil</i>
MARIO'S MINISTRONE (VEG)	8 <i>A hearty and warming minestrone soup finished with a swirl of basil oil and crostini</i>

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

SALAD

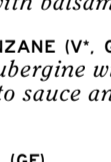
THE FALL CHOPPED SALAD (VEG, GF)	11 <i>Big chopped salad with crunchy lettuce, red chicory, beetroot, red cabbage, grilled spring onion, honey-raspberry vinegar dressing, walnuts, seeds + add herb-whipped ricotta (V) + 3</i>
IL GRAN CARPACCIO (GF)	15 <i>classic beef carpaccio with rocket salad, balsamic reduction and big flakes of parmigiano 22 months</i>

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 <i>Deep San Marzano ragù, smoky stracciatella, basil 'caviar'</i>
OH MY GOURD (V*)	12 <i>Delica pumpkin, mozzarella fior di latte, radicchio, gorgonzola-ricotta sauce, pecans, chives, balsamic glaze</i>
BROC' ON	13 <i>Mozzarella fior di latte, broccoli, pesto, guanciale, smoked stracciatella cream, fresh chilli</i>
ASKING FOR TRUFFLE (V*)	17 <i>Crème fraîche, fior di latte mozzarella, black garlic cream, mushroom carpaccio, fresh black truffle, chives</i>
SAINT POLPO	16 <i>Yellow datterini tomato sauce, mozzarella fior di latte, potato cream, octopus, Taggiasche olives, lemon, parsley</i>
HEY HOT STUFF	13 <i>Fior di latte mozzarella, mortadella piccante, ricotta-nduja cream, crispy onion and basil</i>
EDEN'S GARDEN (VEG)	12 <i>yellow datterini tomato sauce, mushrooms, kale, fresh chilli, Taggiasche olives</i>

MAIN DISHES



PRIMI

PASTA

MEAN & GREEN (V*)	12 <i>Home-made green tagliatelle with vibrant pesto, parmigiano reggiano</i>
MAFALDINE AL TARTUFO (V)	18 <i>Home-made mafaldine pasta, truffle mascarpone sauce, fresh black truffle</i>
TAGLIARINI AL LIMONE E GRANCHIO	16 <i>Fresh tagliarini pasta with fresh local hand- picked crab and lemony butter sauce</i>
LINGUINE AL POMODORO (VEG)	12 <i>Home-made linguine with San Marzano and datterini tomato sauce. As simple as that.</i>
RAGU DI AGNELLO	15 <i>Mafaldine pasta with a warming lamb ragù slow- cooked in Marsala, lots of pecorino cheese</i>

PASTA RIPIENA

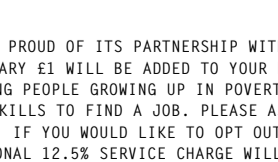
WHERE ARE MY RAVIOLI?! (V*)	13 <i>Home-made fresh pasta parcels filled with lemony ricotta and spinach, burro salvia, parmigiano foam</i>
RAVIOLI ALLA CARBONARA	15 <i>Ravioli filled with pecorino cream, oozy egg yolks, and crispy guanciale</i>
FUNGHI TOWN (V*)	14 <i>Small ravioli parcels filled with ricotta and portobello mushrooms, light gorgonzola sauce and sauteed girolles</i>

SECONDI

OSSO BUCO CON POLENTA (GF)	17 <i>meltingly soft English rosé veal osso buco with creamy polenta, topped with fresh gremolata</i>
AVE MARIO'S AUTUMN TAGLIATA (PER 2)(GF)..	19 PER PERSON <i>600g of sliced chargrilled bavette steak, served with salsa verde, patatine al forno, and grilled radicchio sauteed with balsamic vinegar</i>
PARMIGIANA DI MELANZANE (V*, GF)	14 <i>layers of melting aubergine with slow-cooked San Marzano tomato sauce and provola affumicata cheese</i>
FILETTO ALLA ROSSINI (GF)	36 <i>200g fillet of our finest English beef, with home-made pâté de foie and Marsala sauce on a bed of wilted wild spinach</i>
TORTA DI SALMONE	18 <i>sustainably sourced Scottish salmon fillet, baked with datterini tomatoes, olive Taggiasche, capers, herbs and citrus zest, with a crispy puff pastry lid</i>

SIDES

PATATINE AL FORNO (V, GF)	4.5
DRESSED RADICCHIO SALAD (V*, GF)	4
TRUFFLE SMASHED POTATOES (GF)	9



DOLCI

GIANT STRACCIATELLA GELATO (V, GF) // 9

get a slice of heaven: fior di latte ice-cream
shaped into a giant cake, marbled through and
through with crunchy stracciatella chocolate

*Tip: Don't be shy, be greedy –
ask for caramel on top*

IL TIGRAMISÙ (V)	6 <i>the unbeatable classic, not so classic</i>
FORBIDDEN FRUIT (V, GF)	7 <i>Candied apples filled with vanilla apple puree, caramel sauce, thick vanilla cream quenelle and a crispy oat biscuit. Bite me.</i>
CHOCOLATE AL PORNO (V)	8 <i>the best of both worlds: oozy chocolate fondant base and airy praline mousse</i>
CHEEKY CAFFÈ	8 <i>Espresso with 3 miniature desserts (for when you don't want dessert but you also do secretly want dessert): speculoos lemon meringue pie, black forrest roll, tiramisù</i>
BABY BABA (V)	7 <i>Citrusy rum baba: mini sponge cake soaked in rum syrup, served with whipping cream</i>
APPLE PILLOWS (VEG)	7 <i>Crispy black 'ravioli' parcels filled with apple vanilla compote. Served with whipping cream, lime custard and pumpkin seed praline. Sweet dreams!</i>

(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.
CHECKS ARE NOT ACCEPTED

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