

# AVE MARIO

15 HENRIETTA ST. WC2E 8QG LONDON

## 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**  
*Bologna's naughtiest mortadella*
- PROSCIUTTO DI PARMA DA DEVODIER, 36 MESI (GF)**.....**10**  
*36 months of ageing on pine tree ladders, Luigi Devodier's prosciutto is nothing short of lifechanging.*
- PIATTO DI CICHETTI**.....**7**  
*platter of nibbles to share: anchovies di cetara, trio of Sicilian olives, parmigiano 24 mesi, gnocchi fritti*
- BURRATA AL TARTUFO (V, GF)**.....**14**  
*125g burrata with truffle cream and fresh truffle on top*

## ANTI PASTI

- FIORI DI ZUCCA (VEG, GF)**.....**7**  
*crispy fried-to-perfection courgette flowers with a light aioli*
- FRITTO DI MARE**.....**8**  
*tender deep-fried cuttlefish from Devon, home-made lemon mayo*
- QUEEN'S GAMBAS (GF)**.....**12**  
*lettuce cups with fresh ceviche of gamberi rossi prawns straight from Sicily, with Amalfi lemon and bisque sauce*
- VITELLO TONNATO (GF)**.....**11**  
*tender high-welfare rose veal from Shropshire, tuna cream whip, capers, chervil*
- PATE DI FEGATO**.....**9**  
*creamy beef liver parfait, served with bruschetta slices with lemon cream and dill*

## ITALIAN CAVIAR

DISHES WITH BAERI ITALIAN CAVIAR BY ASTARA,  
MADE BY THE GAVIERI FAMILY OF THE VENICE REGION

- BABY PIZZA WITH MOZZARELLA & CREME FRAICHE & 10G CAVIAR**.....**18**
- FRESH LANGOUSTINE & MELON TACOS & 10G CAVIAR**.....**20**
- CROCCHETTE WITH CHEESY POTATO FILLING & 10G CAVIAR**.....**16**
- [CAVIAR SUPPLEMENT] **10G OF BAERI CAVIAR, SERVED ON ICE (GF)**.....**10**

## SALAD

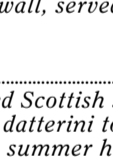
- ZUPPA FREDDA AL POMODORO\* (V)**.....**9**  
*tomato 'gazpacho' soup with garlicky croutons and hand-torn mozzarella di bufala, basil oil*
- AVE MARIO HOUSE SPECIAL: REDEMPTION SALAD (VEG, GF)**.....**11**  
*big chopped summer salad with crunchy lettuce, cucumbers, celery, carrots, radishes, tropea onion, grilled corn, citrusy dressing + add mozzarella di bufala + £4*

## PIZZA

AVE MARIO'S GOURMET PIZZAS ARE MADE USING THE TRADITIONAL ITALIAN BAKING TECHNIQUE CALLED 'BIGA' WHICH INVOLVES A 24-HOUR LEAVENING; A TECHNIQUE WHICH GIVES THESE PIZZAS 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 ragu, smoky stracciatella, basil 'caviar'*
- AL GREEN (V)**.....**14**  
*pesto base, sauteed baby spinach, grilled broccoli, whole fresh burratina, chilli*
- ALICI IN WONDERLAND**.....**13**  
*fresh ricotta base, courgette flowers, anchovies, olives and chives*
- ASKING FOR TRUFFLE (V)**.....**17**  
*crème fraîche, fior di latte mozzarella, black garlic cream, mushroom carpaccio, fresh black truffle, chives*
- CARNE DIEM**.....**15**  
*finest Cornish beef, dressed with tropea onion, capers, rucola salad and egg cream*
- HOTTER THAN HELL**.....**12**  
*fior di latte mozzarella, super smoky aubergine caviar, spicy nduja, spianata piccante*

## MAIN DISHES



## PRIMI

PASTA

- MEAN & GREEN\* (V)**.....**12**  
*home-made green tagliatelle with vibrant pesto, parmigiano 24 mesi*
- MAFALDINE AL TARTUFO (V)**.....**18**  
*home-made mafaldine pasta, truffle mascarpone sauce, fresh black truffle*
- TAGLIARINI AL LIMONE E GRANCHIO**.....**17**  
*fresh tagliarini pasta with fresh local hand-picked crab and lemony butter sauce*
- PASTA RIPIENA
- WHERE ARE MY RAVIOLI?! (V)**.....**13**  
*home-made fresh pasta parcels filled with lemony ricotta and spinach, burro salvia, parmigiano foam*
- GIANT RAVIOLI ALLA CARBONARA**.....**15**  
*giant ravioli filled with pecorino cream, oozy egg yolks, and crispy guanciale*
- GIRELLA PICCANTE DA CATANZARO (V)**.....**13**  
*San Marzano sauce, black girella filled with ricotta, parmigiano and chilli, tarragon oil, stracciatella cream*
- AL FORNO
- SIDEWAYS LASAGNA**.....**14**  
*the one and only, legendary lasagna*

## SECONDI

- PARMIGIANA DI MELANZANE (V)**.....**14**  
*layers of melting aubergine with slow-cooked San Marzano tomato sauce and provola affumicata cheese*
- IL GRAN CARPACCIO (GF)**.....**15**  
*classic beef carpaccio with rocket salad, balsamic reduction and big flakes of parmigiano 22 months*
- AVE MARIO'S TAGLIATA**.....**22**  
*sliced 200g beautiful grilled beef rump steak straight from Cornwall, served with salsa verde, french fries*
- TORTA DI SALMONE**.....**18**  
*Sustainably-sourced Scottish salmon fillet, best of summer-roasted datterini tomatoes, olive taggiasche, capers, summer herbs and citrus zest, light puff pastry*

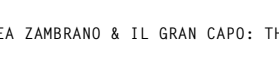
## SPECIALITÀ DELLA CASA

- LA GRAN SCALOPPINA ALLA MILANESE**  
PER 2.....**15**PER PERSON  
*XXL English rose veal cotoletta from a high welfare farm, breaded and cooked in clarified butter, served with gremolata sauce*
- FILETTO ALLA ROSSINI (GF)**.....**36**  
*200g fillet of our finest Cornish beef, with home-made pâté de foie and marsala sauce on a bed of wilted wild spinach*

## SIDES

- FRENCH FRIES\* (V, GF)**.....**4.5**
- TRIPLE CHEESE TRUFFLE POLENTA (V, GF)**.....**9**
- GRILLED BROCCOLI & PESTO (V, GF)**.....**5**

\*NOT EVERYTHING THAT'S GOOD IS ITALIAN



## DOLCI

**GIANT STRACCIATELLA GELATO (V, GF) || 9**  
*60cm of pure pleasure: 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**  
*the unbeatable classic, not so classic*
- COPPA PANNA COTTA**.....**7**  
*vanilla cream panna cotta with raspberry marbling, litchi jelly and rose foam*
- CHOCOLATE AL PORNO (V)**.....**9**  
*the best of both worlds: oozy chocolate fondant base and airy praline mousse*
- DELIZIA AL LIMONE**.....**8**  
*crunchy pastry, lemon curd, sponge sheet, raspberry jam, crazy meringue*
- IL VESUVIO (VEG)**.....**7**  
*giant cannolo base, fresh strawberry compote, light-as-air whipped cream, strawberry coulis*
- NAUGHTY CAFFÈ**.....**8**  
*espresso with 3 miniature desserts (for when you don't want dessert but you also do secretly want dessert): decadent mini brownie, panna cotta, tiramisù*
- SELEZIONE DI FORMAGGI (V)**.....**8**  
*punchy 24-month-old parmigiano reggiano DOP, unctuous blue gorgonzola stracchino DOP and nutty montasio stravecchio – a 20-month-old mountain cheese Friuli Venezia Giulia*

– **THE ONE & ONLY PAIRING** a glass of Torcolato, Maculan, 2015, Veneto: a golden nectar, dessert wine for the enlightened.....**12**

(V) DISHES ARE VEGETARIAN. (VEG) DISHES ARE VEGAN. (GF) DISHES ARE GLUTEN FREE. A \* MEANS YOU CAN ORDER THE DISH IN ITS DELICIOUS VEGAN VERSION. IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS PLEASE LET US KNOW. ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS AND OTHER ALLERGENS. OUR ITALIAN CHEESES ARE MADE WITH TRADITIONAL METHODS, WHICH MEANS THEY ARE PRODUCED USING ANIMAL RENNET. IF YOU WISH TO AVOID THESE PRODUCTS, PLEASE LOOK OUT FOR OUR VEGAN DISHES, LABELLED (VEG).

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.