

AVE MARIO

15 HENRIETTA ST. WC2E 8QG LONDON

BRUNCH

SCRAMBLED EGGS WITH CAVIAR (V) // 18

*sourdough bruschetta, organic eggs,
10g of italian Beri caviar*

SCRAMBLED EGGS WITH TRUFFLE (V) // 17

*sourdough bruschetta, organic eggs scrambled
with truffle cream, fresh black truffle*

SUGGESTED PAIRING:

**A GLASS OF PROSECCO ROSE D.O.C. |
CORVEZZO | VENETO // 6**

EGGS ALLA FIORENTINA (V).....12

*warm fluffy brioche, two organic poached eggs,
spinach and warm hollandaise salsa*

– with prosciutto cotto **3**

– with sustainable Scottish smoked salmon **5**

BIG BANANA PANCAKES (V)..... 9

*extra fluffy pancakes topped with caramelised
bananas and a massive drizzle of maple syrup*

RASPBERRY FRENCH TOAST (V)..... 9

*super soft brioche, home-made chantilly,
Big Mamma's own raspberry jam, fresh raspberries*

GRANOLA DI MAMMA (VEG, GF)..... 8

*gluten-free oats, mix of seeds, pecan nuts,
almonds, maple syrup, coconut, coconut yoghurt,
seasonal fruit*

AVAILABLE AFTER 11:30

STARTERS TO SHARE

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

ANTIPASTI

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.*

BURRATA AL TARTUFO (V, GF).....14

*125g burrata with truffle cream and fresh truffle
on top*

FIORI DI ZUCCA (VEG, GF).....7

*crispy fried-to-perfection courgette flowers with
a light aioli*

ITALIAN CAVIAR

10G OF THE BAERI ITALIAN CAVIAR FROM
THE GAVIERI FAMILY (VENICE REGION) SERVED ON:

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

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 ragù, 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*

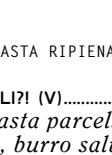
CARNE DIEM.....15

*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

MAFALDINE AL TARTUFO (V).....18

*home-made mafaldine pasta, truffle mascarpone
sauce, fresh black truffle*

PASTA RIPIENA

WHERE ARE MY RAVIOLI?! (V).....13

*home-made fresh pasta parcels filled with lemony
ricotta and spinach, burro salvia, parmigiano
foam*

SECONDI

PARMIGIANA DI MELANZANE (V)..... 14

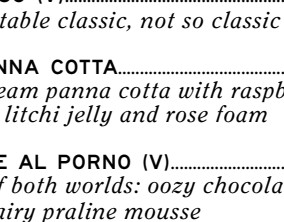
*layers of melting aubergine with slow-cooked
San Marzano tomato sauce and provola
affumicata cheese*

AVE MARIO'S TAGLIATA (GF)..... 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*



DOLCI

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*

IL VESUVIO (VEG)..... 7

*giant cannolo base, fresh strawberry compote,
light-as-air whipped cream, strawberry coulis*

(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.