



**ANTICA OSTERIA
AVE MARIO**

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AVE MARIO DINNER & LUNCH SET MENU

PRODOTTI DIRETTAMENTE DALL'ITALIA

DUE VOLTE ALLA SETTIMANA

48£ PER PERSON

+ service charge

*We serve family-style sharing menus
to enjoy for the whole table!*

**PLEASE LET OUR STAFF KNOW
IF YOU HAVE ANY ALLERGIES OR DIETARY
REQUIREMENTS, THEY WILL BE ABLE
TO ADJUST THE MENU ACCORDINGLY.**

--- ANTIPASTI ---

CULATELLO CON COTENNA (GF)

The Rolls-Royce of charcuterie. Mild, refined, moist ham that got a royal treatment. Vroom vroom.

LED ZEPPOLE (VEG)

Our stairway to heaven. Herby fried dough balls with a punchy datterini tomato sauce and fresh basil

BURRATA CON PAPPAL POMODORO (V)

250gr burrata straight from Puglia, bread soaked in San Marzano tomatoes, garlic and Sicilian olive oil

PASTA FRESCA

MEAN & GREEN (V*)

*Home-made green tagliatelle with vibrant pesto,
parmigiano 24 mesi*

MAFALDINE AL TARTUFO (V)

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

--- THIS IS NOT A '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*)

*Deep San Marzano ragù, smoky stracciatella,
basil 'caviar'*

HEY HOT STUFF

*Fior di latte mozzarella, mortadella piccante, ricotta-nduja
cream, crispy onion and basil*

SECONDI

PARMIGIANA DI MELANZANE (V*, GF)

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

IL GRAN CARPACCIO (GF)

*Classic beef carpaccio with rocket salad, balsamic reduction
and big flakes of parmigiano 22 months*

--- DOLCI ---

IL TIGRAMISU (V)

*The unbeatable classic,
not so classic*

FORBIDDEN FRUIT (VEG)

*Candied apples filled with vanilla apple puree, caramel sauce,
thick vanilla cream quenelle and a crispy oat biscuit. Bite me.*

GIANT STRACCIATELLA GELATO (V, GF)

*60cm of pure pleasure: fior di latte ice-cream shaped into
a giant cake, marbled through and through with crunchy
stracciatella chocolate*

CHEEKY CAFFÈ

*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*

DRINKS

LIMONCELLO

COFFEE

TO NAME AND CELEBRATE A FEW FROM OUR CURRENT MENU: MORTADELLA FROM GIOVANNI BERTARINI IN BOLOGNA, SALVATORE CORSO FOR THE FRESHEST MOZZARELLA DI BUFALA, BURRATA FROM SALVATORE MONTRONE IN PUGLIA, PROSCIUTTO HAM BY DEVODIER WHICH HAS BEEN MATURED 36 MONTHS IN THE CELLARS OF PARMA, VITTORIA CALLA'S SMOKEY YET SPICY 'NDUJA FROM CALABRIA, 24-MONTH-AGED PARMIGIANO REGGIANO FROM GENNARI, GAMBERO ROSSO FRESHLY PLUCKED FROM THE IONIAN SEA, ITALIAN BAERI CAVIAR FROM THE VENETIAN GAVIERI FAMILY. AND, WHEN WE CAN'T GET THE BEST OF THE BEST FROM ITALY WE LOOK TO THE BRITISH ISLES; HIGH-WELFARE ROSE VEAL FROM RACHEL & JEANNIE IN SHROPSHIRE, BEEF FROM PHILLIP AND IAN WARREN, AND BIG MAMMA BESPOKE BEERS FROM PIG & PORTER.

(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.

AVE MARIO IS PROUD OF ITS PARTNERSHIP WITH THINKFORWARD. A DISCRETIONARY £1 WILL BE ADDED TO YOUR BILL TO SUPPORT LOCAL YOUNG PEOPLE FROM DISADVANTAGED BACKGROUNDS TO DEVELOP THE RIGHT SKILLS TO FIND A JOB.
CHEQUES NOT ACCEPTED