



**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

FANCY BURRATA (V)

250g burrata topped with breadcrumbs, caramelised onion marmalade and salsa verde

PASTA FRESCA

LINGUINE AL PESTO ROSSO (VEG)

Homemade red linguine, ultra-garlicky almond pesto, sun dried tomatoes and a crunchy almond-parsley granella. Come to mamma.

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.

THE MOZZA-BELLA (V*)

Mozzarella di bufala, scarpantiello tomato sauce, fresh basil sauce and crispy parmigiano tuiles

HER ROYAL HOTNESS

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

SECONDI

CAVOLFIORE GRATIN (V*)

Cauliflower gratin with fior de latte mozzarella and caciocavallo cheese, topped with crispy fried leeks and breadcrumbs.

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

LAGUNA LASAGNA (VEG, GL)

Slow cooked pineapple layers, vegan chantilly topped with passionfruit coulis, fresh lime zest and dessicated coconut.

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 (V)

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