



ANTICA OSTERIA
AVE MARIO

+39 34 8700 25 43

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.

SEX AND THE FRITTI (VEG, GL)

Deep-fried crinkled courgettes and Tropea onion rings, drizzled in a fiery red chilli sauce.

OH BURRATA, OLIVE YOU (V, GL)

Grilled pepper salad with olive taggiasche and a big juicy ball of burrata.

TRUFFLE 'N' GUANCIALE CROCCHETTA

Ultra creamy frittatina filled with an indulgent mixture of bucatini pasta, bechamel, guanciale and truffle.

--- CRUDO & FRESCO ---

IL GRAN CARPACCIO (GF)

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

PASTA FRESCA

LINGUINE AL PESTO ROSSO (VEG)

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

MAFALDINE AL TARTUFO (V)

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

--- PIZZA NAPOLETANA ---

*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.*

MESSIAH MARGHERITA (V*)

*San Marzano tomato, mozzarella di bufala, fresh basil and
parmigiano*

SPICE UP YOUR LIFE

*Provola cheese, salsiccia, nduja, friarielli and Parmigiano
Reggiano fondue. An Italian love affair.*

--- DOLCI ---

IL TIGRAMISU (V)

The unbeatable classic, not so classic

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*

WHEN BERRY MET SABAYON (VEG, GL)

*Fresh strawberries, redcurrants and raspberries with raspberry
coulis, crispy almonds and coconut. Served with an enveloping
marsala sabayon cream and timut pepper. I'll have what she's
having.*

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