



**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 (GL)

*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.*

### BURRATA PAPPÀ AL POMODORO (V)

*Generous 250g burrata di Puglia, filled with home-made pesto and served on Chef Andrea's pappà al pomodoro: naughty mixture of bread, tomato, olive oil and garlic*

### CROCCHETTA CARBONARA

*Crispy crocchetta filled with guanciale and ultra creamy carbonara. Topped with grated Pecorino Romano #nofiltersneeded*

## --- CRUDO & FRESCO ---

### HEATWAVE CARPACCIO (GL)

*Beef carpaccio with watermelon, goat cheese, frisee salad and toasted hazelnuts, drizzled with a balsamic reduction.*

## 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 pizzas are made using the traditional Italian baking technique called 'biga' which involves a 24-hour leavening; a process which gives them 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*

### CHILLI NO MATES

*Mozzarella fior di latte, ricotta, fried onions, spicy 'nduja, salame piccante and tarragon oil.*

## --- DOLCI ---

### IL TIGRAMISU (V)

*The unbeatable classic, not so classic*

### GIANT STRACCIATELLA GELATO (V, GL)

*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

WE ARE THRILLED TO BE WORKING WITH 180 ITALIAN FAMILY-RUN SUPPLIERS, THE MAJORITY SINCE OUR INCEPTION IN 2015. 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.

(GL) 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 EPIC FOUNDATION. A DISCRETIONARY £1 DONATION WILL BE ADDED TO YOUR BILL TO FUND CHARITABLE PROJECTS SUCH AS: STREET LEAGUE, THINKFORWARD AND THE BRILLIANT CLUB.  
CHEQUES NOT ACCEPTED