

# AVE MARIO



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 (WHICH USES SPORT TO SUPPORT DISADVANTAGED YOUNG PEOPLE), THINKFORWARD (WHICH PROVIDES COACHING TO PREVENT YOUTH UNEMPLOYMENT) AND THE BRILLIANT CLUB (WHICH HELPS PUPILS FROM UNDERREPRESENTED BACKGROUNDS PROGRESS TO HIGHLY-SELECTIVE UNIVERSITIES.)

EPIC FOUNDATION FIGHTS TO CHANGE THE LIVES OF DISADVANTAGED YOUTH BY SUPPORTING OVER 20 INCREDIBLY HIGH IMPACT ORGANISATIONS AROUND THE WORLD. 100% OF DONATIONS MADE GO TO THE SELECTED CHARITIES.

Ristorante del gruppo Big Mamma® - Spring 2022

## OUR MENU IS UGLY, BUT IT'S B-CORP



Basically this means we would rather offer you a digital version of our menu via the QR on your table rather than print thousands of menus, which although very cool and beautiful, are bad for the planet. Like everything we do on a daily basis, whether that be offering a menu full of seasonal products, encouraging greener diets as we strive to offer delicious vegetarian options, to supplying our restaurants with renewable energy, we get up every day challenging ourselves to improve the running of our restaurants whilst minimising their impact.

So yes, this menu may hurt the eyes, but frankly, we think it's the way forward.

### BUONI PRODOTTI

GARLICKY FOCACCIA (V*)	4.5
Pizza bread with garlic and mozzarella. Enough said right?	
SMOKY STRACCIATELLA (V, GL)	7
Burrata's creamy smoky heart. This alone is worth living for.	
OH BURRATA, OLIVE YOU (V, GL)	12.5
Grilled pepper salad with olive taggiasche and a big juicy ball of burrata.	
MORTADELLA DA GIOVANNI BERTARINI (GL)	6
Bologna's naughtiest mortadella	
CULATELLO CON COTENNA (GL)	10
The Rolls-Royce of charcuterie. Mild, refined, moist ham that got a royal treatment. Vroom vroom.	
PIATTINO APERITIVO	9
Mozzarella di bufala from Salvatore Corso, mortadella from Giovanni Bertarini, chunky Sicilian olives and grissini	
LA SANTA TRINITÀ	38
Focaccia, straciatella, burrata, mortadella, culatello, grissini and olives, served on a heavenly 3-tiered stand. The father, the son and the house of burrata.	

### ANTIPASTI

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

SEX AND THE FRITTI (VEG, GL)	7
Deep-fried crinkled courgettes and Tropea onion rings, drizzled in a fiery red chilli sauce.	
TRUFFLE 'N' GUANCIALE CROCCHETTA	8
Ultra creamy frittatina filled with an indulgent mixture of bucatini pasta, bechamel, guanciale and truffle.	
TORTA CON CARCIOFO (V)	10
A buttery shortcrust pastry filled with artichoke and truffle cream, topped with finely-sliced artichoke heart. + add fresh truffle +5	
THE POLPO COCKTAIL	12
Zingy octopus salad with potatoes, olive taggiasche and parsley, dressed in citronette and served with a special Big Mamma marie rose sauce.	
TRUFFLE PIZZETTA (V*)	9
Baby pizzetta with fior di latte, escarole salad, mushroom carpaccio, truffle mayo and olive oil	

### PRIMI PIATTI

LINGUINE AL PESTO ROSSO (VEG)	12.5
Homemade red linguine, ultra-garlicky almond pesto, sun-dried tomatoes and a crunchy almond-parsley granella. Come to mamma.	
WHERE ARE MY RAVIOLI?! (V*)	13.5
home-made fresh pasta parcels filled with lemony ricotta and spinach, burro salvia, parmigiano foam	
LA CARBONARA CLASSICA	14.5
Homemade tonnarelli with pecorino cream, crispy guanciale and lots of pepper.	
RAVIOLI ALLA PARMIGIANA (V*)	15.5
Fresh pasta parcels filled with ricotta, aubergine caviar and basil, served with homemade datterino sauce, fried aubergines and smoked ricotta.	
MALLOREDDUS AL RAGÙ	17
Typical Sardinian malloreddus pasta with veal ragù, asparagus, cream and Parmigiano Reggiano.	
LINGUINE AGLI SCAMPI	17.5
Scottish langoustines and their bisque, home-made linguine, datterini tomatoes, and the holy trinity: aglio, olio, peperoncino	
MAFALDINE AL TARTUFO (V)	19
home-made mafaldine pasta, truffle mascarpone sauce, fresh black truffle	
SHE'S YOUR LOBSTER	25.5 PER PERSON
A whole lobster served on a bed of decadent linguine with datterini tomato sauce, parsley and lobster bisque, for two. Wanna take a crack at it?	

### SECONDI PIATTI

THE CHEF'S DISHES WITH GOOD SEASONAL PRODUCTS, GOOD FOR THE BODY AND GOOD FOR THE SOUL

50 SHADES OF VEG (VEG, GL)	12
A delicious mix of seasonal vegetables with chopped salad, grilled courgettes, broad beans, artichokes and red onion, dressed in agave, condimento bianco and mint. + add herb-whipped ricotta (v) +3	
IL GRAN CARPACCIO (GL)	16
classic beef carpaccio with rocket salad, balsamic reduction and big flakes of Parmigiano 22 months	
SALTIMBOCCA ALLA ROMANA (GL)	23
English rose veal with mozzarella and prosciutto ham, lightly fried in butter and sage, served with Parmigiano buttery mashed potatoes	
GRATIN DI VERDURE (V*, GL)	14
Courgette, asparagus and sundried tomato gratin in a creamy bechamel sauce with melty fior di latte mozzarella.	
SOLE CON LIMONE (GL)	24
Lemon sole, served whole, panfried in an indulgent concoction of butter, white wine, lemon, parsley and capers, and accompanied by dainty green beans	
TAGLIATA DI FILETTO AL MARSALA (GL)	32
Succulent fillet of beef served with buttery Parmigiano mashed potatoes, spinach and a rich marsala sauce	
T-BONE FIORENTINA (PER 2) (GL)	35 PER PERSON
Humongous 850g T-Bone steak, dry-aged 28 days, grilled con molto amore and served with a punchy chimichurri sauce, for two.	

### SIDES

CRISPY PATATINE & TRUFFLE MAYO (VEG, GL)	4.5
LETTUCE AND FENNEL SALAD (VEG, GL)	5.5
CHILLI AND LEMON GREEN BEANS (VEG, GL)	6

### CAVIAR

ITALIAN TRANSMONTANUS CAVIAR BY KAVIARI, FROM THE VENICE REGION

BABY PIZZA WITH MOZZARELLA & CREME FRAICHE & 10G CAVIAR	18
CROCCHETTE WITH CHEESY POTATO FILLING & 10G CAVIAR	16

### PIZZA NAPOLETANA

MESSIAH MARGHERITA (V*)	12.5
San Marzano tomato, mozzarella di bufala, fresh basil and parmigiano	
IL GRAN CAPO-NATA (VEG)	13.5
Sweet and sour Sicilian caponata made from fried courgette, pepper, tomato, aubergine, capers, taggiasche and basil. + add straciatella (v) +2	
SPICE UP YOUR LIFE	15
Provola cheese, salsiccia, nduja, friarielli and Parmigiano Reggiano fondue. An Italian love affair.	
PLATINUM JUBILEE	15.5
Fior di latte mozzarella, rocket, Prosciutto di Parma and confit cherry tomato, topped with big flakes of parmigiano.	
LOOKING FOR TRUFFLE (V*)	18.5
Fior di latte, provola affumicata, truffle cream, sauteed mushrooms, parsley and chives. + add prosciutto di Parma +3	

### DOLCI

IL TIGRAMISÙ (V)	7
the unbeatable classic, not so classic	
LIMONEMISÙ (V)	7.5
Ultra creamy lemon tiramisu cream, genoise, limoncello syrup and lemon curd.	
BOUJI CAFFE (V)	9.5
Trio of miniature desserts composed of tiramisu, chocolate mousse with hazelnut praliné and strawberry tartlet with strawberry confit, vanilla whipped cream, fresh strawberries and basil.	
WHEN BERRY MET SABAYON (VEG, GL)	8.5
Fresh strawberries, redcurrants and raspberries with raspberry coulis, crispy almonds and coconut. Served with an enveloping marsala sabayon cream, coconut and timut pepper. I'll have what she's having.	
SWEET LIKE CHOCOLATE (V, GL)	9.5
Creamy-light chocolate mousse flavoured with nutmeg, topped with C. Casanova's best olive oil and Maldon sea salt.	
GIANT STRACCIATELLA GELATO (V, GL)	9.5
get a slice of heaven: fior di latte ice-cream shaped into a giant cake, marbled through and through with crunchy straciatella chocolate. Tip: Don't be shy, be greedy: ask for caramel on top	

CHEF: ANDREA ZAMBRANO / GRANDE CAPO: THOMAS TEXIDO

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## BIRRE 3.5 / 6

HALF / PINT

DRAUGHT PIG & PORTER : LAGER / Easy italian style lager (4%) 3.5 / 6  
DRAUGHT PIG & PORTER : PALE ALE / A hint of Amalfi lemon zest (4.2%) 3.5 / 6  
DRAUGHT PIG & PORTER : I.P.A. / A touch of blood orange (5.3%) 3.5 / 6  
BOTTLES  
ICHNUSA LAGER (330ML) Get refreshed, Sardinian-style. (4.7%) 4  
BREWDOG VAGABOND GLUTEN FREE PALE ALE (330ML) Lots of great hop-forward flavour, 0 gluten. (4.5%) 5

## WHITE WINE

INSOLIA D.O.C. | 2020\* | COLLINA DELLE ROSE | SICILY ..... 24  
Fresh and floral, the hot girl summer you wanted.  
TREBBIANO RUBICONE I.G.T. | 2020\* | CAMAURO | EMILIA ROMAGNA ..... 5.5 / 27  
The star of Italian white wines. Crisp, dry, subtle, happy days.  
CHARDONNAY D.O.C. | 2020\* | TERRE DI VITA | SICILIA ..... 29  
Notes of yellow fruit, green apple and kiwi. One of your five a day.  
PINOT GRIGIO DELLE VENEZIE D.O.C. | 2020\* | CORVEZZO | VENETO ..... 6.5 / 33  
Fruity flavour, with jussst the right amount of freshness. The finest of Pinots.  
PECORINO I.G.T VILLA REGIS | 2020\* | CASCINA DEL COLLE | ABRUZZO ..... 36  
Fresh and sapid mineral beaut with exotic fruit aromas. That's what's up, that's what's up.  
FALANGHINA DEL SANNIO D.O.C. | 2020\* | LA FORTEZZA | CAMPANIA ..... 7.5 / 39  
Crisp minerality and a whiff of citrusy freshness, hint of green apple.  
VERMENTINO DI SARDEGNA D.O.C. | 2020 | OLIANAS | SARDEGNA ..... 8.5 / 45  
Fruity, citrusy and full of Sardinian love. Just close your eyes and pretend you're next to the Mediterranean.  
SAUVIGNON TRENINO D.O.C | 2020\* | MASO CANTANGHEL | TRENINO ..... 59  
A fruity and full bodied white with notes of lemon and even brioche, from Trentino near the Dolomites. Alpine vibes only baby.  
SAN PAOLO, VERDICCHIO RISERVA, CASTELLI DI JESI, D.O.C.G. | 2018\* | ..... 78  
PIEVALTA  
A honeyed straw-coloured verdicchio, reminscent of almonds, white fruit and a roll around in the hay.  
VINTAGE TUNINA ALTO ADIGE D.O.C. | 2017 | JERMAN | FRIULI VENEZIA GIULIA ..... 94  
Rediscovery of a historical grape variety, the perfect match with a nice fish.  
CERVARO DELLA SALA I.G.T. | 2019 | CASTELLO DELLA SALA, ANTINORI | UMBRIA ..... 129  
An exceptional moment calls for an exceptional wine. Good thing we have this one to offer.  
RIBOLLA VENEZIA GIULIA I.G.T., ANFORA | 2008\* | GRAVNER | FRIULI VENEZIA GIULIA ..... 138  
Rich, extrodinary notes of candied fruit and aromatic herbs, superb body. Swipe right.

## SPARKLING WINE

LAMBRUSCO REGGIANO I.G.P., MEMORIA D'ORO | NM\* | MEDICI ERMETE | EMILIA ROMAGNA .... 6.5 / 33  
The ultimate Italian red sparkling wine, fruity and wild, a great wingman.  
PROSECCO CONEGLIANO VALDOBBIADENE D.O.C.G. | NM\* | CORVEZZO | VENETO ..... 7.5 / 39  
The ultimate conversation starter, first date nerves killer and let's have a goood time creator.  
PROSECCO ROSE D.O.C. | NM\* | CORVEZZO | VENETO ..... 33  
Pink bubbles galore. Wild strawberries and acacia flower bouquet. #vibing  
CHAMPAGNE EXTRA BRUT CLAREVALLIS | NM\* | DRAPPIER | CHAMPAGNE ..... 86  
This organic champagne from a carbon-neutral producer is so damn fine we decided to make an exception and invite it to the Italian-only party. Delightful and carefully crafted bubbles, great structure, guaranteed to enchanté.  
ANNAMARIA CLEMENTI FRANCIACORTA | 2011 | CA' DEL BOSCO | LOMBARDIA ..... 189  
The Cuvée Annamaria Clementi is a sparkling wine with an extraordinary elegance and body. Inviting golden colour, the nose reveals a dominance of peach and citrus, and notes of dry fruit and honey. On the palate, it has a fullness of flavour with exceptional persistence, with a fine and abundant effervescence.

## SWEET WINE

MOSCATO D'ASTI D.O.C.G., ANDAR PER VIGNE | 2021\* | VALLEBELBO | PIEMONTE ..... 7.5 / 39  
Sweet and fun sparkling wine, Elton John in a bottle. I hope you don't mind...

## ROSE WINE

TERRE SICILIANE I.G.T. ROSE | 2020 | COLLINA DELLE ROSE | SICILIA ..... 27  
Pow chicka pow pow! Aka: pomegranate and pink grapefruit, nice fruitiness and acidity.  
BARDOLINO CHIARETTO D.O.C. | 2020\* | MONTRESOR | VENETO ..... 6.5 / 32  
Light and fresh, a pale pink rosé to make you weak at the knees.

## RED WINE

CORVINA | 2020\* | MONTRESOR | VENETO ..... 24  
A fruity red that has a touch of spice, with a colour that would inspire UB40.  
SANGIOVESE RUBICONE I.G.T. | 2020\* | SIMONIA | EMILIA ROMAGNA ..... 5.5 / 27  
A lot of red currants, round and simple, a perfect match with absolutely any dish.  
NERO D'AVOLA D.O.C. | 2020\* | CAPPANERA | SICILIA ..... 29  
Pepper, cherry and violet. Better than your last summer romance.  
PRIMITIVO I.G.P. | 2020\* | ZULLO | PUGLIA ..... 6.5 / 33  
The kind of wine that makes love to you. Smooth, full, velvety, with notes of ripe red fruit.  
CHIANTI SUPERIORE D.O.C.G. POGGIO AI GRILLI | 2019\* | TENUTA SAN JACOPO | TOSCANA ..... 36  
A no-bullsh\*t, beautiful, ruby-coloured Chianti with a great texture and aromas of ripe red fruit and just a hint of rose.  
MONTEPULCIANO D.O.C. VILLA REGIS | 2020\* | CASCINA DEL COLLE | ABRUZZO ..... 7.5 / 39  
For those moments when you want red meat, and a red wine with good tannins, and for all your problems to get lost in the herbaceous and floral aromas of this gallant Montepulciano.  
AGLIANICO DEL TABURNO D.O.C.G. | 2017\* | LA FORTEZZA | CAMPANIA ..... 42  
Soft, pleasant mouthfeel, black cherry jam vibes and spicy finish. We're just describing this fabulous wine, you're the one with the dirty mind.  
VALPOLICELLA RIPASSO CLASSICO SUPERIORE | 2018\* | CANTINA DI NEGRAR | VENETO ..... 8.5 / 45  
This one will make you raise an eyebrow. Complex, harmonious, perfect balance of tannins and acidity.  
LACRIMA DI MORRO D'ALBA D.O.C | 2019\* | TENUTA SAN MARCELLO | MARCHE ..... 48  
An organic and delightfully flowery red with hints of black fruit and a good acidity. And just like that...  
PINOT NERO ALTO ADIGE D.O.C | 2018\* | ALTO ADIGE | MASO CANTANGHEL ..... 61  
From Trentino, this sublime medium-bodied pinot nero is full to the brim of red fruits, chocolate and peppery notes. Our kind of party.  
AMARONE DELLA VALPOLICELLA D.O.C.G. | 2017\* | DOMINI VENETI | VENETO ..... 79  
Majorly intense, with fruity aromas and sweet spices. A wine to make you sit back and say... 'I couldn't help but wonder...'  
BRUNELLO DI MONTALCINO | 2016\* | COL D'ORCIA | TOSCANA ..... 88  
Full-bodied, red fruit with notes of coffee. A wine for grown-ups.  
BAROLO D.O.C.G., ALBE | 2016 | G.D. VAJRA | PIEMONTE ..... 91  
The splendour of Piedmont, an exceptional Barolo, modern, large and daring. The vibrant, almost ethereal palate delivers juicy Marasca cherry, star anise and an almost salty note.  
VINO NOBILE DI MONTEPULCIANO, RISERVA SANTA PIA | 2015 | LA BRACCESCA | TOSCANA ..... 113  
Tuscany's finest single vineyard flagship. Full, rounded, balanced with a touch of sweetness - you won't stop thinking about it.  
TERRE BRUNE CARIGNANO DEL SULCIS SUPERIORE D.O.C. | 2015 | SANTADI | SARDEGNA ..... 135  
Santadi Terre Brune is a red wine of great character, robust, fruity and spicy with toasted notes of herbs and minerals. A sturdy and intense gem, that's all we can say.  
PINOT NERO ALTO ADIGE D.O.C., BARTHENAU VIGNA SANT'URBANO | 2015 | ..... 139  
HOFSTATTER  
A well-balanced wine, notes of violets, blueberries, just go for it.  
BRANCAIA TOSCANA I.G.T., IL BLU | 2018 | BRANCAIA | TOSCANA ..... 144  
Dense purple colour, complex aromas of red berries, plum, cherry, coffee and dark chocolate. The wine of great family dinners, the ones where we love each other by speaking loudly.  
GUADO AL TASSO BOLGHERI D.O.C. | 2014 | ANTINORI | TOSCANA ..... 189  
An immensely soft and smooth red blend from the Bolgheri area on the Tuscan Coast.  
TIGNANELLO | 2018 | ANTINORI | TOSCANA ..... 199  
Is it a bird? Is it a plane? No, it's a Supertuscan. Woody, spicy, velvety. Here to save us all.  
AMARONE DELLA VALPOLICELLA D.O.C., MAZZANO | 2011 | MASI | VENETO ..... 209  
Outrageously good. But that's no excuse for trying to call your ex in a pathetic attempt to repair the irreparable.  
AMARONE DELLA VALPOLICELLA D.O.C. | 2011 | BERTANI | VENETO ..... 227  
A great classic, almost the symbol of the name, Amarone Bertani expresses a garnet colour and a very articulated nose. If you hesitate to take a trip to the Veneto, this wine will definitely convince you.  
BARBARESCO D.O.C.G. | 2015 | GAJA | PIEMONTE ..... 275  
The wine of the very very very very very very good news. Angelo Gaja is recognised worldwide as one of the best producers of Italian wines, working according to the principles of sustainable viticulture.  
ORNELLAIA | 2016 | TENUTA DELL'ORNELLAIA | TOSCANA ..... 308  
Great power, body with complex aromas of fruit, coffee and spices. Aged 18 months in barrique. Bow down b\*tches.  
SOLAIA TOSCANA I.G.T. | 2017 | ANTINORI | TOSCANA ..... 376  
A magnificent wine. Rewarded, recognised, plebiscited, a classic of the Italian wine aristocracy.  
SASSICAIA BOLGHERI D.O.C. | 2016 | TENUTA SAN GUIDO | TOSCANA ..... 399  
THE legendary Bordeaux blend, soft and robust at the same time. So perfect it'll make you weep.

PLEASE NOTE THAT ON A RARE OCCASION, THE VINTAGES MAY BE SUBJECT TO CHANGE.  
\* STARS INDICATE WINES WHICH ARE ORGANIC, INTEGRATED, BIODYNAMIC OR NATURAL.

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