



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® - Summer 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.	
BURRATA PAPPA AL POMODORO (V)	12.5
Generous 250g burrata di Puglia, filled with home-made pesto and served on Chef Andrea's pappa al pomodoro: naughty mixture of bread, tomato, olive oil and garlic	
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	39
Focaccia, stracciatella, 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.	
CROCCHETTA CARBONARA	8
Crispy crochetta filled with guanciale and ultra creamy carbonara. Topped with grated Pecorino Romano #nofiltersneeded	
TARTELLETTA AL POMODORO (V*)	9
Puff pastry tartlet, home-made tomato jam, confit San Marzano tomatoes, balsamic caramel and Parmigiano foam.	
COMO CEVICHE? (GL)	12
Sea bream ceviche served in baby gem lettuce cups with lighty dressed confit datterino tomatoes and raspberries. Topped with polenta chips.	
BOTTARGA VENETA	10
Baby pizetta with mozzarella fior di latte, stracciatella, lemon zest, and bottarga (salt-cured fish roe).	
BABY PIZZA WITH ITALIAN CAVIAR	16
Baby pizetta with mozzarella fior di latte, crème fraîche & 10g of the finest Transmontanus black caviar from Kaviari, of the Venice region	
10G OF TRANSMONTANUS CAVIAR, SERVED ON ICE (GL)	10
For you to enjoy by the spoonfull or on the dish of your choice	

PRIMI PIATTI

LINGUINE AL PESTO ROSSO (VEG)	12.5
Home-made red linguine, ultra-garlicky almond pesto, sun-dried tomatoes and a crunchy almond-parsley granella. Come to mamma.	
RAVI-HOLY DATTERINI (V*)	15.5
Home-made two-colour ravioli filled with fresh ricotta, lemon and Parmigiano Reggiano, served with burnt datterino sauce and pesto.	
CACIO E PISTACCHIO (V*)	14.5
Fresh bucatini pasta tossed in a rich pistachio pesto and a peppery cacio e pepe sauce.	
MALLOREDDUS AL RAGÙ 2.0	17
Typical Sardinian malloreddus pasta with an indulgent veal ragù, topped with fried courgettes and Pecorino cheese.	
LINGUINE AGLI SCAMPI	18
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

LETTUCE PRAY (VEG, GL)	12
Green and red oakleaf lettuce, frisee, grilled courgettes, confit datterini, broad beans and red onions, dressed in agave, condimento bianco and mint. + add herb-whipped ricotta (v) +3	
HEATWAVE CARPACCIO (GL)	16
Beef carpaccio with watermelon, goat cheese, frisee salad and toasted hazelnuts, drizzled with a balsamic reduction.	
SALTIMBOCCA ALLA ROMANA (GL)	23
English rose veal with mozzarella and prosciutto, lightly fried in butter and sage, served with Parmigiano buttery mashed potatoes	
PARMIGIANA DI MELANZANE (V*, GL)	15
Layers of melting aubergine with slow-cooked San Marzano tomato sauce and provola affumicata cheese	
BRANZINO ALLA MEDITERRANEA (GL)	19
Rolled fillet of pan-fried sea bass served with grilled courgettes and peppers. Topped with Mediterranean tomato sauce and pea shoots.	
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

PATATE AL FORNO (VEG, GL)	4.5
BAMBINO CHOPPED SALAD (VEG, GL)	5

PIZZA NAPOLETANA

MESSIAH MARGHERITA (V*)	12.5
San Marzano tomato, mozzarella di bufala, fresh basil and parmigiano	
#PLANTBASED (VEG)	14.5
Yellow tomato base, Julienne Bruno vegan cheese, fried peppers, olive taggiasche and crispy onions.	
CHILLI NO MATES	15
Mozzarella fior di latte, ricotta, fried onions, spicy 'nduja, salame piccante and tarragon oil.	
PLATINUM JUBILEE	16
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 jam.	
BOUJI CAFFE (V)	9.5
Trio of minature 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 red fruits with raspberry coulis, crispy almonds. Served with an enveloping coconut marsala sabayon cream. I'll have what she's having.	
PANNA MIA! (V, GL)	8.5
Creamy vanilla panna cotta, apricot compote, redcurrant marmalade and pistachio nibbs.	
CHOCOLATE AL PORNO (V)	9.5
The best of both worlds: oozy chocolate fondant base, hazelnut praliné, puffed quinoa and airy chocolate mousse.	
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 stracciatella 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

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. | 2021* | 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 D.O.C. | 2021 | VERITIERE | VENETO 6.5 / 33
Ripe apples and pears and a lemony finish. Can you feel the crisp air of Italy's Northeastern mountains?
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.

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 | 2017* | MARCARINI | PIEMONTE 96
A light red, full of fruity flavours. The body really full & acidity perception. Nose of lovely smooth liquorice with stale dark cherry, soft dried rose petals
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. | 2017 | 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.
GUADO AL TASSO BOLGHERI D.O.C. | 2017 | ANTINORI | TOSCANA 189
An immensely soft and smooth red blend from the Bolgheri area on the Tuscan Coast.
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.

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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