



ANTICA OSTERIA
AVE MARIO

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15 HENRIETTA ST, COVENT GARDEN, LONDON WC2E 8QG

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 ---

PROSCIUTTO DI PARMA 36 MESI (GF)

*36 months of ageing on pine tree ladders, Luigi Devodier's prosciutto
is nothing short of lifechanging*

FIORI DI ZUCCA (VEG, GF)

crispy fried-to-perfection courgette flowers with a light aioli

BURRATA AL TARTUFO (V, GF)

125g burrata with truffle cream and fresh truffle on top

PASTA FRESCA

MEAN & GREEN (V)

*home-made green tagliatelle with vibrant pesto,
parmigiano 24 mesi*

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.*

MAMMA BE EXTRA (V)

*deep San Marzano ragù, smoky stracciatella,
basil 'caviar'*

HOTTER THAN HELL

*fior di latte mozzarella, super smoky aubergine caviar, spicy
nduja, spianata piccante*

SECONDI

PARMIGIANA DI MELANZANE (V)

*layers of melting aubergine with slow-cooked San Marzano
tomato sauce and provola affumicata cheese*

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*

IL VESUVIO (VEG)

*giant cannolo base, fresh strawberry compote, light-as-air
whipped cream, strawberry coulis*

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*

CHOCOLATE AL PORNO (V)

*the best of both worlds: oozy chocolate fondant base
and airy praline mousse*

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.

(V) DISHES ARE VEGETARIAN. (VEG) DISHES ARE VEGAN.
(GF) DISHES ARE GLUTEN-FREE. GLUTEN FREE DISHES MAY CONTAIN TRACES.

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