

# A V E M A R I O

15 HENRIETTA ST. WC2E 8QG LONDON

## B R U N C H

**SCRAMBLED EGGS WITH CAVIAR (V) // 18**

*sourdough bruschetta, organic eggs,  
10g of italian Beri caviar*

**SCRAMBLED EGGS WITH TRUFFLE (V) // 17**

*sourdough bruschetta, organic eggs scrambled  
with truffle cream, fresh black truffle*

**SUGGESTED PAIRING:**

**A GLASS OF PROSECCO ROSE D.O.C. |  
CORVEZZO | VENETO // 6**

**EGGS ALLA FIORENTINA (V).....12**

*warm fluffy brioche, two organic poached eggs,  
spinach and warm hollandaise salsa*

*– with prosciutto cotto 3*

*– with sustainable Scottish smoked salmon 5*

**BIG BANANA PANCAKES (V)..... 9**

*extra fluffy pancakes topped with caramelised  
bananas and a massive drizzle of maple syrup*

**RASPBERRY FRENCH TOAST (V)..... 9**

*super soft brioche, home-made chantilly,*

*Big Mamma's own raspberry jam, fresh raspberries*

**GRANOLA DI MAMMA (VEG, GF)..... 8**

*gluten-free oats, mix of seeds, pecan nuts,  
almonds, maple syrup, coconut, coconut yoghurt,  
seasonal fruit*

AVAILABLE AFTER 11:30

## S T A R T E R S T O S H A R E

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

## A N T I P A S T I

**MORTADELLA**

**DA GIOVANNI BERTARINI (GF).....6**

*Bologna's naughtiest mortadella*

**PROSCIUTTO DI PARMA DA DEVODIER, 36 MESI (GF).....10**

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

**BURRATA AL TARTUFO (V, GF).....14**

*125g burrata with truffle cream and fresh truffle  
on top*

**FIORI DI ZUCCA (VEG, GF).....7**

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

## I T A L I A N C A V I A R

BAERI ITALIAN CAVIAR BY ASTARA, FROM THE  
GAVIERI FAMILY OF THE VENICE REGION:

**BABY PIZZA WITH MOZZARELLA  
& CREME FRAICHE & 10G CAVIAR.....18**

## S A L A D

**ZUPPA FREDDA AL POMODORO\* (V)..... 9**

*tomato 'gazpacho' soup with garlicky croutons  
and hand-torn mozzarella di bufala, basil oil*

**THE RAWSONE CHOPPED SALAD (VEG, GF)..... 11**

*big chopped summer salad with crunchy lettuce,  
cucumbers, celery, carrots, radishes, tropea  
onion, grilled corn, citrusy dressing*

*+ add mozzarella di bufala + £4*

## T H I S I S N O T A ' P I Z Z A '

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T H E T R A D I T I O N A L I T A L I A N B A K I N G T E C H N I Q U E C A L L E D

' B I G A ' W H I C H I N V O L V E S A 2 4 - H O U R L E A V E N I N G ;

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C R U S T A N D B R I N G S B A C K T H E M E M O R Y O F B R E A D T H A T

L A N O N N A U S E D T O M A K E .

**MAMMA BE EXTRA (V)..... 11**

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

**AL GREEN (V)..... 14**

*pesto base, sauteed baby spinach, grilled broccoli,  
whole fresh burratina, chilli*

**ALICI IN WONDERLAND..... 13**

*fresh ricotta base, courgette flowers, anchovies,  
olives and chives*

**ASKING FOR TRUFFLE (WITH AN EGG ON TOP) (V)  
.....17**

*crème fraîche, fior di latte mozzarella, black  
garlic cream, mushroom carpaccio, fresh black  
truffle, chives, organic poached egg*

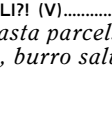
**CARNE DIEM.....15**

*finest Cornish beef, dressed with tropea onion,  
capers, rucola salad and egg cream*

**HOTTER THAN HELL.....12**

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

## M A I N D I S H E S



## P R I M I

**MAFALDINE AL TARTUFO (V).....18**

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

**WHERE ARE MY RAVIOLI?! (V).....13**

*home-made fresh pasta parcels filled with lemony  
ricotta and spinach, burro salvia, parmigiano  
foam*

## S E C O N D I

**PARMIGIANA DI MELANZANE (V)..... 14**

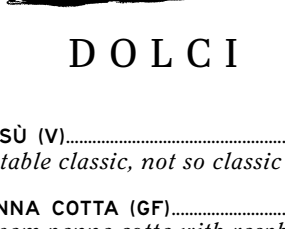
*layers of melting aubergine with slow-cooked  
San Marzano tomato sauce and provola  
affumicata cheese*

**A V E M A R I O ' S T A G I A T A ..... 22**

*sliced 200g beautiful grilled beef bavette steak  
straight from Cornwall, served with salsa verde,  
french fries*

**TORTA DI SALMONE.....18**

*Sustainably-sourced Scottish salmon fillet, best  
of summer roasted datterini tomatoes, olive  
taggiasche, capers, summer herbs and citrus zest,  
light puff pastry*



## D O L C I

**IL TIGRAMISÙ (V).....6**

*the unbeatable classic, not so classic*

**COPPA PANNA COTTA (GF)..... 7**

*vanilla cream panna cotta with raspberry  
marbling, litchi jelly and rose foam*

**CHOCOLATE AL PORNO (V)..... 9**

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

**IL VESUVIO (VEG)..... 7**

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

(V) DISHES ARE VEGETARIAN. (VEG) DISHES ARE VEGAN. (GF) DISHES ARE GLUTEN FREE. A \* MEANS YOU CAN ORDER THE DISH IN ITS DELICIOUS VEGAN VERSION. IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS PLEASE LET US KNOW.

ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS AND OTHER ALLERGENS.

OUR ITALIAN CHEESES ARE MADE WITH TRADITIONAL METHODS, WHICH MEANS THEY ARE PRODUCED USING ANIMAL RENNET.

IF YOU WISH TO AVOID THESE PRODUCTS, PLEASE LOOK OUT FOR OUR VEGAN DISHES, LABELLED (VEG).

PASTA AVAILABLE FOR YOUR KIDS. PLEASE FEEL FREE TO ASK OUR TEAM FOR MORE DETAILS.

A V E M A R I O I S P R O U D O F I T S P A R T N E R S H I P W I T H T H I N K F O R W A R D .

A D I S C R E T I O N A R Y £ 1 W I L L B E A D D E D T O Y O U R B I L L T O S U P P O R T

L O C A L Y O U N G P E O P L E G R O W I N G U P I N P O V E R T Y T O D E V E L O P

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A N O P T I O N A L 1 2 . 5 % S E R V I C E C H A R G E W I L L B E A D D E D .

C H E Q U E S A R E N O T A C C E P T E D

C H E F : A N D R E A Z A M B R A N O & I L G R A N C A P O : T H O M A S T E X I D O .