

AVE MARIO

15 HENRIETTA ST. WC2E 8QG LONDON

STARTERS TO SHARE

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

PRODOTTI

IL NOSTRI PRODOTTI DIRETTAMENTE DALL'ITALIA,
DUE VOLTE A SETTIMANA

MORTADELLA DA GIOVANNI BERTARINI (GF)	6
<i>Bologna's naughtiest mortadella</i>	
PROSCIUTTO DI PARMA DA DEVODIER, 36 MESI (GF)	10
<i>36 months of ageing on pine tree ladders, Luigi Devodier's prosciutto is nothing short of lifechanging.</i>	
PIATTO DI CICHETTI	7
<i>platter of nibbles to share: anchovies di cetara, trio of Sicilian olives, parmigiano 24 mesi, gnocchi fritti</i>	
BURRATA AL TARTUFO (V, GF)	14
<i>125g burrata with truffle cream and fresh truffle on top</i>	

ANTIPASTI

FIORI DI ZUCCA (VEG, GF)	7
<i>crispy fried-to-perfection courgette flowers with a light aioli</i>	
FRITTO DI MARE	8
<i>tender deep-fried cuttlefish from Devon, home-made lemon mayo</i>	
QUEEN'S GAMBAS (GF)	12
<i>lettuce cups with fresh ceviche of gamberi rossi prawns straight from Sicily, with Amalfi lemon and bisque sauce</i>	
VITELLO TONNATO (GF)	11
<i>tender high-welfare rose veal from Shropshire, tuna cream whip, capers, chervil</i>	
PATE DI FEGATO	9
<i>creamy beef liver parfait, served with bruschetta slices with lemon cream and dill</i>	

ITALIAN CAVIAR

DISHES WITH BAERI ITALIAN CAVIAR BY ASTARA,
MADE BY THE GAVIERI FAMILY OF THE VENICE REGION

BABY PIZZA WITH MOZZARELLA & CREME FRAICHE & 10G CAVIAR	18
CROCCHETTE WITH CHEESY POTATO FILLING & 10G CAVIAR	16
[CAVIAR SUPPLEMENT] 10G OF BAERI CAVIAR, SERVED ON ICE (GF)	10

SALAD

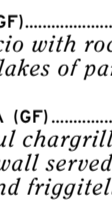
ZUPPA FREDDA AL POMODORO* (V)	9
<i>tomato 'gazpacho' soup with garlicky croutons and hand-torn mozzarella di bufala, basil oil</i>	
THE RAWSONE CHOPPED SALAD (VEG, GF)	11
<i>big vegan chopped summer salad with crunchy lettuce, cucumbers, celery, carrots, radishes, tropea onion, grilled corn, citrusy dressing + add mozzarella di bufala + £4</i>	
AVE POLPO CAESAR	17
<i>grilled octopus, baby gem and chicory leaves, creamy home-made caesar dressing, fresh ricotta di bufala, shards of pane carasau</i>	

THIS IS NOT A 'PIZZA'

AVE MARIO'S GOURMET NON-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.

MAMMA BE EXTRA (V)	11
<i>deep San Marzano ragù, smoky stracciatella, basil 'caviar'</i>	
AL GREEN (V)	14
<i>pesto base, sauteed baby spinach, grilled broccoli, whole fresh burratina, chilli</i>	
ALICI IN WONDERLAND	13
<i>fresh ricotta base, courgette flowers, anchovies, olives and chives</i>	
ASKING FOR TRUFFLE (V)	17
<i>crème fraîche, fior di latte mozzarella, black garlic cream, mushroom carpaccio, fresh black truffle, chives</i>	
CARNE DIEM	15
<i>finest Cornish beef, dressed with tropea onion, capers, rucola salad and egg cream</i>	
HOTTER THAN HELL	12
<i>fior di latte mozzarella, super smoky aubergine caviar, spicy nduja, spianata piccante</i>	

MAIN DISHES



PRIMI

PASTA

MEAN & GREEN* (V)	12
<i>home-made green tagliatelle with vibrant pesto, parmigiano 24 mesi</i>	
MAFALDINE AL TARTUFO (V)	18
<i>home-made mafaldine pasta, truffle mascarpone sauce, fresh black truffle</i>	
TAGLIARINI AL LIMONE E GRANCHIO	17
<i>fresh tagliarini pasta with fresh local hand-picked crab and lemony butter sauce</i>	

PASTA RIPIENA

WHERE ARE MY RAVIOLI?! (V)	13
<i>home-made fresh pasta parcels filled with lemony ricotta and spinach, burro salvia, parmigiano foam</i>	
RAVIOLI ALLA CARBONARA	15
<i>ravioli filled with pecorino cream, oozy egg yolks, and crispy guanciale</i>	
GIRELLA PICCANTE DA CATANZARO (V)	13
<i>San Marzano sauce, black girella filled with ricotta, parmigiano and chilli, tarragon oil, stracciatella cream</i>	

SPECIAL DELLO CHEF

LINGUINE AGLI SCAMPI // 16

Scottish langoustines and their bisque, home-made linguine, datterini tomatoes, and the holy trinity: aglio, olio, peperoncino

SECONDI

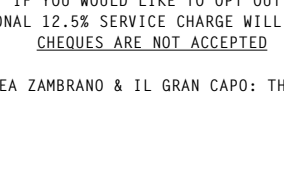
PARMIGIANA DI MELANZANE (V)	14
<i>layers of melting aubergine with slow-cooked San Marzano tomato sauce and provola affumicata cheese</i>	
IL GRAN CARPACCIO (GF)	15
<i>classic beef carpaccio with rocket salad, balsamic reduction and big flakes of parmigiano 22 months</i>	
AVE MARIO'S TAGLIATA (GF)	19
<i>sliced 200g beautiful chargrilled bavette steak straight from Cornwall served with salsa verde, patatine al forno and frigitelli peppers</i>	
TORTA DI SALMONE	18
<i>Sustainably-sourced Scottish salmon fillet, best of sustainable datterini tomatoes, olive taggiasche, capers, summer herbs and citrus zest, light puff pastry</i>	

SPECIALITÀ DELLA CASA

FILETTO ALLA ROSSINI (GF)	36
<i>200g fillet of our finest Cornish beef, with home- made pâté de foie and marsala sauce on a bed of wilted wild spinach</i>	

SIDES

PATATINE AL FORNO (V, GF)	4.5
TRIPLE CHEESE TRUFFLE POLENTA (V, GF)	9
GRILLED BROCCOLI & PESTO (V, GF)	5



DOLCI

GIANT STRACCIATELLA GELATO (V, GF) // 9

60cm of pure pleasure: 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*

IL TIGRAMISÙ (V)	6
<i>the unbeatable classic, not so classic</i>	
COPPA PANNA COTTA (GF)	7
<i>vanilla cream panna cotta with raspberry marbling, litchi jelly and rose foam</i>	
CHOCOLATE AL PORNO (V)	9
<i>the best of both worlds: oozy chocolate fondant base and airy praline mousse</i>	
MONTE LIMONE	8
<i>crunchy pastry, raspberry jam, white chocolate, lemon curd, crazy meringue</i>	
IL VESUVIO (VEG)	7
<i>giant cannolo base, fresh strawberry compote, light-as-air whipped cream, strawberry coulis</i>	
NAUGHTY CAFFÈ	8
<i>espresso with 3 miniature desserts (for when you don't want dessert but you also do secretly want dessert): decadent mini brownie, panna cotta, tiramisù</i>	

SELEZIONE DI FORMAGGI (V)	8
<i>punchy 24-month-old parmigiano reggiano DOP, unctuous blue gorgonzola stracchino DOP and nutty montasio stravecchio – a 20-month-old mountain cheese Friuli Venezia Giulia</i>	
– THE ONE & ONLY PAIRING a glass of Torcolato, Maculan, 2015, Veneto: a golden nectar, dessert wine for the enlightened	12

(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.

AVE MARIO IS PROUD OF ITS PARTNERSHIP WITH THINKFORWARD.
A DISCRETIONARY £1 WILL BE ADDED TO YOUR BILL TO SUPPORT
LOCAL YOUNG PEOPLE GROWING UP IN POVERTY TO DEVELOP
THE RIGHT SKILLS TO FIND A JOB. PLEASE ASK YOUR WAITER
IF YOU WOULD LIKE TO OPT OUT.
AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED.
CHEQUES ARE NOT ACCEPTED

CHEF: ANDREA ZAMBRANO & IL GRAN CAPO: THOMAS TEXIDO.