



**ANTICA OSTERIA
AVE MARIO**

+39 34 8700 25 43

CHRISTMAS AT AVE MARIO

PRODOTTI DIRETTAMENTE DALL'ITALIA

DUE VOLTE ALLA SETTIMANA

54£ PER PERSON

(wine and cocktails excluded) + service charge

all dishes to be shared

PLEASE LET OUR STAFF KNOW
IF YOU HAVE ANY ALLERGIES OR DIETARY
REQUIREMENTS. THEY WILL BE ABLE
TO ADJUST THE MENU ACCORDINGLY.



--- ANTIPASTI ---

BURRATA AL TARTUFO (V, GF)

chubby burrata filled with some decadent truffle cream

PIATTINO APERITIVO

mozzarella di bufala from Salvatore Corso, mortadella from Giovanni Bertarini, chunky Sicilian olives and grissini

CULATELLO CON COTENNA (GF)

the Rolls-Royce of charcuterie. Mild, refined, moist ham that got a royal treatment. Vroom vroom.

MORTADELLA DA GIOVANNI BERTARINI (GF)

bologna's naughtiest mortadella

QUEEN'S GAMBAS (GF)

lettuce cups with fresh ceviche of gamberi rossi prawns straight from Sicily, with Amalfi lemon and bisque sauce

MAC 'N' TRUFFLE CROCCHETTA (V)

truffled maccheroni and cheese, in a crocchetta. Very naughty.

PASTA FRESCA

MEAN & GREEN (V*)

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

LOBSTER RISOTTO (GF)

decadent risotto with lobster bisque, lemon butter, parsley, fresh mussels, whole local lobster and datterino tomato sauce

RAGÙ DI AGNELLO

mafaldine pasta with a warming lamb ragù slow-cooked in Marsala, lots of pecorino cheese

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'

PIMP MY CARPACCIO

light crunchy crust, beef carpaccio, home-made rosemary mayo, flakes of aged parmigiano, rocket salad

HEY HOT STUFF

fior di latte mozzarella, mortadella piccante, ricotta-nduja cream, crispy onion and basil

--- DOLCI ---

IL TIGRAMISU (V)

the unbeatable classic, not so classic

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

CHRISTMAS PAVLOVA (V, GF)

crunchy meringue, pineapple jam heart, home-made vanilla chantilly 'tree' and passion fruit coulis

FINISH WITH A BANG WITH LIMONCELLO AND ESPRESSO (INCLUDED)



ADD SOME COCKTAILS

FEDERICO BELLINI...../ 8
NEGRONI PAR-TEA...../ 10
CALL ME OLD FASHIONED...../ 9

(V) DISHES ARE VEGETARIAN. (V*) DISHES ARE VEGETARIAN EXCEPT FOR THE USE OF ANIMAL RENNET IN THE CHEESE DUE TO ITS TRADITIONAL METHOD. (VEG) DISHES ARE VEGAN.
(GF) DISHES ARE GLUTEN-FREE, BUT MAY CONTAIN TRACES.