



**ANTICA OSTERIA
AVE MARIO**

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AVE MARIO DINNER & LUNCH SET MENU

PRODOTTI DIRETTAMENTE DALL'ITALIA

DUE VOLTE ALLA SETTIMANA

54€ PER PERSON

+ service charge

*We serve family-style sharing menus
to enjoy for the whole table!*

Complimentary bread basket is included.

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

- ANTIPASTI -

PROSCIUTTO SAN DANIELE (GL)

19-month old perfection from Friuli Venezia Giulia's Lorenzo Bagatto, this ham is a rare work of art.

VEGGIE FRITTELLE (VEG)

Fluffy-crispy fried dough balls made with potatoes, parsnip and carrots, served with aioli sauce for naughty dunks.

BURRATA PAPPAL POMODORO (V)

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.

CACIO E PEPE CROCCHETTE (V*, GL)

Potato crocchette filled with cheesy mozzarella fior di latte, drizzled in a creamy cacio and pepe sauce

BREAD BASKET (V)

Sourdough from Bread Bread, Sardinian pane carasau, crunchy grissini

- CRUDO & FRESCO -

THE BIG MAMMA CLASSIC CARPACCIO (GL)

Classic beef carpaccio with rocket salad, balsamic reduction and big flakes of parmigiano 22 months

- PASTA FRESCA -

TORCIGLIONI ALLO SCARPARELLO (V)

*Home-made torciglioni with fresh tomato scarparello sauce, topped with fresh stracciatella. *Vegan option available**

MAFALDINE AL TARTUFO (V)

Homemade mafaldine pasta, truffle mascarpone sauce, fresh black truffle

- PIZZA NAPOLETANA -

MESSIAH MARGHERITA (V*)

San Marzano tomato, mozzarella di bufala, fresh basil and parmigiano

CHILLI NO MATES

Mozzarella fior di latte, ricotta, fried onions, spicy 'nduja, salame piccante and tarragon oil.

- DOLCI -

IL TIGRAMISÙ

The unbeatable classic, not so classic

LA DOLCE VETTA (V, GL)

Hazelnut and stracciatella ice cream, chocolate chips, covered with an Italian meringue and served atop a rich chocolate sauce

THE PASSION OF CHEESECAKE (VEG)

Creamy vegan cheese cake made with Julienne Bruno creamy vegan spread and a biscoff base, drizzled in passionfruit coulis

- DRINKS -

LIMONCELLO

WATER

COFFEE

(GL) DISHES ARE GLUTEN-LOW, BUT MAY CONTAIN TRACES. (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. ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS AND OTHER ALLERGENS.

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, THINKFORWARD AND THE BRILLIANT CLUB.

CHEQUES NOT ACCEPTED