

AVE MARIO



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 (WHICH USES SPORT TO SUPPORT DISADVANTAGED YOUNG PEOPLE), THINKFORWARD (WHICH PROVIDES COACHING TO PREVENT YOUTH UNEMPLOYMENT) AND THE BRILLIANT CLUB (WHICH HELPS PUPILS FROM UNDERREPRESENTED BACKGROUNDS PROGRESS TO HIGHLY-SELECTIVE UNIVERSITIES.)

EPIC FOUNDATION FIGHTS TO CHANGE THE LIVES OF DISADVANTAGED YOUTH BY SUPPORTING OVER 20 INCREDIBLY HIGH IMPACT ORGANISATIONS AROUND THE WORLD. 100% OF DONATIONS MADE GO TO THE SELECTED CHARITIES.

Ristorante del gruppo Big Mamma® - Autumn 2022

OUR MENU IS UGLY, BUT IT'S B-CORP



Basically this means we would rather offer you a digital version of our menu via the QR on your table rather than print thousands of menus, which although very cool and beautiful, are bad for the planet. Like everything we do on a daily basis, whether that be offering a menu full of seasonal products, encouraging greener diets as we strive to offer delicious vegetarian options, to supplying our restaurants with renewable energy, we get up every day challenging ourselves to improve the running of our restaurants whilst minimising their impact.

So yes, this menu may hurt the eyes, but frankly, we think it's the way forward.

BUONI PRODOTTI

BREAD BASKET (V)	2.5
Sourdough from Bread Bread, Sardinian pane carasau, crunchy grissini	
BREAKING GARLIC BREAD (V*)	4.5
Oh so cheesy garlic bread with rosemary	
SMOKY STRACCIATELLA (V, GL)	8
Burrata's creamy smoky heart. This alone is worth living for	
BURRATA PAPPÀ AL POMODORO (V)	13
Generous 250g burrata di Puglia, filled with home-made pesto and served on Chef Andrea's pappà al pomodoro: naughty mixture of bread, tomato, olive oil and garlic	
MORTADELLA DA GIOVANNI BERTARINI (GL)	7
Bologna's naughtiest mortadella	
PROSCIUTTO SAN DANIELE (GL)	11
19-month old perfection from Friuli Venezia Giulia's Lorenzo Bagatto, this ham is a rare work of art	
LA SANTA TRINITÀ	38
Focaccia, straciatella, burrata, mortadella, San Daniele, grissini and olives, served on a heavenly 3-tiered stand. The father, the son and the house of burrata	

ANTIPASTI

VEGGIE FRITTELLE (VEG)	8
Fluffy-crispy fried dough balls made with potatoes, parsnip and carrots, served with aioli sauce for naughty dunks	
CACIO E PEPE CROCCHETTE (V*, GL)	9
Potato crocchette filled with cheesy mozzarella fior di latte, drizzled in a creamy cacio and pepe sauce	
HARD-CORE CAMEMBERT (V*)	13
Melted half camembert with walnuts, honey and chives. Served with crostini for fondue heaven	
THE ONE & CANNOLI	11
Puff pastry 'savory cannoli' filled with cistrussy sea bass ceviche, dipped in an almond and basil crumb, with spicy sauce	
PERFETTA PIZZETTA	10
Crispy-soft pizzetta topped with mozzarella fior di latte, mortadella, straciatella and pistacchio pesto	
BABY PIZZA WITH ITALIAN CAVIAR	17
Baby pizzetta with mozzarella fior di latte, crème fraîche & 10g of the finest Transmontanus black caviar from Kaviari, of the Venice region	
10G OF TRANSMONTANUS CAVIAR, SERVED ON ICE (GL)	10
For you to enjoy by the spoonfull or on the dish of your choice	

PRIMI PIATTI

TORCIGLIONI ALLO SCARPARIELLO (V)	14.5
Home-made torciglioni with fresh tomato scarpariello sauce, topped with fresh straciatella. *Vegan option available*	
INTO THE WOODS RAGÙ (VEG)	16.5
Home-made fresh tagliatelle in a rich veggie ragu of porcini mushrooms, drizzled with garlicky aioli cream.	
LA GRAN CARBONARA (PER 2)	18 PER PERSON
Home-made spaghetti chitarra served in the whole round of pecorino, crispy guanciale, egg yolk, a lot of pepper	
BLACK TO BLACK	18
Squid ink linguine with a fresh cuttlefish and burnt datterini tomato ragù and bottarga	
GIRELLA CON RAGÙ DI MANZO	17.5
Home-made twisted pasta filled with polenta and Parmigiano, served with a rich San Marzano tomato and pulled beef ragù. Topped with salsa verde	
MAFALDINE AL TARTUFO (V)	19.5
Home-made mafaldine pasta, truffle mascarpone sauce, fresh black truffle	
SHE'S YOUR LOBSTER	28
Half a lobster served on a bed of decadent linguine with datterini tomato sauce, parsley and lobster bisque. Wanna take a crack at it?	

SECONDI PIATTI

THE CHEF'S DISHES WITH GOOD SEASONAL PRODUCTS, GOOD FOR THE BODY AND GOOD FOR THE SOUL

AUTUMN LEAVES (VEG)	12
Salad with radicchio, apple, white chicory, pomegranate, herby croutons with a zingy dressing + add vegan cheese +3	
THE BIG MAMMA CLASSIC CARPACCIO (GL)	18
Classic beef carpaccio with rocket salad, balsamic reduction and big flakes of parmigiano 22 months	
OSSOBUCCO CON RISOTTO ALLA MILANESE (GL)	22
English high welfare rose veal ossobuco with risotto alla Milanese, fresh gremolata on top	
PARMIGIANA DI MELANZANE (V*, GL)	16
Layers of melting aubergine with slow-cooked San Marzano tomato sauce and provola affumicata cheese	
SOLE CON LIMONE (GL)	24
Pan fried lemon sole served with seasonal greens sautéed with garlic oil and dressed with salsa Mugnaia	
TAGLIATA DI FILETTO AL MARSALA (GL)	32
Succulent fillet of beef served with buttery Parmigiano mashed potatoes, spinach and a rich marsala sauce	
T-BONE FIORENTINA (FOR 2) (GL)	35 PER PERSON
Humongous 850g T-Bone steak, dry-aged 28 days, grilled con molto amore and served with salsa verde, for two	

SIDES

SWEET POTATO CHIPS (V, GL)	4.5
BABY RADICCHIO SALAD (V, GL)	5
TRUFFLE SMASHED POTATOES (V*)	9

PIZZA NAPOLETANA

MESSIAH MARGHERITA (V*)	13
San Marzano tomato, mozzarella di bufala, fresh basil and parmigiano	
PUMPKIN SPICE (VEG)	14.5
Pumpkin cream, kale, Julienne Bruno vegan cheese, Taggiasche olives	
CHILLI NO MATES	16
Mozzarella fior di latte, ricotta, fried onions, spicy 'nduja, salame piccante and tarragon oil	
PRINCESS BEATRICE	17
Mozzarella fior di latte, straciatella, prosciutto cotto, sauteed mushrooms, chives	
LOOKING FOR TRUFFLE (V*)	19.5
Fior di latte, provola affumicata, truffle cream, sauteed mushrooms, parsley and chives. + add Prosciutto di Parma +3	

DOLCI

IL TIGRAMISÙ (V)	7
the unbeatable classic, not so classic	
LA DOLCE VETTA (V, GL)	8.5
Hazelnut and straciatella ice cream, chocolate chips, covered with an Italian meringue and served atop a rich chocolate sauce	
LIMONEMISÙ (V)	7.5
Ultra creamy lemon tiramisu cream, genoise, limoncello syrup and lemon jam	
NAUGHTY CAFFÈ (V)	9.5
Trio of miniature desserts composed of tiramisu, chocolate mousse with hazelnut praliné and lemon tartlet	
THE PASSION OF CHEESECAKE (VEG)	8.5
Creamy vegan cheese cake made with Julienne Bruno creamy vegan spread and a biscoff base, drizzled in passionfruit coulis	
YOU CARROT RESIST (V)	7.5
Ultra moist carrot cake with orange marmalade, topped with soft vanilla cream and spiced orange sauce	
CHOCOLATE AL PORNO (V)	9.5
The best of both worlds: oozy chocolate fondant base, hazelnut praliné, puffed quinoa and airy chocolate mousse	

CHEF: ANDREA ZAMBRANO / GRANDE CAPO: THOMAS TEXIDO

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. CHEQUES ARE NOT ACCEPTED. PASTA BAMBINI - PLEASE ASK OUR TEAM FOR MORE DETAILS FOR CHILD PORTIONS.

WE ARE THRILLED TO BE WORKING WITH 180 ITALIAN FAMILY-RUN SUPPLIERS, THE MAJORITY SINCE OUR INCEPTION IN 2015.

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, CULATELLO CON COTENNA FROM LORENZO BAGATTO IN FRIULI, VITTORIA CALLA'S SMOKEY AND 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 IN SHROPSHIRE, BEEF FROM PHILLIP AND IAN WARREN, AND BIG MAMMA BESPOKE BEERS FROM PIG & PORTER.

PLEASE ASK OUR STAFF FOR ANY ALLERGY INFORMATION. (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.

BIRRE

HALF / PINT

DRAUGHT PIG & PORTER : LAGER / Easy italian style lager (4%) 3.5 / 6
DRAUGHT PIG & PORTER : PALE ALE / A hint of Amalfi lemon zest (4.2%) 3.5 / 6
DRAUGHT PIG & PORTER : I.P.A. / A touch of blood orange (5.3%) 3.5 / 6
BOTTLES
ICHNUSA LAGER (330ML) Get refreshed, Sardinian-style. (4.7%) 5

WHITE WINE

INSOLIA D.O.C. | 2021* | COLLINA DELLE ROSE | SICILY 25
Fresh and floral, the hot girl summer you wanted.
CHARDONNAY D.O.C. | 2021* | TERRE DI VITA | SICILIA 6 / 29
Notes of yellow fruit, green apple and kiwi. One of your five a day.
PINOT GRIGIO DELLE VENEZIE D.O.C. | 2020* | CORVEZZO | VENETO 7 / 34
Fruity flavour, with jussst the right amount of freshness. The finest of Pinots.
PECORINO I.G.T VILLA REGIS | 2021* | CASCINA DEL COLLE | ABRUZZO 37
Fresh and sapid mineral beaut with exotic fruit aromas. That's what's up, that's what's up.
FALANGHINA DEL SANNIO D.O.C. | 2020* | LA FORTEZZA | CAMPANIA 8 / 39
Crisp minerality and a whiff of citrusy freshness, hint of green apple.
VERMENTINO DI SARDEGNA D.O.C. | 2020 | OLIANAS | SARDEGNA 9 / 45
Fruity, citrusy and full of Sardinian love. Just close your eyes and pretend you're next to the Mediterranean.
SAUVIGNON TARENTINO D.O.C | 2021* | MASO CANTANGHEL | TARENTINO 59
A fruity and full bodied white with notes of lemon and even brioche, from Trentino near the Dolomites. Alpine vibes only baby.
SAN PAOLO, VERDICCHIO RISERVA, CASTELLI DI JESI, D.O.C.G. | 2018* | 78
PIEVALTA
A honeyed straw-coloured verdicchio, reminscient of almonds, white fruit and a roll around in the hay.
VINTAGE TUNINA | 2020 | JERMAN | FRIULI VENEZIA GIULIA 94
Rediscovery of a historical grape variety, the perfect match with a nice fish.

SPARKLING WINE

LAMBRUSCO I QUERCIOLE | NM* | MEDICI ERMETE | EMILIA ROMAGNA 7 / 34
The ultimate Italian red sparkling wine, fruity and wild, a great wingman.
PROSECCO ROSE D.O.C. | NM* | CORVEZZO | VENETO 34
Pink bubbles galore. Wild strawberries and acacia flower bouquet. #vibing
PROSECCO CONEGLIANO VALDOBBIADENE D.O.C.G. | NM* | CORVEZZO | VENETO 8 / 39
The ultimate conversation starter, first date nerves killer and let's have a good time creator.
CHAMPAGNE EXTRA BRUT CLAREVALLIS | NM* | DRAPPIER | CHAMPAGNE 14.5 / 86
This organic champagne from a carbon-neutral producer is so damn fine we decided to make an exception and invite it to the Italian-only party. Delightful and carefully crafted bubbles, great structure, guaranteed to enchanté.
ANNAMARIA CLEMENTI FRANCIACORTA | 2011 | CA' DEL BOSCO | LOMBARDIA 189
The Cuvée Annamaria Clementi is a sparkling wine with an extraordinary elegance and body. Inviting golden colour, the nose reveals a dominance of peach and citrus, and notes of dry fruit and honey. On the palate, it has a fullness of flavour with exceptional persistence, with a fine and abundant effervescence.

SWEET WINE

MOSCATO D'ASTI D.O.C.G., ANDAR PER VIGNE | 2021* | VALLEBELBO | PIEMONTE 8 / 39
Sweet and fun sparkling wine, Elton John in a bottle. I hope you don't mind...

ROSE WINE

TERRE SICILIANE I.G.T. ROSE | 2021 | COLLINA DELLE ROSE | SICILIA 27
Pow chicka pow pow! Aka: pomegranate and pink grapefruit, nice fruitiness and acidity.
BARDOLINO CHIARETTO D.O.C. | 2021* | MONTRESOR | VENETO 7 / 34
Light and fresh, a pale pink rosé to make you weak at the knees.

RED WINE

CORVINA | 2020* | MONTRESOR | VENETO 25
A fruity red that has a touch of spice, with a colour that would inspire UB40.
NERO D'AVOLA D.O.C. | 2021* | CAPPANERA | SICILIA 6 / 29
Pepper, cherry and violet. Better than your last summer romance.
PRIMITIVO I.G.P. | 2020* | ZULLO | PUGLIA 7 / 34
The kind of wine that makes love to you. Smooth, full, velvety, with notes of ripe red fruit.
CHIANTI SUPERIORE D.O.C.G. POGGIO AI GRILLI | 2020* | TENUTA SAN JACOPO | TOSCANA 37
A no-bullsh*t, beautiful, ruby-coloured Chianti with a great texture and aromas of ripe red fruit and just a hint of rose.
MONTEPULCIANO D.O.C. VILLA REGIS | 2020* | CASCINA DEL COLLE | ABRUZZO 8 / 39
For those moments when you want red meat, and a red wine with good tannins, and for all your problems to get lost in the herbaceous and floral aromas of this gallant Montepulciano.
AGLIANICO DEL TABURNO D.O.C.G. | 2017* | LA FORTEZZA | CAMPANIA 42
Soft, pleasant mouthfeel, black cherry jam vibes and spicy finish. We're just describing this fabulous wine, you're the one with the dirty mind.
VALPOLICELLA RIPASSO CLASSICO SUPERIORE | 2018* | CANTINA DI NEGRAR | VENETO 9 / 45
This one will make you raise an eyebrow. Complex, harmonious, perfect balance of tannins and acidity.
LACRIMA DI MORRO D'ALBA D.O.C | 2019* | TENUTA SAN MARCELLO | MARCHE 48
An organic and delightfully flowery red with hints of black fruit and a good acidity. And just like that...
PINOT NERO ALTO ADIGE D.O.C | 2019* | ALTO ADIGE | MASO CANTANGHEL 61
From Trentino, this sublime medium-bodied pinot nero is full to the brim of red fruits, chocolate and peppery notes. Our kind of party.
AMARONE DELLA VALPOLICELLA D.O.C.G. | 2017* | DOMINI VENETI | VENETO 79
Majorly intense, with fruity aromas and sweet spices. A wine to make you sit back and say... 'I couldn't help but wonder...'
BRUNELLO DI MONTALCINO | 2017 | TRICERCHI | TOSCANA 88
This is a very fine wine for which very fine grapes have died. Show it some respect.
TERRE BRUNE CARIGNANO DEL SULCIS SUPERIORE D.O.C. | 2017 | SANTADI | SARDEGNA 135
Santadi Terre Brune is a red wine of great character, robust, fruity and spicy with toasted notes of herbs and minerals. A sturdy and intense gem, that's all we can say.
GUADO AL TASSO BOLGHERI D.O.C. | 2017 | ANTINORI | TOSCANA 189
An immensely soft and smooth red blend from the Bolgheri area on the Tuscan Coast.
TIGNANELLO | 2019 | ANTINORI | TOSCANA 205
Is it a bird? Is it a plane? No, it's a Supertuscan. Woody, spicy, velvety. Here to save us all.
AMARONE DELLA VALPOLICELLA D.O.C. | 2011 | BERTANI | VENETO 227
A great classic, almost the symbol of the name, Amarone Bertani expresses a garnet colour and a very articulated nose. If you hesitate to take a trip to the Veneto, this wine will definitely convince you.
BARBARESCO D.O.C.G. | 2015 | GAJA | PIEMONTE 275
The wine of the very very very very very very good news. Angelo Gaja is recognised worldwide as one of the best producers of Italian wines, working according to the principles of sustainable viticulture.
ORNELLAIA | 2017 | TENUTA DELL'ORNELLAIA | TOSCANA 308
Great power, body with complex aromas of fruit, coffee and spices. Aged 18 months in barrique. Bow down b*tches.

PLEASE NOTE THAT ON A RARE OCCASION, THE VINTAGES MAY BE SUBJECT TO CHANGE.
* STARS INDICATE WINES WHICH ARE ORGANIC, INTEGRATED, BIODYNAMIC OR NATURAL.

CHEF: ANDREA ZAMBRANO / GRANDE CAPO: THOMAS TEXIDO

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. CHEQUES ARE NOT ACCEPTED. PASTA BAMBINI - PLEASE ASK OUR TEAM FOR MORE DETAILS FOR CHILD PORTIONS.
WE ARE THRILLED TO BE WORKING WITH 180 ITALIAN FAMILY-RUN SUPPLIERS, THE MAJORITY SINCE OUR INCEPTION IN 2015.

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, CULATELLO CON COTENNA FROM LORENZO BAGATTO IN FRIULI, VITTORIA CALLA'S SMOKEY AND 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 IN SHROPSHIRE, BEEF FROM PHILLIP AND IAN WARREN, AND BIG MAMMA BESPOKE BEERS FROM PIG & PORTER.

PLEASE ASK OUR STAFF FOR ANY ALLERGY INFORMATION. (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.