



**ANTICA OSTERIA  
AVE MARIO**

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# CHRISTMAS AT AVE MARIO

PRODOTTI DIRETTAMENTE DALL'ITALIA

DUE VOLTE ALLA SETTIMANA

**64£ 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 -

### FOCACCIA ROMANA (V)

*Warm and fluffy homemade focaccia*

### BRESAOLA DELLA VALTELLINA (GIF)

*One of the finest cuts of beef leg, cured for 40 days and produced by San Nicola Prosciuttificio. Lean and flavourful, lightly dressed with olive oil and lemon zest.*

### BURRATA AL TARTUFO (V, GIF)

*Creamy 250g burrata di Puglia with fresh shavings of black truffle atop.*

### CARBO-CROCCHETTA

*Crispy crocchetta filled with guanciale and ultra creamy carbonara.  
Topped with carbonara sauce and guanciale.*

### ENDIVE & GORGONZOLA SALAD (V\*, GIF)

*Crispy endive salad in a punchy balsamic vinaigrette, topped with chunks of creamy gorgonzola, Parmigiano and toasted walnuts. \*vegan option available\**

## - CRUDO & FRESCO -

### THE BIG MAMMA CLASSIC CARPACCIO (GIF)

*Classic beef carpaccio with rocket salad, balsamic reduction and big flakes of 22-month Parmigiano Reggiano.*

## PRIMI PIATTI

### RISOTTO AL LIMONE CON SCAMPI E VONGOLE (GIF)

*Lemon butter risotto with deshelled langoustines and vongole.*

### MAFALDINE AL TARTUFO (V)

*Homemade mafaldine pasta, truffle mascarpone sauce, fresh black truffle*

## - PIZZA NAPOLETANA -

### TRUFFLE WONDERLAND

*Mozzarella fior di latte base, mortadella, smoky stracciatella, fresh black truffle*

## - DOLCI -

### IL TIGRAMISÙ (V)

*The unbeatable classic, not so classic.*

### YULE BE HOME FOR CHRISTMAS (V)

*Yule log with spiced bread, spiced ganache, vanilla cream,  
orange & hibiscus cream, cranberries*

### BAYWATCH CARPACCIO (VEG)

*Thinly sliced pineapple, coconut chantilly and  
crispy coconut crumble, served with passionfruit  
coulis and fresh lime.*

FINISH WITH A BANG WITH LIMONCELLO AND ESPRESSO



(GIF) DISHES ARE GLUTEN-INTOLERANT FRIENDLY. (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.