

# AVE MARIO

## AVE MARIO SET MENU

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

£54 PER PERSON

+ service charge

Please let our staff know if you have  
any allergies or dietary  
requirements, they will be able  
to adjust the menu accordingly.

## ANTIPASTI

### *BURRATA PAPPÀ AL POMODORÒ (V)*

Generous 250g burrata di Puglia, filled with  
home-made pesto and served on Chef Gianluigi's  
pappà al pomodoro: naughty mixture of bread,  
tomato, olive oil and garlic

### *FRITTATINA DI CARBONARA*

Deep-fried carbonara pasta frittatina, topped with  
carbonara sauce and crispy guanciale. #nofilter needed.

### *FOCACCIA ROMANA*

Warm and fluffy home-made focaccia

### *INSALATA DI LIGURIA (V\*, GIF)*

Crispy endive salad with lamb's lettuce and  
confit lemon, topped with creamy gorgonzola,  
Parmigiano and toasted walnuts.  
\*vegan version available\*.

### *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.

## 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

### *LA GRAN CARBONARA*

Home-made spaghetti alla chitarra served in the whole round of pecorino, crispy guanciale, egg yolk, a lot of pepper

### *GIRELLA DI AGNELLO*

Freshly-made twisted pasta filled with a lightly spicy minced lamb ragù, topped with vibrant San Marzano tomato sauce,  
salsa verde, pecorino romano and chilli.

## PIZZA

### *EMRATA BURRATA (V)*

San Marzano tomato, Taggiasche olives, capers, smoky heart of burrata.  
\*vegan option available\*

## DOLCI

### *BANOFFEE PIE (V)*

Lotus biscoff crunchy base, banana cream,  
mascarpone vanilla chantilly topped with a  
dulce de leche sauce and big gianduja  
chunks.

### *IL TIGRAMISÙ (V)*

The unbeatable classic,  
not so classic.

### *EFFORTLESS CHOC GELATO (V)*

Soft serve home-made vanilla gelato topped  
with the three C's: Chocolate, Caramel and  
Crunchy peanuts. You're not yourself without  
gelato.

## DRINKS

### *COFFEE & LIMONCELLO*