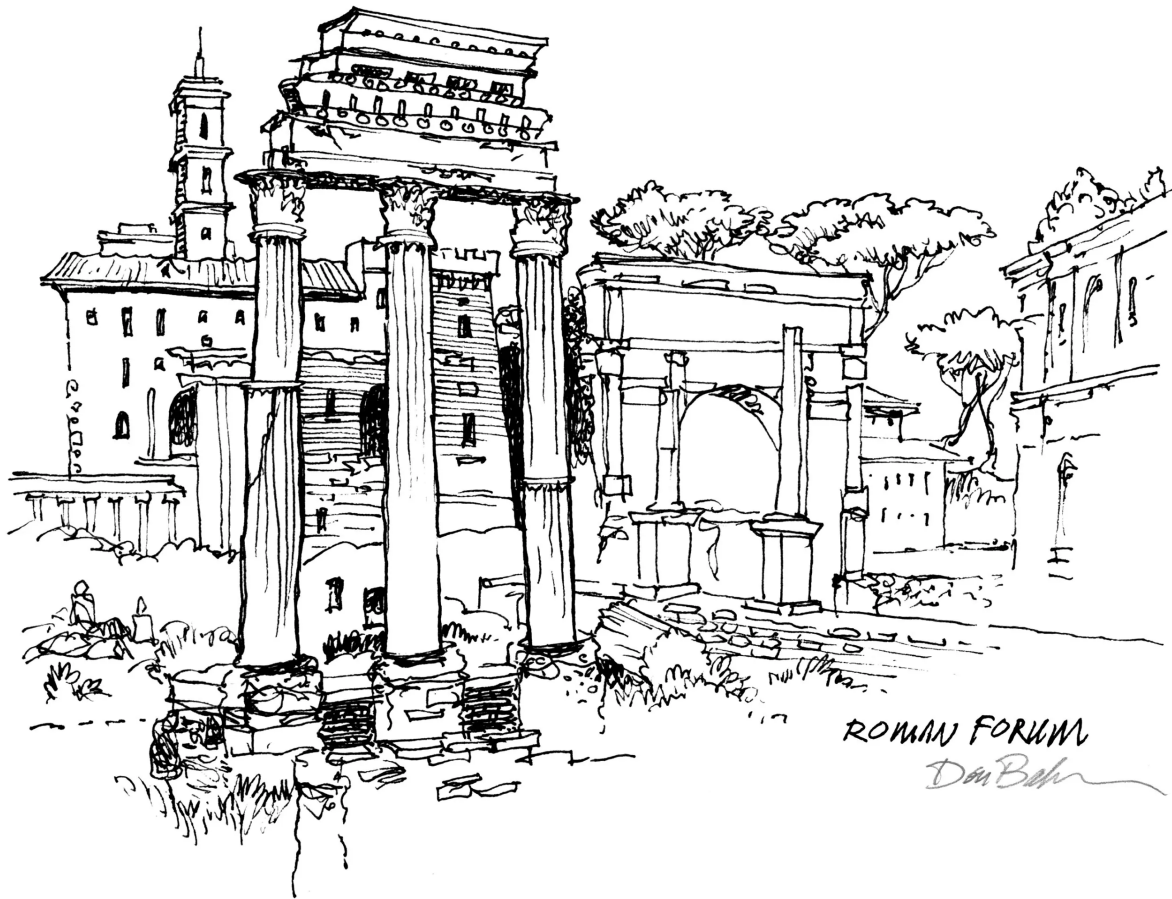


Aho'

Il Ristorante Italiano di Campoamor



ANTIPASTI / STARTERS

TAGLIERE ITALIANO Typical Italian cured meats and cheese board, olives and vegetable tempura	20,00€
SUPPLÍ AHO' 2 typical Roman rice croquettes, with tomato sauce and mozzarella core	8,50€
POLPETTE CARBONARA O AMATRICIANA Meatballs with Carbonara or Amatriciana sauce	11,00€
CARCIOFO ALLA ROMANA Braised artichokes with garlic and mint	8,50€
TUNA TARTARE with roe, kimchi, teriyaki, red onion and crispy nori seaweed	16,50€
SALMON TARTARE with roe, avocado and tartar sauce	15,50€
ANGIOLETTI NAPOLETANI fried pizza with tomato sauce and parmesan	9,00€
CAPRESE AHÓ fried buffalo mozzarella with ham powder seasoning and cherry tomatoes	12,00€
PARMIGIANA fried aubergines, mozzarella, tomato sauce and parmesan	12,00€
BRUSCHETTA bruschetta with burrata cream, cherry tomatoes and basil-scented extra virgin olive oil	12,00€
STEAMED MUSSELS	11,00€
ANGUS BEEF CARPACCIO with parmesan shavings, pistachio grains, basil-scented olive oil, mustard mayonnaise and crusty breadcrumbs	14,00€
INSALATA MISTA Mixed salad with tomatoes, red onions, carrots, peppers, corn and romaine lettuce, olives and capers (optional: oil and Modena vinegar).	14,00€

PASTA

TAGLIOLINI GIULIO CESARE fresh homemade thin tagliatelle, guanciale (smoked pork cheek), Roman pecorino, artichokes and black pepper	16,00€
SPAGHETTI ALLA CHITARRA CARBONARA fresh homemade spaghetti, guanciale (smoked pork cheek), egg and Roman pecorino cheese	15,00€
BUCATINO AMATRICIANA Italian tomato sauce, guanciale (smoked pork cheek) and black pepper	15,00€
SPAGHETTI ALLA CHITARRA "CACIO E PEPE" fresh homemade texture spaghetti, mixed in a parmesan wheel with black pepper	15,00€
SPAGHETTI ALLA CHITARRA ALLA ROMANA fresh porous texture spaghetti, garlic, extra virgin olive oil, red chilli, fried bread, olives, anchovies, parsley and Roman pecorino cheese	16,00€
TAGLIATELLE AL TARTUFO fresh homemade tagliatelle, mixed with parmesan and black truffle sauce	16,00€
LASAGNA AHO' fresh pasta lasagne, with bolognese sauce, béchamel sauce and parmesan cheese	16,00€
TAGLIOLINI AL PESTO DI LIMONE fresh homemade tagliolini with lemon pesto (lemon zest, parmesan, basil, oil, salt and lemon juice).	18,00€
TAGLIATELLE NERO DI SEPPIA AL CARTOCCIO fresh homemade tagliatelle with clams, mussels, squids, cherry tomatoes, parsley in cuttlefish dye (in papillote)	18,00€
SPAGHETTI ALLE VONGOLE Spaghetti with clams	16,00€

MEATS

TAGLIATA Di ANGUS Sliced Angus beefsteak with pickled onions, parmesan shavings and baked potatoes Roman style	23,00€
CODA ALA VACCINARA braised oxtail in a tomato sauce with red wine, and a touch of cocoa powder	24,00€
FILETTO AL TARTUFO Sirloin steak in black truffle sauce with baked potatoes Roman style	24,00€
ARROSTICINI DI PECORA IN BROCCA 10 pcs. lamb skewers served in a terracotta vase with roast potatoes Roman style (truffle sauce optional)	20,00€

FISH ITALIAN STYLE

OVEN-ROASTED OCTOPUS with fried artichokes base, paprika-scented olive oil	19,50€
GRILLED SQUID with basil-scented olive oil and potatoes timbale	21,00€
MIXED FRIED FISH	18,00€
SEABASS in potato crust with seasonal vegetables	18,00€
SALMON in spicy panko crust with seasonal vegetables	18,00€

PIZZA

LA REGINA MARGHERITA tomato sauce, mozzarella, basil	11,00€
SAPORITA AL PROSCIUTTO tomato sauce, mozzarella and York ham	12,00€
FUNGO SUPREMO tomato sauce, mozzarella and champignon mushrooms	12,00€
CAMPAGNOLA mozzarella, champignon mushrooms, gorgonzola and Serrano ham	15,50€
CAPRICCIOSA ALLA ROMANA tomato sauce, mozzarella, champignon mushrooms, artichokes, anchovies and olives	15,00€
CALABRIA tomato sauce, mozzarella, N'duja (Calabrian soft sausage) and spicy salami	14,00€
QUATTRO FORMAGGI mozzarella, gorgonzola, emmental and parmesan	14,00€
HAWAII tomato sauce, mozzarella, York ham and pineapple	14,00€
UOVO IMPERIALE tomato sauce, mozzarella, York ham and Bismarck-style egg	14,00€
PEPPE tomato sauce, mozzarella, ham, rocket leaves, cherry tomatoes, grated parmesan and buffalo mozzarella with lemon zest	16,00€
MORTADELLA E PISTACCHIO mozzarella, mortadella, pistacho cream, chopped pistachos and burrata cheese	16,00€
ORTOLANA mozzarella and seasonal vegetables	15,00€
PARMIGIANA tomato sauce, mozzarella, emmental, aubergines and parmesan	15,00€
FIAMMA BBQ tomato sauce, mozzarella, minced beef, onions, peppers and BBQ sauce	16,00€

PIZZE GOURMET

LA CIOCIARA artichoke sauce, mozzarella, basil and fried artichokes	15,00€
CONTADINELLA Provola (Neapolitan cheese), baked potatoes, crispy guanciale and burrata cheese	15,00€
ITALIA tomato sauce, mozzarella, cherry tomatoes and home-made Italian pesto	15,00€
CARBONARA mozzarella cheese, egg yolk sauce, crispy guanciale, parmesan cheese and a touch of black pepper	15,00€
PIZZA AHÓ mozzarella, drops of pecorino cream cheese, coffee powder and lemon zest	15,00€
PIZZA ZOE mozzarella, basil, pear slices, gorgonzola and honey	15,00€
PIZZA CAPRESE white pizza with fresh tomato slices, buffalo mozzarella, basil leaves and basil oil	15,00€

(Gluten-free pizzas are also available)

DOLCI / DESSERTS

TIRAMISÚ FATTO IN CASA (home made) with coffee (traditional style), or pistachio	9,00€
PANNA COTTA with Nutella, or pistachios or strawberry topping	8,00€
CANNOLO SICILIANO with hot chocolate sauce	7,00€
ITALIAN STYLE PROFITEROLE Homemade milk cream, and hot chocolate sauce	8,00€
NAPOLITAN BABA'	8,00€
AFFOGATO AHO' Hot coffee with scoop of ice cream (chocolate, pistachio or vanilla)	7,00€

