

# ARÒ'



*Il Ristorante Italiano di Campoamor*



ROMAN FORUM



## Antipasti / Starters

# Aho'

<b>TAGLIERE ITALIANO</b> 🌿 🍷 🍷	20,00€
Platter of cold cuts and typical cheeses, olives, and tempura vegetables	
<b>POLPETTE CARBONARA O AMATRICIANA</b> 🍷 🍷 🌿	11,00€
Meatballs with Carbonara or Amatriciana sauce	
<b>CARCIOFO ALLA ROMANA (ACCORDING TO SEASON)</b>	8,50€
Stewed artichokes with garlic and mint	
<b>MONTANARE NAPOLETANI</b> 🌿 🍷	12,00€
Three fried pizzas: Tomato, cheese and basil / Mortadella and pistachio / Amatriciana Sauce	
<b>BRUSCHETTA</b> 🌿 🍷	12,00€
Provola cheese and anchovies	
<b>CAPRESE AHÓ</b> 🌿 🍷	12,00€
Fried buffalo mozzarella with ham powder and cherry tomato	
<b>PARMIGIANA</b> 🍷	12,00€
Fried eggplant with mozzarella, tomato sauce, and parmesan	
<b>BEEF TARTARE</b> 🍷 🍷 🍷	16,50€
Angus beef, pickles, capers, egg yolk, and mustard	
<b>TARTAR DE ATÚN</b> 🐟 🌿 🍷 🌿 🍷	16,50€
Tuna Tartare with roe, kimuchi, teriyaki, red onion, and crunchy nori seaweed	
<b>CARPACCIO DE ANGUS</b> 🌿 🍷 🍷 🍷	14,00€
Angus Carpaccio with parmesan shavings, pistachios, basil oil, mustard mayonnaise, and crunchy bread	
<b>STEAMED MUSSELS</b> 🍷 🍷	13,00€
<b>PIZZA INSALATA</b> 🌿 🍷 🍷	16,00€
Mixed salad with tomato, red onion, carrot, olives, capers, bell pepper, corn, and romaine lettuce (optional: Modena oil and vinegar) on a pizza base	
<b>FRENCH FRIES</b>	6,50€



## Pasta

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- TAGLIOLINI ALLA CARBONARA** 🌿 🍳 📦 15,00€  
Fresh, handmade tagliolini with guanciale, egg, and Roman pecorino cheese
- BUCATINI AMATRICIANA** 🌿 15,00€  
Italian tomato sauce, guanciale, and black pepper
- TAGLIOLINI "CACIO E PEPE"** 🌿 🍳 📦 15,00€  
Fresh, handmade tagliolini tossed with parmesan and black pepper
- SPAGHETTI AGLIO, OLIO E PEPERONCINO AHÓ** 🌿 🍳 📦 16,00€  
Garlic, oil, chili, parsley, breadcrumbs  
With a touch of tomato
- HOMEMADE RAVIOLI FILLED WITH GOAT CHEESE RICOTTA** 🌿 📦 16,00€  
Mixed with black truffle and truffle cream in a truffle sauce
- LASAGNA AHO'** 🌿 🍳 📦 🍴 🍳 16,00€  
Fresh pasta lasagna with bolognese sauce, béchamel, and parmesan
- GNOCCHI ALLA SORRENTINA** 🌿 🍳 📦 16,00€  
Served in an earthenware dish, with tomato, mozzarella, and basil
- SPAGHETTI PUTTANESCA** 🌿 🍳 16,00€  
Tomato sauce, capers, black olives, and chili
- TAGLIATELLE NERO DI SEPPIA AL CARTOCCIO** 🌿 🍴 🍳 18,00€  
Fresh tagliatelle with clams, mussels, calamari, cherry tomato, and parsley in squid ink (in foil/parcels)
- SPAGHETTI ALLE VONGOLE** 🌿 🍴 🍳 16,00€  
Spaghetti with clams



## Meats

### TAGLIATA DE ANGUS

Angus sirloin steak with pickled onion, parmesan shavings,  
Served with your choice of side: French fries or vegetables.

28,00€

### FILETTO AL TARTUFO

Tenderloin in truffle sauce  
Served with your choice of side: French fries or vegetables.

28,00€

### ARROSTICINI DI PECORA IN BROCCA 10 u

Mutton skewers served in a terracotta jar  
Served with your choice of side: French fries or vegetables.

20,00€

### GRILLED PORCHETTA

Deboned, rolled, roasted, and seasoned pork  
with caramelized onions and French fries or vegetables.

24,00€

## Italian-style Fish

### BAKED OCTOPUS

Baked Octopus with a base of mashed potatoes and paprika oil

19,50€

### GRILLED SQUID

Grilled Squid with basil oil. Served with your choice of side: French fries or vegetables.

21,00€

### MIXED FRIED FISH

18,00€

### SALMON

Salmon in a seasoned panko crust  
Served with your choice of side: French fries or vegetables.

18,00€



## Pizza

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



## Pizza Gourmet

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

\* GLUTEN-FREE PIZZAS ARE ALSO AVAILABLE



## Desserts

- HOMEMADE TIRAMISU (Homemade)**     9,00€  
Classic (coffee flavor) or Pistachio 
- PANNA COTTA**     8,00€  
Panna Cotta with Nutella, or with Pistachio, or with Strawberry
- CANNOLO SICILIANO**      7,00€  
Sicilian Cannolo with hot chocolate
- BOMBETTE ALLA NUTELLA**      7,00€  
Fried pizza dough balls filled with Nutella
- CHEESECAKE**      7,00€  
Cheesecake (cheese tart) with pistachio and Nutella
- PIZZA WITH NUTELLA**      11,00€

## Child menu 12€



Pizza margherita  
or ham pizza  
or pasta with tomato sauce  
+ one drink



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Consult with staff  
about possible allergens.



GLUTEN



CRUSTACEANS



EGG



FISH



PEANUTS



SOY



DAIRY



NUTS



CELERY



MUSTARD



SESAME



SULPHITES



MOLLUSCS



LUPIN

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