

Aro'



Il Ristorante Italiano di Campoamor



Cocktails & Drinks

Our Spritz Selection

SPRITZ APEROL	€9.00
SPRITZ CAMPARI	€9.00
SPRITZ LIMONCELLO	€9.00
SPRITZ NAPOLI	€10.00
Blue Curaçao, Prosecco, soda, lime juice, sugar syrup	
PORNSTAR SPRITZ	€10.00
Prosecco, Passoã, soda, vanilla syrup	
MALIBÙ STRAWBERRY SPRITZ	€10.00
Malibù, Prosecco, fresh strawberry syrup, soda	
SPRITZ BEER	€10.00
Beer, Aperol, soda	

Our Cocktails

PABLO ESCOBAR VODKA	€9.00
With tonic water / orange juice	
COSMOPOLITAN	€10.00
Pablo Escobar Vodka, cranberry juice, triple sec, lime juice	
VODKA MOJITO	€10.00
Classic, strawberry or passion fruit	
VODKA & MARTINI (RED OR WHITE)	€9.00
Pablo Escobar Vodka	
AHÓ COCKTAIL	€12.00
Pablo Escobar Vodka, orange juice, Red Bull, grenadine	
NEGRONI	€9.00
Red Martini, gin, Campari	
GIN & TONIC	€9.00
Beefeater, Tanqueray, Larios, Puerto de Indias	

Beers & Wines

Aguila Draft Beer	€3.00
Heineken Draft Beer	€3.00
Aguila Pint	€4.50
Heineken Pint	€4.50
Toasted Beer	€3.50
1/3 Non-Alcoholic Beer	€3.50
Gluten-Free Beer	€3.50
1/3 Heineken	€3.50
Moretti	€3.50
Peroni	€3.50
Heineken 0.0	€3.50
Glass of House Red Wine	€3.50
Glass of House White Wine	€3.50
Glass of House Rosé Wine	€3.50
Prosecco	€4.50
Summer Wine	€5.00
· Glass	
· Jug	€13.00
Sangria	€8.50
· Glass	
· Jug	€16.00

Soft Drinks

Coca-Cola	€3.00
Coca-Cola Zero	€3.00
Orange Fanta	€3.00
Lemon Fanta	€3.00
Sprite	€3.00
Tonic Water	€2.50
Schweppes Lemon	€2.50
Aquarius Lemon	€3.00
Nestea	€3.00
Red Bull	€4.00
Small Water	€2.50
Sparkling Water	€2.80
Fruit Juice	€2.50
San Pellegrino	€3.00



Antipasti / Starters

GARLIC FOCACCIA	 	€6.50
ITALIAN CHARCUTERIE BOARD	 	€20.00
Selection of Italian cured meats and cheeses, olives and vegetable tempura.		
GOURMET BRUSCHETTA	 	€12.00
With burrata, cherry tomatoes and truffle sauce.		
ITALIAN BRUSCHETTA	 	€8.00
With cherry tomatoes and basil.		
AMATRICIANA OR CARBONARA MEATBALLS	  	€12.00
Homemade meatballs with Amatriciana or Carbonara sauce.		
BURRATA CAPRESE	  	€12.00
Burrata cheese, tomato, celery, basil, olive oil and balsamic vinegar.		
HOMEMADE SICILIAN ARANCINI	 	€12.00
Two rice croquettes with homemade minced meat filling.		
PROVOLONE		€12.00
Oven-baked melted provolone cheese on a tomato base.		
ANGUS CARPACCIO	   	€16.00
Angus beef with Parmesan, crushed pistachios, lemon, olive oil and rocket.		
BEEF TARTARE	 	€16.50
Beef tartare with capers, gherkins, salt, olive oil, lemon, egg yolk and mustard.		
TUNA TARTARE	  	€16.50
Tuna, lemon zest, avocado, teriyaki sauce and crushed pistachios.		
PARMIGIANA		€13.50
Aubergine baked with mozzarella, tomato sauce and Parmesan cheese.		
STEAMED MUSSELS		€15.00

Our Salads

CAPITOLINA SALAD		€12.00
Boiled potatoes, onion, olives, capers, cherry tomatoes, oregano, basil and olive oil.		
ITALIAN SALAD	 	€13.50
Lettuce, peppers, olives, cherry tomatoes, buffalo mozzarella and avocado.		
MIXED SALAD	 	€12.00
Lettuce, tomato, onion, carrot, olives, capers, peppers and sweetcorn.		



Pasta

RIGATONI ALLA CARBONARA   	€15.00
Fresh homemade rigatoni with guanciale, egg and Pecorino Romano cheese.	
RIGATONI AMATRICIANA 	€15.00
Italian tomato sauce, guanciale and black pepper.	
TONNARELLI "CACIO E PEPE"   	€15.00
Fresh homemade tonnarelli with Parmesan cheese, butter and black pepper.	
TONNARELLI WITH LEMON AND TUNA TARTARE   	€16.00
Tonnarelli with lemon sauce and tuna tartare.	
HOMEMADE GOAT CHEESE RAVIOLI  	€16.00
Filled with black truffle and truffle-infused goat cheese cream, served with truffle and mushroom sauce.	
SEAFOOD MEDAGLIONI   	€18.00
Pasta filled with seafood, served with octopus sauce, cherry tomatoes, black olives and a touch of tomato sauce.	
AHÓ LASAGNA      	€16.00
Fresh pasta, Bolognese sauce, béchamel and Parmesan cheese.	
SPAGHETTI ALLE VONGOLE  	€16.00
Spaghetti with clams.	



Main Courses

*All main courses are
served with chips*

CHICKEN ESCALOPE IN RED WINE SAUCE		€18.00
CHICKEN ESCALOPE IN LEMON SAUCE		€18.00
MIXED FRIED SEAFOOD	   	€18.00
CALAMARI ROMANA STYLE	 	€16.00
GRILLED CALAMARI		€18.00
ARROSTICINI DI PECORA (10 pcs) Traditional lamb skewers served in a terracotta jar.		€20.00



Pizza

Aho'

QUEEN MARGHERITA  

Tomato, mozzarella and basil.

€11.00

MARINARA  

Tomato sauce, olive oil, garlic and oregano.

€9.00

AMATRICIANA PIZZA  

Tomato sauce, guanciale, chilli pepper, Pecorino cheese and grated cherry tomatoes.

€14.00

SAPORITA AL PROSCIUTTO  

Tomato, mozzarella and York ham.

€13.00

PROSCIUTTO E FUNGHI  

Tomato, mozzarella, ham and mushrooms.

€15.00

FUNGO SUPREMO  

Tomato, mozzarella and mushrooms.

€12.00

CAMPAGNOLA  

Mozzarella, mushrooms, Gorgonzola cheese and Serrano ham.

€15.50

CAPRICCIOSA ALLA ROMANA   

Tomato, mozzarella, mushrooms, artichokes, anchovies and olives.

€15.00

CALABRIA  

Tomato, mozzarella and spicy chorizo.

€14.00

QUATTRO FORMAGGI  

Tomato, mozzarella, Gorgonzola, Emmental and Parmesan cheese.

€14.00

HAWAII  

Tomato, mozzarella, York ham and pineapple.

€14.00

UOVO IMPERIALE   

Tomato, mozzarella, York ham and egg (Bismarck style).

€14.00

PEPPE  

Tomato, mozzarella, Serrano ham, rocket, cherry tomatoes, Parmesan flakes and buffalo mozzarella with lemon zest.

€16.00

MORTADELLA E PISTACCHIO   

Mozzarella, mortadella, pistachio cream, crushed pistachios and burrata cheese.

€16.00



Pizza

SUMMER BREEZE	 	€16.00
Rocket, cherry tomatoes, olives and Serrano ham.		
VEGETARIAN	  	€15.00
Mozzarella and seasonal vegetables.		
PARMIGIANA	  	€15.00
Tomato, mozzarella, Emmental cheese, aubergines and Parmesan cheese.		
PIZZA ZOE	 	€15.00
Mozzarella, Gorgonzola cheese, pear and honey.		
ITALIA	 	€15.00
Tomato, mozzarella, cherry tomatoes and homemade Italian pesto.		
CARBONARA	  	€15.00
Mozzarella, egg yolk sauce, crispy guanciale, Parmesan cheese and a touch of black pepper.		
4 STAGIONI	 	€15.00
Tomato, mozzarella, olives, artichokes and cooked ham.		
TUNA & ONION	  	€14.00
Tomato, mozzarella, tuna and onion.		
RUSTICA	 	€16.00
Tomato, mozzarella, chorizo, mushrooms and onion.		
AHÓ PIZZA	 	€15.00
Mozzarella, truffle cream, mushrooms and guanciale.		

* *Gluten-Free Pizzas Available*

Kids Menu €12



Margherita Pizza 
or Ham Pizza
or Pasta 
with Tomato Sauce
+ One Drink Included



Desserts

HOMEMADE CLASSIC COFFEE TIRAMISÙ     	€9.00
Traditional homemade coffee tiramisù.	
HOMEMADE PISTACHIO TIRAMISÙ     	€9.00
Homemade pistachio tiramisù.	
NUTELLA TIRAMISÙ     	€9.00
Tiramisù with Nutella.	
PANNA COTTA WITH NUTELLA, PISTACHIO OR STRAWBERRY     	€7.00
Panna cotta topped with Nutella, pistachio or strawberry.	
SICILIAN CANNOLI    	€8.00
Homemade crispy pastry cannoli filled with sweet ricotta cream.	
LEMON SORBET 	€6.00
ICE CREAM 	
Chocolate, vanilla or strawberry.	
1 scoop – €2.80	
2 scoops – €4.50	
3 scoops – €7.20	
Extra topping – €0.50	

Coffee

Espresso	€1.40
Americano	€2.00
Cortado	€1.70
Bombón Coffee	€2.20
Coffee with Milk	€2.40
Cappuccino	€3.00
Belmonte Coffee	€2.20
Carajillo	€2.20
Asiatic Coffee	€3.50
Irish Coffee	€6.00
Tea / Herbal Infusions	€1.50
Cola Cao	€2.00
Canario Coffee	€2.20
Glass of Milk	€1.50



Ahó'

Il Ristorante Italiano di Campoamor



Consult with staff
about possible allergens.



GLUTEN



CRUSTACEANS



EGG



FISH



PEANUTS



SOY



DAIRY



NUTS



CELERY



MUSTARD



SESAME



SULPHITES



MOLLUSCS



LUPIN

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