

Alo'



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

TAGLIOLINI CARBONARA   	€15.00
Fresh pasta with guanciale, eggs and Pecorino cheese.	
TAGLIOLINI AMATRICIANA   	€15.00
Traditional Italian tomato sauce with guanciale and Pecorino cheese.	
TAGLIOLINI CACIO E PEPE   	€15.00
Fresh pasta tossed with Pecorino cheese and black pepper.	
TAGLIOLINI AL LIMONE CON TARTAR DI TONNO  	€16.00
Fresh pasta with lemon sauce and tuna tartare.	
TAGLIATELLE AL TARTUFO E GAMBERI   	€16.00
Fresh pasta with truffle sauce and prawns.	
TAGLIONI FRUTTI DI MARE   	€16.00
Fresh pasta with fish and seafood.	
TAGLIOLINI ALLA ROMANA     	€15.00
With garlic sauce, black olives, anchovies, chilli and breadcrumbs.	
LASAGNA AHO   	€14.50
Fresh pasta lasagna with Bolognese sauce, béchamel and Parmesan cheese.	
TAGLIOLINI VONGOLE  	€16.00
With clams.	



Meat

BEEF RIBEYE STEAK

€25.50

Served with French fries or salad.

SCALOPPINA AL LIMONE

€18.30

Veal escalope in a lemon sauce, served with French fries or salad.

MILANESE

€18.00

Breaded fried veal served with French fries or salad.

ARROSTICINI DI PECORA IN BROCCA (10 pcs)

€20.00

Ten grilled lamb skewers served in a terracotta jug with Roman-style roasted potatoes (optional truffle sauce).

Fish

GRILLED SQUID



€18.00

FRIED SQUID (ROMAN STYLE)



€16.00

OCTOPUS



Octopus leg served with boiled potatoes and paprika.

€19.50

MIXED FRIED SEAFOOD



€18.00



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'

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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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