Ajo.

TRATTORIA
ITALIANA

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SPECIALITÀ
SARDA

ITALIAN TRATTORIA

SARDINIAN SPECIALITIES

A little Sardinia.
A generous welcome.

Handmade. From the heart.

Discover hand-braided culurgiones, bestselling malloreddus and the dishes that make AJÓ feel like home.

Federico & Sardinia - turn the page

For info, pictures and translated menù

12 An Thuong 5 · Da Nang

www.ajodanang.com

@ajo.danang

@ajofede

Federico & Sardinia

From Iglesias, Sardinia, to a table in Da Nang.

WHERE THE STORY BEGINS

Federico comes from Iglesias, in Sardinia's southwest. He grew up hearing his grandparents speak Sardu, the island's language. That familiar sound and sense of belonging are at the heart of AJÓ.

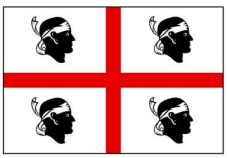
HOSPITALITY, IN HIS OWN WAY

With more than a decade in hospitality, Federico loves welcoming people: helping guests choose, introducing Sardinian dishes and sharing a conversation. Many guests have become friends.

AN ISLAND, CARRIED TO DA NANG

AJÓ began with a few tables, handmade pasta and Italian classics, sharing Sardinia's food, ingredients and welcome. Returning guests and word of mouth helped the little trattoria grow.







A BIGGER HOME, THE SAME WELCOME

Today, AJÓ welcomes you at 12 An Thuong 5, with more room and the same personal approach. Federico speaks Italian, Sardu, English, French and Spanish, and is learning Vietnamese.

WHAT DOES AJÓ MEAN?

In Sardu, ajó means "come on, let's go". Here, it is an invitation: pull up a chair, try something from our island and take your time.

BETWEEN SEA AND MOUNTAINS

Sardinia's coast brings seafood and bottarga to the table; its mountain and inland traditions bring lamb, pecorino and bread. Ancient stone nuraghi tell the story of the island's Bronze Age civilisation. Su Nuraxi at Barumini is a UNESCO World Heritage site.

A BLUE ZONE, A LIVING ISLAND

Ogliastra is known as a Blue Zone for its unusually high concentration of long-lived residents. Food, family and community are woven into everyday island life.

Antipasti & for the table

Start with a little something. Share the pleasure.

V · CHEF RECOMMENDS

Polpette di Melanzane — 149

6 golden aubergine bites with a soft centre, tomato sauce and grated Parmigiano on top. Served with bread on the side.

Vitello Tonnato — 169

Tender veal slices, silky tuna sauce, anchovies, capers and caper berries. Served with bread on the side.

V · TO SHARE

Bruschetta AJÓ

Crisp toasted bread, juicy tomato, basil, extra virgin olive oil and grated pecorino.

3 pieces: 79 · 6 pieces: 149

V · TO SHARE

Gorgonzola & Walnut Bruschetta

Warm toasted bread, creamy gorgonzola and crunchy walnuts. Rich, savoury and easy to share.

3 pieces: 99 · 6 pieces: 189

V

Bella di Cerignola Olives — 65

Large, fleshy Italian olives with a gentle, savoury flavour. Something to nibble while you choose.

V

Burrata Salad — 229

Creamy burrata, tomatoes, peppery rocket, basil and olive oil, with crunchy bread cubes.

TO SHARE

Tagliere di Salumi — 259

Prosciutto di Parma aged 16 months, mortadella, coppa and spianata romana. Italian cured meats to share.

V · TO SHARE

Tagliere di Formaggi — 259

Parmigiano, pecorino, fresh mozzarella, gorgonzola and a changing fifth cheese. A selection to share.

V

Caprese Salad — 179

Milky mozzarella, juicy tomatoes and fragrant basil, finished with extra virgin olive oil. Served with bread.

V

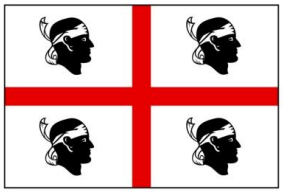
Mixed Salad — 139

Crisp seasonal greens, tomato, red onion, carrot and cucumber, with an Italian dressing.

V = no meat or fish. Some cheeses may contain animal rennet; please ask if you follow a strict vegetarian diet.

From Sardinia

Handmade pasta. Island traditions.



BESTSELLER · SARDINIAN SPECIALITY

Malloreddus alla Campidanese — 229

From the Campidano region in Sardinia: hand-shaped gnocchetti with sausage ragù, tomato and saffron, finished with grated pecorino on top.

V · FEDERICO RECOMMENDS

Culurgiones Ogliastrini — 219

From the Ogliastra region in Sardinia: hand-braided pasta filled with potato, mint and pecorino, served with tomato sauce and grated pecorino on top.

SARDINIAN SPECIALITY

Fregula con Vongole e Bottarga — 249

Toasted Sardinian pasta pearls, clams and bottarga. Delicate sweetness, a savoury sea flavour and a taste of our island.

SARDINIAN SPECIALITY

S’angioni in su tianu — 399

Lamb alla Sarda. Slow-cooked, tender lamb with potatoes and thyme in a rich, savoury sauce, finished with grated pecorino on top. Served with bread.

V · SARDINIAN SPECIALITY

Pani Frattau — 179

Layers of Sardinian carasau bread, tomato and pecorino, crowned with an egg. Rustic island comfort, one spoonful at a time.

SARDINIAN SPECIALITY

Penne alla Carlofortina — 199

Tuna, our basil pesto and tomato meet in this island favourite. A generous taste of Sardinia’s southwest.

V = no meat or fish. Some cheeses may contain animal rennet; please ask if you follow a strict vegetarian diet.

Italian favourites

Good pasta takes its time. Every portion is cooked to order.

BESTSELLER

Spaghetti alla Carbonara 209

Guanciale, egg and pecorino in a silky sauce, with black pepper and grated pecorino on top. The Roman classic, without cream.

CHEF RECOMMENDS

Lasagna 249

Layers of pasta, our slowly cooked ragù, creamy béchamel and Parmigiano. Rich, comforting and baked until golden.

Spaghetti alla Bolognese 169

Spaghetti with our house-made, slowly cooked meat ragù, finished with grated Parmigiano on top.

Penne all'Amatriciana 199

Guanciale and tomato cling to every ridge of the pasta, with pecorino and black pepper.

V

Aglio, Olio e Peperoncino 149

Spaghetti with olive oil, fragrant garlic and a touch of chilli, finished with grated Parmigiano on top.

V

Fusilli al Pesto 169

Pasta spirals with our house-made basil pesto, nuts, pecorino and olive oil. Grated Parmigiano on top.

V

Penne Gorgonzola e Noci 189

Penne in creamy gorgonzola sauce with crunchy walnuts, finished with grated Parmigiano on top.

V

Spaghetti al Pomodoro 149

Spaghetti in a rich tomato sauce with fresh basil, finished with grated Parmigiano on top.

V

Penne all'Arrabbiata 169

Penne in a lively tomato, garlic and chilli sauce, finished with grated Parmigiano on top.

Our pasta is never precooked. Every portion is cooked to order and may take 15-18 minutes, depending on the type of pasta.

Secondi & dolci

A satisfying main. A sweet last spoonful.

Zuppetta di Cozze — 219

Mussels in a gently spicy tomato and garlic sauce, with bread to soak up the last delicious spoonful.

CHEF RECOMMENDS

Polpette di Vitello · 250g — 289

3 tender veal meatballs in a creamy mushroom sauce, with grated Parmigiano on top. Served with bread.

Salmone al Forno — 269

Oven-baked salmon with a delicate, tender centre. A satisfying fish dish that lets the salmon’s flavour shine.

BESTSELLER

Tiramisù Massimo — 109

Espresso-soaked savoiardi, mascarpone cream and cocoa, made à la minute. With thanks to master pastry chef Massimo.

Salame di Cioccolato — 89

3 slices of rich chocolate and crunchy biscuit, chilled and sliced. Our sweet chocolate “salami” contains no meat.

Aperitivo & drinks

A bright beginning. A leisurely finish.

APERITIVO

Cynar Spritz — 159
Herbal, bittersweet and sparkling. Our aperitivo discovery.

Aperol Spritz — 149
Bright orange notes, a gentle bitterness and lively bubbles.

Campari Spritz — 149
A bolder bittersweet spritz for lovers of a classic aperitivo.

Negroni — 139
Gin, bitter and vermouth. Bold, aromatic and unapologetically Italian.

Negroni Sbagliato — 139
The sparkling twist on a Negroni, with bubbles in place of gin.

Gin & Tonic — 119
Crisp, refreshing and simple.

Cuba Libre — 109
Rum, cola and a lively citrus finish.

COFFEE

Espresso Lavazza	40
Americano	45
Caffè Macchiato	45
Caffè Corretto	70

BEER

Huda	39
Saigon	45
Tiger	49
Hoppy Monster IPA	95
Space Pirate Lager	95

SOFT & FRESH

Water	20
Sparkling Water	25
Cola / Zero	29
Soda / Tonic / Sprite / Fanta	29
Orange Juice	49
Lemon Juice	45
Green Tea	40
Hot Ginger	40

AFTER DINNER

Sambuca	99
Cynar	99
Frangelico	99
Averna	99
Jägermeister	99

Wine list available separately.

The AJÓ pantry

Good ingredients. Flavours worth knowing.

PECORINO

Sheep’s milk cheese: bold, savoury and essential to many of our island dishes.

SAFFRON

Fragrant threads from Sardinia, prized for their aroma and golden colour.

BOTTARGA

Cured mullet roe with a deep, savoury sea flavour. A little goes a long way.

GUANCIALE

Italian cured pork cheek, bringing depth and character to our Roman classics.

GORGONZOLA

Creamy Italian blue cheese, rich with a distinctive savoury bite.

EXTRA VIRGIN OLIVE OIL

A fragrant finishing touch and a foundation of our Italian kitchen.

ITALIAN TOMATOES

The heart of a good sauce: ripe flavour, patience and simple ingredients.

CERIGNOLA OLIVES

Generous Italian olives, fleshy and gently savoury. An easy start to the meal.

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RECOMMENDED

Restaurant Guru

2026