



STARTER

RICOTTA CREAM

Lemon oregano pesto, black olives,
focaccia
(1,7,8) V
7,5 €

RED TUNA CARPACCIO

Fennel, anchovy vinaigrette
(4,10)
9,5 €

BEEF TARTARE

Caper, sun dried tomato, quail egg
(1,3)
12,4 €

'NDUJA MUSSELS

Black mussel, 'nduja, cherry tomato
(1,4,9,12,14)
13 €

EGGPLANT PARMIGIANA

Grilled eggplant, fior di latte,
tomato, basil oil
(7) V
7,2 €

ZUCCHINI

Ricotta, quinoa, mint oil
(7,8)
8,7 €

HOMEMADE PASTA, RISOTTO

CARBONARA

Rigatoni, guanciale, pecorino, egg
(1,3,7,12)
9,8 €

BOLOGNESE

Pappardelle, bolognese ragu
(1,3,9,12)
9,8 €

TIROLESE

Gnocchi, porcini, green pea,
speck
(1,7,9,12)
10,1 €

'NDUJA

Strozzapreti, 'nduja, arugula, pecorino
(1,3,7,9,12)
9,8 €

GREEN LASAGNA

Bolognese, bechamel, Parmesan
(1,3,7,9,12)
10,1 €

SCOGLIO

Tagliatelle, clam, black mussel,
cherry tomato, basil oil
(1,2,4,9,12,14)
20,3 €

RICOTTA-SPINACH

Mezzaluna ravioli, brown butter,
walnut picada, sage chips
(1,7,9,12) V
8,7 €

GREEN PEA RISOTTO

Pea, fava bean, goat cheese
(7,11) V
9 €

We can make our dishes
with gluten free pasta please ask your server.

SOUP

ITALIAN TOMATO SOUP

Basil oil, mozzarella toast
(1,7,9) V
5,8 €

BEEF BROTH

Meat tortellini, carrot, celery
(1,3,7,9)
5,8 €

FISH SOUP

Squid, black mussel, branzino
(2,4,12,14)
8,7 €

SALAD

TG CAESAR

chicken / prawn
Romain lettuce, fried caper, Parmesan
(1,2,3,7,10)
10,7 € / 13,3 €

BURRATA

Cherry tomato, basil oil, dried olive
(7) V
13 €

SMOKED SALMON

Green bean, cherry tomato, quail egg
(3,4,12)
13,3 €

WOOD OVEN PIZZA

BUFALINA

Tomato sauce, buffalo mozzarella,
cherry tomato, basil
(1,7) V
10,1 €

BIANCA

Grilled zucchini, mozzarella, goat cheese,
green pesto
(1,7) V
10,1 €

'NDUJA

Spicy tomato sauce, ricotta, 'nduja,
sweet fennel leaf, lemon
(1,7)
10,4 €

EMILIANA

Tomato sauce, mozzarella, prosciutto di Parma,
Parmesan
(1,7)
10,7 €

ABRUZZESE

Tomato sauce, mozzarella, spicy salami, ham
(1,7) H
10,7 €

FRESCA

Baby spinach, marinated salmon, burrata, lemon
(1,4,7)
16,2 €

TG

Tomato sauce, Parmesan, smoked duck breast,
red onion, chili
(1,7) H
11,6 €

MAIN DISH

PAN-ROASTED PRAWNS

Spicy tomato sauce, toasted sourdough bread
(1,2,4,7,9,12) H
17,4 €

SEA BASS

Artichoke salad
(4,7,12)
16,8 €

DUCK BREAST

Fava bean, crispy pearl barley, red wine jus
(1,5,9,12)
15,6 €

CHARCOAL GRILLED DISH

SIDE DISH SUGGESTED

RIB-EYE

Omaha rib-eye (min. 400 g)
100 g / 11,6 €

FILLET MIGNON

Uruguay fillet mignon (220 g)
29 €

T-BONE

Aged Omaha T-bone (min. 1100 g)
100 g / 10,1 €

SALMON

Grilled salmon steak
(4)
14,2 €

SQUID

Grilled squid
(14)
20,3 €

SAUCE

GREEN PEPPER SAUCE;
GRILLED BELL PEPPER SAUCE;
LEMON OREGANO PESTO;

JUS

(7,8,12)
2,5 €

SIDE

SPINACH

Garlic, lemon, butter
(7) V
4,9 €

BROCCOLI RABE

Chili, garlic
V, H
4,9 €

PORTOBELLO MUSHROOM

Fava bean, basil pesto
(7,8) V
4,9 €

POLENTA

Wild mushroom, Parmesan
(7) V
4,9 €

OVEN BAKED POTATO

Rosemary, Maldon salt, olive oil
4,9 €

H: Hot, V: Vegetarians

1 € = 345 HUF

In case of paying in Euro the change will be given in Hungarian forint (HUF). Dear Customers! Please note that we have an additional 13,5 % service charge. Please notice that by ordering a half-size dish you will have to pay 70% of the price.

ALLERGEN INFORMATION: 1. Cereals containing gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphur dioxide and sulphites, 13. Lupin, 14. Molluscs