



STARTER

RICOTTA

Caponata, smoked almond, fresh leaves
(1,7,8) V
8,6 €

EGGPLANT PARMIGIANA

Grilled eggplant, fior di latte, tomato,
basil oil
(7) V
8,6 €

RED TUNA CARPACCIO

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

MUSSELS

White wine, parsley, garlic
(1,2,4,9,12,14)
12,1 €

VITELLO TONNATO

Veal, tuna cream, anchovy vinaigrette, focaccia
(1,3,4,10)
14 €

TUSCAN LIVER PATE

Marinated green onion, raspberry
(3,7,12)
8,6 €

HOMEMADE PASTA, RISOTTO

WILD MUSHROOM

Agnolotti filled with mushroom and ricotta,
grilled mushroom velouté, parsley chips
(1,3,7) V
10,8 €

RICOTTA GNOCCHI

Zucchini, parmesan, taleggio
(3,7,10,12) V
11,6 €

CARBONARA

Rigatoni, guanciale, pecorino, egg
(1,3,7,12)
10,8 €

BOLOGNESE

Pappardelle, bolognese ragu
(1,3,7,9,12)
11,3 €

GREEN LASAGNA

Bolognese, bechamel, parmesan
(1,3,7,9,12)
12,4 €

AMATRICIANA

Rigatoni, tomato, guanciale, pecorino
(1,3,7,12)
10,8 €

PRAWN

Strozzapreti, prawn, saffron-prawn jus
(1,2,9,12)
13,5 €

FRUTTI DI MARE

Spaghetti, black mussel, squid, prawn,
garlic, white wine
(1,2,3,4,9,12,14)
20,8 €

GREEN PEA RISOTTO

Broad bean, green pea, goat cheese, herbs
(7,9,12) V
10 €

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

1 € = 370 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
15% 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

SOUP

ITALIAN TOMATO SOUP

Basil oil, mozzarella toast
(1,7,9) V
6,7 €

SEASONAL CREAM SOUP

Please ask your waiter
(7,8,9) V
6,7 €

BEEF BROTH

Meat tortellini, carrot, celery
(1,3,7,9)
6,7 €

FISH SOUP

Squid, black mussel, branzino
(2,4,12,14)
10,2 €

SALAD

BURRATA

Cherry tomato, basil oil, dried olive
(7,12) V
13,5 €

KALE

Ricotta, pine nut, parmesan, lemon
(7,10,12) V
9,4 €

TG CAESAR SALAD chicken / prawn

Romaine lettuce, crispy caper, parmesan
(1,2,3,4,7,10,12)
12,7 €

TENDERLOIN STRIPES

Buffala mozzarella, olive, cherry tomato,
bread chips
(1,7,10,12)
16,2 €

WOOD OVEN PIZZA

MARGHERITA DI ANGELO

Cooked tomato sauce, mozzarella,
pecorino, basil oil
(1,7) V
10,5 €

BUFALINA

Tomato sauce, buffalo mozzarella,
cherry tomato, basil
(1,7) V
11,6 €

MELANZANE

Eggplant cream, pumpkin seed,
goat cheese
(1,7,8) V
11,6 €

BIANCO

Zucchini, pancetta, goat cheese, pistachio
(1,7,8)
10,8 €

COTTO

Prosciutto cotto, burrata, cream, peperoncino
(1,7) H
13,2 €

EMILIANA

Tomato sauce, mozzarella,
prosciutto di Parma, parmesan
(1,7)
11,9 €

ABRUZZESE

Tomato sauce, mozzarella, spicy salami, ham
(1,7) H
10,8 €

TG

Tomato sauce, smoked duck breast, parmesan,
caramelized onion, chili
(1,7,12) H
12,1 €

MAIN DISH

PAN-ROASTED PRAWNS

Spicy tomato sauce, toasted sourdough bread
(1,2,4,7,9,12) H
16,2 €

CALAMARI FRITTI

Basil aioli
(1,3,10,14)
17,5 €

SEA BASS

Zucchini salad
(4,7,10,12)
20,2 €

DUCK BREAST

Roasted celery cream, hazelnut, jus
(5,7,8,12)
16,2 €

CRISPY VEAL TOMAHAWK

Parmesan sauce, speck, sage chips
(1,3,7)
58,1 €

CHARCOAL GRILLED DISH

SIDE DISH SUGGESTED

RIB-EYE

Omaha rib-eye (min. 400 g)
100 g / 14 €

FILLET MIGNON

Uruguay filet mignon (220 g)
36,5 €

T-BONE

Aged Omaha T-bone (min. 1100 g)
100 g / 10,8 €

SALMON

Grilled salmon steak
(4)
16,2 €

SQUID

Grilled squid
(14)
18,9 €

SAUCE

— all at —
2,7 €

GREEN PEPPER SAUCE

(7,12)

GRILLED BELL PEPPER SAUCE

(7,12)

LEMON OREGANO PESTO

(7,8,12)

JUS

SIDE

— all at —
6,7 €

SPINACH

Garlic, lemon, butter
(7) V

ZUCCHINI

Mixes salad, zucchini mint cream
(7) V

GRILLED VEGETABLES

Rosemary, garlic
V

PORTOBELLO MUSHROOM

Broad bean, basil pesto
(7,8) V

POLENTA

Wild mushroom, parmesan
(7) V

OVEN BAKED POTATO

Rosemary, maldon salt, olive oil

H: Hot | V: Vegetarian