



STARTER

STRACCIATELLA

Chestnut, marinated kohlrabi, herb oil
(5,7,8) V
10,9 €

EGGPLANT PARMIGIANA

Grilled eggplant, fior di latte, tomato,
basil oil
(7) V
10,1 €

RED TUNA CARPACCIO

Fennel, citrus, anchovy vinaigrette
(4,10)
13,7 €

MUSSELS

White wine, parsley, garlic
(1,2,4,9,12,14)
13,7 €

BEEF TARTARE

Sun dried tomato, black olives, aioli, quail egg
(3,12)
16,4 €

TUSCAN LIVER TERRINE

Vin santo, pear, focaccia with cacao
(1,9,12)
18,6 €

HOMEMADE PASTA, RISOTTO

CARBONARA

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

BOLOGNESE

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

'NDUJA

Strozzapreti, stracciatella, fennel, pecorino
(1,3,7) H
12,3 €

GREEN LASAGNA

Bolognese, bechamel, parmesan
(1,3,7,9,12)
12,6 €

FRUTTI DI MARE

Spaghetti, black mussel, squid, prawn,
garlic, white wine
(1,2,3,4,9,12,14)
21,1 €

BEETROOT

Ricotta gnocchi, walnut, lemon
(7,8) V
12,6 €

WILD MUSHROOM

Agnolotti, ricotta, grilled mushroom velouté,
parsley chips
(1,3,7) V
12,3 €

SALMON

Arborio rice, saffron, spinach, brandy
(4,7,12)
16,4 €

PUMPKIN

Arborio rice, goat cheese, sage, pumpkin seed
(7,12) V
13,4 €

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

1 € = 365 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
7,9 €

BEEF BROTH

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

FISH SOUP

Squid, black mussel, branzino
(2,4,12,14)
10,7 €

SEASONAL CREAM SOUP

Please ask your waiter
(7) V
7,9 €

SALAD

TG CAESAR SALAD chicken / prawn

Romaine lettuce, crispy caper, parmesan
(1,2,3,4,7,10,12)
15 €

BURRATA

Cherry tomato, basil oil, dried olive
(7,12) V
15,9 €

PUMPKIN

Kale, goat cheese, pumpkin seed
(7,12) V
10,9 €

PLUM

Arugula, nut, pecorino
(5,7,12) V
10,1 €

WOOD OVEN PIZZA

MARGHERITA DI ANGELO

Cooked tomato sauce, mozzarella,
pecorino, basil oil
(1,7) V
10,9 €

BUFALINA

Tomato sauce, buffalo mozzarella,
cherry tomato, basil
(1,7) V
11,8 €

FUNGHI

Parsley, grilled mushroom, mozzarella,
mushroom pesto
(1,7) V
11,8 €

'NDUJA

Tomato sauce, homemade chili jam,
stracciatella, fennel
(1,7) H
13,7 €

COTTO

Prosciutto cotto, burrata, cream, peperoncino
(1,7) H
15,6 €

EMILIANA

Tomato sauce, mozzarella,
prosciutto di Parma, parmesan
(1,7)
13,7 €

ABRUZZESE

Tomato sauce, mozzarella, spicy salami, ham
(1,7) H
12,3 €

TG

Tomato sauce, smoked duck breast, parmesan,
caramelized onion, chili
(1,7,12) H
13,7 €

MAIN DISH

PAN-ROASTED PRAWNS

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

CALAMARI FRITTI

Basil aioli
(1,3,14)
20 €

SEA BASS

Broccoli, chili, salad
(4,5,12) H
20,5 €

DUCK BREAST

Roasted celery cream, hazelnut, jus
(5,7,9,12)
21,9 €

OSSO BUCCO

Veal, polenta, jus
(4,7,9,12)
31,5 €

CHARCOAL GRILLED DISH

SIDE DISH SUGGESTED

RIB-EYE

Omaha rib-eye (min. 400 g)
100 g / 15 €

FILLET MIGNON

Uruguay filet mignon (220 g)
37 €

T-BONE

Aged Omaha T-bone (min. 1100 g)
100 g / 12,3 €

SALMON

Grilled salmon steak
(4)
17,2 €

SQUID

Grilled squid
(14)
19,2 €

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 —
7,1 €

SPINACH

Garlic, lemon, butter
(7) V

TG INSALATA MISTA

Bio salad, radish, parmesan
(7) V

ROASTED BEETROOT

Pine nut, ricotta
(5,7,8) V

GRILLED VEGETABLES

Rosemary, garlic
V

POLENTA

Caponata, herb oil, parmesan
(7) V

OVEN BAKED POTATO

Rosemary, maldon salt, olive oil

H: Hot | V: Vegetarian