



Bisztró Bonita[®] Budapest Zugló





Welcome to Our Guests!

The history of Bonita Bisztró goes back to the end of 1980s when we opened in Békéscsaba our restaurant named Szultánkenyér. We began to win the hearts with our dishes evoking Turkish tastes, later we gradually widened our selection. For decades the Mediterranean world of tastes – pizzas, Italian pastas, salads – has been dominating on our menu.

During the time we spent in Italy we paid great attention to getting to know the most popular and beloved dishes then introducing them in Hungary. As the result of our effort we feel confident mainly in Italian world of tastes, so the pizzas offered in our shops are made from the most excellent Napoletana flour, from the Naples region San Marzano tomatoes, exclusively from white mozzarella and pizza toppings imported from Italy.

Each phase of pizza making is done by hand without the help of any machines, so we are faithful to the tradition of pizza making and we can meet the high standard of STG (Specialità Tradizionale Garantitiá), the high expectation of Neapolitan pizza making masters.

We make our pasta dishes from the classic of Italian pasta producers, from the selection of Puglia handmade pasta on our menu or from the pasta which is freshly made on our counter.

Visting the Italian provinces we had the chance to learn the tricks to making pasta dough from experienced and attending housewives in order to get the best world of taste.

We are proud of the fact that we belong to the few pasta makers who had the chance to learn French cuisine, we could learn the tricks of preparing mussel and of Crème Brulée in Léon de Bruxelles, in one of the best-known mussel restaurants.

We can say that our foods are, made authentically, from the best quality ingredients, every time freshly.

Before opening the shop our staff took part in a training and a show by Neapolitan pizza maker masters to learn how pizza Neapolitana is made.



Before leaving for home with our pizza maker staff on the study-trip in Verona at Giuseppe Conte master who is a four times Olympic Champion pizza maker.

Enjoy the selection and enjoy your meal!
The Team of Bonita Bisztró



Allergen markings

Inquire about allergens at their counter!

- | | | | |
|---|---------|----|----------------|
| 1 | gluten | 8 | walnut, almond |
| 2 | shrimp | 9 | celery |
| 3 | egg | 10 | mustard |
| 4 | fish | 11 | sesame |
| 5 | peanut | 12 | SO2 |
| 6 | soybean | 13 | lupin |
| 7 | milk | 14 | mollusc |

No service charge is included in your bill.

Meals prepared fresh with care and without any additives!

Soups

Minestrone	9	Italian style minestrone soup with house made pesto	1.899,- Ft
Seasonal soup	1,7,11	Broccoli / pumpkin cream soup with bacon and parmesan, or forest fruit cream soup with whipped cream	1.899,- Ft
Hot-and-sour soup	4,6,9	everybody's favourite, prepared as we learnt from Aunt Terike in Gyula	1.899,- Ft
Tomato soup from Napoli	1,7,9,11	tomato cream cooked with vegetables, toasted house bread with mozzarella-parmesan pieces, parsley	1.899,- Ft
Bavarian soup	1,3	liver dumpling, fresh vegetables, tasty soup	1.999,- Ft

Salads

			small portion	normal portion
Bruschetta classico	1,11	sourdough, toasted pizza bread, olive oil, spicy, chopped tomatoes, with parsley and basil		1.799,- Ft
Bruschetta quattro	1,11	sourdough, toasted pizza bread, with mixed toppings (salami, Parma ham, grilled vegetables, spicy tomatoes), 4 pcs		1.999,- Ft
Greek	1,7,11	fresh green salad, tomato, paprika, cucumber, red onion, olives, feta cheese, Mediterranean spices, olive oil, sesame seeds, toasted homemade garlic bread	1.899,- Ft	2.599,- Ft
Mediterranean snacks	1,11	parma ham, tomato, basil, home made pita bread, pepperoni, rucola		2.799,- Ft
Caprese	1,7,11	tomato, fresh green salad, mozzarella, basil, olive oil, balsamic vinegar, olives, toasted homemade garlic bread		2.799,- Ft
Sicilian	1,11	grill vegetables, tomato, olives, grated hard mozzarella, olive oil with garlic sesame seeds, toasted homemade garlic bread		2.799,- Ft
Grande Verdura	1,9,11	selection of green salads with carrots, celery, leek, zucchini, eggplant, toasted bread with toasted pumpkin seed, sunflower and sesame seeds, toasted homemade garlic bread.		2.799,- Ft
Rucola Verdura	1,7,11	fresh green salad, rucola, tomato, parmesan shavings, olive oil, balsamic vinegar, sesame seeds, toasted homemade garlic bread		2.799,- Ft
Caesar	1,7,11	fresh green salad, garlic-olive oil-cream yoghurt dressing made with parmesan, grilled chicken slices, toasted homemade garlic bread		3.199,- Ft
Bonita Salad	1,7,11	fresh green salad, spicy cheese, Parma ham, dried tomato, capers, rucola, toasted homemade garlic bread		3.199,- Ft
Bufala Caprese DOP plate	1,7,11	Italian Buffalo mozzarella made of 100 % buffalo milk, tomato, fresh green salads, basil, olive oil, olives, balsamic vinegar sesame seeds, toasted homemade garlic bread, rucola		3.199,- Ft
Nice	1,4,11	fresh green salad, tomato, tuna steak, olives, paprika, lemon slices, olive oil, sesame seeds, toasted homemade garlic bread, boiled egg, capers		3.199,- Ft
Greek-chicken	1,7,11	Greek salad with grilled chicken slices sesame seeds, toasted homemade garlic bread		3.299,- Ft
Made in Italy plate	1,7,11	dried ham, buffalo mozzarella, rucola, fresh tomato, black olives, balsamic vinegar, toasted bread made on lava stone, extra virgin olive oil, sun-dried tomato		3.599,- Ft

Our suggestion to salads

Focaccia	1	sourdough pizza bread with rosemary and garlic olive oil	2.199,- Ft
Grissini	1,7,9	pizza sticks with cheese and dips	2.599,- Ft

No service charge is included in your bill.



Neapolitan pizza made with sourdough, in a Neapolitan oven
Ø 31 cm, with light pizza base



Gábor Kátay Pizza master
at the 2019 Parma Pizza World Championships represent Hungary and the Bonita Bistro answer questions from the jury on his behalf

1. Focaccia olio E.V.O., sea salt, pepper	1	2.199,-	
2. Focaccia rossa thin tomato sauce, olio E.V.O., sea salt, pepper	1	2.199,-	
3. Marinara San Marzano tomato sauce, fresh garlic, anchovy, fresh basil, olio E.V.O.	1,4,7	2.799,-	
4. Margherita San Marzano tomato sauce, fior di latte, olio E.V.O., fresh basil	1,7	2.899,-	
5. Al filetto olio E.V.O., fior di latte, favoured cherry tomato, fresh basil	1,7	3.099,-	
6. Bufalina D.O.P. San Marzano tomato sauce, olio E.V.O., bufala mozzarella, fresh basil	1,7	3.399,-	
7. Pizza vegetariana San Marzano tomato sauce, fior di latte, grilled vegetables	1,7	3.399,-	
8. Quattro formaggi olio E.V.O., fior di latte, gorgonzola D.O.P., feta cheese, parmesan cheese, fresh basil	1,7	3.599,-	
9. Prosciutto cotto San Marzano tomato sauce, olio E.V.O., fior di latte, prague ham, fresh basil	1,7	3.499,-	
10. Pancetta San Marzano tomato sauce, olio E.V.O., fior di latte, pancetta, fresh basil	1,7	3.499,-	
11. Salami Milano San Marzano tomato sauce, olio E.V.O., fior di latte, salami Milano, fresh basil	1,7	3.499,-	
12. Diavola San Marzano tomato sauce, olio E.V.O., fior di latte, spicy salami Napoli, peperoncino, fresh basil	1,7	3.599,-	
13. Yellow pizza yellow tomatoes, provola cheese, black pepper, olio E.V.O., fresh basil	1,7	3.599,-	
14. Green pesto pizza basil pesto, fior di latte, smoked ribs, olio E.V.O., chopped walnuts	1,3,7,8	3.599,-	
15. Pizza napoletana al tonno San Marzano tomato sauce, fior di latte, tuna, roasted onions, capers	1,4,7	3.599,-	
PREMIUM PIZZAS			
16. Pizza colore di Adamo yellow tomatoes, provola cheese, fior di latte, dried homemade salami from Puglia, fresh garlic spinach leaf, olio E.V.O., Parmesan sprinkle	1,7	3.599,-	
17. Napoli - Békécsaba San Marzano tomato sauce, fior di latte, Homemade sausage from Békécsaba	1,7	3.599,-	
18. Pizza Békécsaba Sour cream base, Fior di latte, Csaba sausage, onion rings, hot pepper, parsley	1,7	3.649,-	
19. Pizza italiana San Marzano tomato sauce, fior di latte, olio E.V.O., put on bufala and basil after baking	1,7	3.599,-	
20. Nduja calabrese D.O.P. San Marzano tomato sauce, olio E.V.O., fior di latte, Nduja minced pork mixed with chopped peperoncino peppers	1,7	3.699,-	
21. Yellow pizza with pancetta yellow tomatoes, pistachio cream, provola cheese, olio E.V.O., fresh basil, pancetta croccante, pistachio pieces, parmesan	1,7,8	3.699,-	
22. Attilio pallavolo 4 cheese base, Neapolitan salami, peperoncino, slightly spicy	1,7	3.699,-	
23. Prosciutto crudo San Marzano tomato sauce, olio E.V.O., fior di latte, Parma ham, rucola, fresh basil	1,7	3.699,-	
24. Neapolitan calzone - pizza dessert pizza dessert for 2-3 person - sweet pizza - very delicious!			
- with Nutella	1,5,7	3.199,-	
- with pistachio	1,7,8	3.499,-	
GLUTEN FREE PIZZA AND/OR DAIRY-FREE ask for any of our pizzas gluten-free and/or dairy-free		basic price + 800,- basic price + 650,-	



Pizza from Naples and Békécsaba

Békécsaba's pizza





ITALIAN PASTAS

We freshly prepare our home made pastas from durum flour!

Spaghetti aglio, olio e peperoncini garlic, spicy paprika, parsley, extra virgin olive oil	1	2.099,- Ft	
Spaghetti napoletana tomato sauce, basil	1,9	2.099,- Ft	
Penne all' arrabbiata tomato sauce, spicy paprika, garlic, basil, parsley	1,9	2.299,- Ft	
Penne rose tomato sauce, mascarpone, garlic	1,7,9	2.399,- Ft	
Vegetarian penne with grilled vegetables, olive oil with garlic	1	2.499,- Ft	
Penne contadina courgette, bacon, cream, onion, garlic	1,7	2.699,- Ft	
Spaghetti carbonara Bonita bacon, egg, garlic, cream, parmesan, ham	1,3,7	2.699,- Ft	
Spaghetti carbonara pancetta, egg, parmesan, garlic, parsley	1,3,7	2.899,- Ft	
Taste of Csaba penne, Csaba sausage sauteed with onions, garlic and smoked mozzarella, tomato sauce	1,7,9	2.699,- Ft	
Pasta broccoli garlic, cream, parmesan, carrot, broccoli, spicy flavor	1,7	2.699,- Ft	
Farfalle or fusilli with mascarpone ham, garlic, tomato sauce, melted mascarpone	1,7,9	2.699,- Ft	
Spinach fusilli garlic, cream, mascarpone, fresh spinach leaves	1,7	2.699,- Ft	
Pasta of Sultan penne, Sultan meat, corn, onion, tomato	1	2.999,- Ft	
Penne Alfredo cream, garlic, chicken, parmesan	1,7	2.999,- Ft	
Turkish penne tomato sauce, chicken, paprika, tomato, spicy seasoned	1,9	2.999,- Ft	
Penne Toscana grilled chicken, carrot, courgette, celery, garlic	1,9	2.999,- Ft	
Spaghetti bolognese beef rague with tomato, mozzarella, garlic	1,7,9	3.099,- Ft	
Spaghetti frutti de mare seafood, garlic, tomato sauce	1,2,9,14	3.599,- Ft	
Pasta with mediterranean black mussels and seafood Mussels, olive oil, white wine, garlic, english celery, seafood, black mussels	1,2,9,14	3.599,- Ft	
Pasta with mediterranean black mussels and Vongole Olive oil, white wine, garlic, english celery, black mussels and Vongole	1,2,9,14	3.599,- Ft	
Farfalle salmon smoked salmon, mascarpone with horseradish, cream	1,2,4,7	3.599,- Ft	
Shrimps spaghetti tomato sauce, mascarpone, garlic, giant shrimps	1,2,7,9	3.599,- Ft	
PASTAS FROM PUGLIA			
Pasta all'amatriciana roasted guanciale, paccheri pasta, tomato sauce, basil, pecorino and parmesan cheese	1,2	3.299,- Ft	
Pasta alla Genovese pasta from Puglia, cream, green pesto, extra virgin olive oil, garlic, pine seed, parmesan cheese	1,7,8	3.299,- Ft	
Strozzapreti pasta from Puglia, fried ham, tomato sauce, garlic, parmesan	1,7,9	3.299,- Ft	
Antonio's pasta pasta from Puglia, black forest ham, onion, tomato, courgette, garlic, grilled pepper	1	3.299,- Ft	
Pasta Bonita pasta from Puglia, cherry tomato, fresh garlic, parmesan, fresh basil	1,7	3.299,- Ft	
Pasta Napoli pasta from Puglia, spicy dried neapolitan salami, tomato sauce, fresh tomatoes or peppers	1,9	3.299,- Ft	
Pasta con salsiccia pasta from Puglia, italian salami, made with green peas, butter and garlic, sprinkled with pecorino cheese	1,7	3.299,- Ft	
Home made pasta with bufala mozzarella pasta from Puglia, extra virgin olive oil, toasted homemade ham, tomato, bufala mozzarella, parsley	1,7	3.499,- Ft	
Lemon garganelli with shrimps and green beans roasted on butter lemon pasta from Puglia, shrimps, green beans, garlic, green parsley, fried lemon	1,2,7	3.499,- Ft	
Extra sauce, ham, mushrooms, garlic, corn		+600,- Ft	
Bacon, chicken, mozzarella, parmesan, sausage, zucchini, bell pepper, mascarpone	7	+700,- Ft	
Gluten free		+800,- Ft	
Gluten free pastas from Puglia and home made pastas		+0,- Ft	
Dairy-free ingredients		+700,- Ft	
A serving of freshly grated parmesan cheese	7	+700,- Ft	
Salmon, seafood, shrimp, tuna, matured ham	4,17	+1.099,- Ft	

No service charge is included in your bill.



OUR HOME MADE PASTAS

We freshly prepare our home made pastas from durum flour!

- | | | | | |
|-----|--|---------|------------|--|
| 1. | Gnocchi 3 colori
tomato sauce, ham, mushroom | 1,3,9 | 3.199,- Ft | |
| 2. | Scialatielli
tomato sauce, fresh basil, smoked cheese | 1,3,7,9 | 3.099,- Ft | |
| 3. | Tagliatelle Italia
ham, mushrooms, cream, Parmesan cheese, slightly spicy | 1,3,7 | 3.199,- Ft | |
| 4. | Home made pappardelle with mushroom
forest mushrooms with thyme, sour cream, mascarpone | 1,3,7 | 3.199,- Ft | |
| 5. | Tagliatelle with tuna
tomato sauce, extra virgin olive oil | 1,3,4,9 | 3.299,- Ft | |
| 6. | Gnocchi 4 formaggi
served with 4 kinds of cheese | 1,3,7 | 3.299,- Ft | |
| 7. | Gnocchi cremosi
toasted pancetta, zucchini, melted goat cheese | 1,3,7 | 3.699,- Ft | |
| 8. | Ravioli spinach
home made ravioli filled with cottage cheese and spinach, creamy mascarpone | 1,3,7 | 3.499,- Ft | |
| 9. | Ravioli filled with spinach ricotta
tossed in melted butter and jaggery | 1,3,7 | 3.499,- Ft | |
| 10. | Green ravioli with gorgonzola
home made green tortelloni filled with gorgonzola ricotta cream, served in walnut sauce | 1,3,7,8 | 3.499,- Ft | |
| 11. | Gnocchi with roasted ham
served with 4 kinds of cheese and rucola | 1,3,7 | 3.599,- Ft | |
| 12. | Scialatielli with shrimp
shrimp fried in butter, garlic, cherry tomato, parsley | 1,2,3,7 | 3.699,- Ft | |
| 13. | Nduja Scialatielli D.O.P.
homemade pasta, minced pork from calabria, kneaded with chopped pepperocino peppers | 1,3,7 | 3.699,- Ft | |
| 14. | Scialatielli with duck stew
homemade pasta, duck meat, extra virgin olive oil, fresh rosemary, dried tomatoes, garlic, orange ragu | 1,3,7 | 3.699,- Ft | |
| 15. | Vongole and Nduja
vongole, garlic, nduja sausage cream from Calabria, parsley greens, calabrian paprika cream, virgin olive oil with flat pasta - slightly spicy | 1,3,14 | 3.899,- Ft | |
| 16. | Homemade lasagna
homemade pasta, meat ragu, San Marzano tomatoes, fried with parmesan | 1,3,6,7 | 3.599,- Ft | |



PASTAS FLAMBÉ WITH PARMESAN

- | | | | | |
|----|---|---------|------------|--|
| 1. | Home made pappardelle with speck ham, zucchini, tricolor paprika | 1,3,7 | 3.799,- Ft | |
| 2. | Home made gnocchi creamy rucola and chicken | 1,3,7 | 3.799,- Ft | |
| 3. | Scialatielli with tomato beef ragout, rucola, black olives | 1,3,7,9 | 3.799,- Ft | |
| 4. | Pasta della Nonna: rolled homemade pasta, tomato and smoked pork with minced paprika | 1,3,7,9 | 3.799,- Ft | |

No service charge is included in your bill.



Bonita®

FROM OUR GRILL BAR

Grilled eggplant	boiled egg, eggplant, parma ham, green salad, home made garlic bread	1,3,9,11	3.399,- Ft	
Chicken steak	homemade spicy yogurt, grilled vegetables, grilled potato	7,9	3.499,- Ft	
Turkey Steak	poultry seasoning, roasted gnocchi and garden greens, homemade spicy yogurt	1,3,7,9	3.499,- Ft	
White roast pork	grilled vegetables, potato, homemade spicy yogurt	7,9	3.499,- Ft	
Grilled chicken slices	rucola, virgin olive oil, parmesan slices, lemon, grilled potato, meat slices	7,9	3.499,- Ft	
Hot and spicy pork chop	pork chop, home made salsa, grilled potato and vegetables		3.599,- Ft	
Grilled smoked cheese	smoked farm fresh cheese served with fried gnocchi and fresh salad	1,7,9	3.699,- Ft	
Turkey roast	with polenta and crispy red cabbage		3.699,- Ft	
Chicken made by Szechuan style	with rice, another Aunt Terike specialty made by Szechuan style	6	3.699,- Ft	
Sea fish slices	spinach with garlic, rice, lemon slice	4,7	4.199,- Ft	
Risotto verdura	with crunchy vegetable cubes, with a hint of lemon	7	3.799,- Ft	
Risotto with chicken	creamy risotto with a hint of lemon, chicken breast, rucola	7	3.899,- Ft	
Risotto with seafood and shellfish	with a hint of lemon	7,9,14	4.199,- Ft	
Risotto with pil pil shrimp	with fried shrimp, Calabrian chilly cream, with a hint of lemon	7,9,14	4.199,- Ft	
Mediterranean mussels	marinara - olive oil, garlic, celery, white wine	1,9,11,14	3.999,- Ft	
Mediterranean mussels	celery - olive oil, garlic, celery, white wine, fresh cream	1,9,11,14	3.999,- Ft	
Mediterranean mussels	tomato - olive oil, garlic, cherry tomato	1,9,11,14	3.999,- Ft	
Beef meat slices	rucola, virgin olive oil, parmesan, lemon, grilled potato	7,9	4.899,- Ft	
Beef Steak (200g)	rucola, fresh green salad with dressing, california paprika, tomato, rosemary potato	10	4.999,- Ft	
Salmon steak baked in pepper crust	spinach sauce with mascarpone, homemade ravioli filled with ricotta, sprinkled with sea salt	1,3,4,7	4.999,- Ft	



Chicken made by Szechuan style



Grilled eggplant



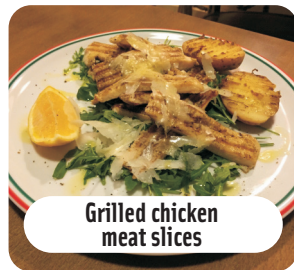
Sea fish slices



Lemon risotto



White roast pork



Grilled chicken meat slices



Chicken steak



Mediterranean mussels Celery/Tomato



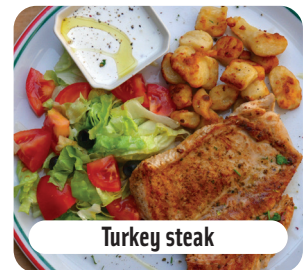
Grilled smoked cheese



Beef Steak



Hot and spicy pork chop



Turkey steak

No service charge is included in your bill.

Bonita®

DESSERTS

All the desserts are home made and prepared from original Italian ingredients as per original Italian recipes

- | | | | |
|-----|--|---------|------------|
| 1. | Creme brûlée
our home made vanilla cream with caramel on the top | 3,7 | 1.299.- Ft |
| 2. | Tiramisu classic - fresh raspberry cream | 1,7 | 1.299.- Ft |
| 3. | Bonita pistacchio cup
Pistachio cream made from Bronte pistachios, homemade pistachio sponge cake | 1,3,7,8 | 1.799.- Ft |
| 4. | Panna cotta
With seasoned fruits | 7 | 1.299.- Ft |
| 5. | Cantuccino
Italian almond biscuit with mascarpone and vanilla cream, limoncello, white chocolate and orange jam | 1,3,7,8 | 1.499.- Ft |
| 6. | Lemon cake from Sorrento
with meringue | 1,3,7 | 1.599.- Ft |
| 7. | Homemade cheesecake
with caramel sauce | 1,7,8 | 1.699.- Ft |
| 8. | Gizella cake from Naples
According to Grandma's recipe | 1,7,8 | 1.699.- Ft |
| 9. | Zuppa Inglese
Sponge cakes, milk cream, vanilla cream, english punch, roasted egg white foam | 1,3,7 | 1.699.- Ft |
| 10. | Zuppa di Napoli
Similar and very tasty | 1,3,7 | 1.699.- Ft |
| 11. | Zuppa di Roma
Sponge cakes, milk cream, vanilla cream, caramelized nuts, rum coffee, chocolate cream | 1,3,7 | 1.699.- Ft |
| 12. | Chocolate orange cake | 1,3,7 | 1.699.- Ft |
| 13. | Torta di pistacchio
pistachio cream, roasted pistachio pieces, one of the best Italian cakes | 1,3,7,8 | 1.799.- Ft |
| 14. | Torta di mandorla
almond sponge cake with cream, enriched with toasted caramelized almond pieces - very delicious! | 1,3,5 | 1.799.- Ft |
| 15. | Neapolitan calzone - pizza dessert
pizza dessert for 2-3 person - sweet pizza - very delicious! | | |
| | - with Nutella | 1,5,7 | 3.199.- Ft |
| | - with pistachio | 1,7,8 | 3.499.- Ft |



Lemon cake from Sorrento



Zuppa Inglese



Zuppa di Roma



Torta di Pistacchio



Bonita Pistacchio Cup



Crème brûlée



Panna cotta



Tiramisu



Cantuccino

We also take whole cake orders. Ask our server or the counter!



Home made lemonade	classic, raspberry, elder	0,3 l	999,- Ft
		0,5 l	1.399,- Ft
Bonita Spritz	apple, grape, black currant, cherry, jaffa, raspberry, elder non-alcoholic	0,3 l	690,- Ft
		0,5 l	899,- Ft
Orange juice	Freshly squeezed orange juice	1 dl	569,- Ft
Coca-Cola	Cola, Zero Cola	0,33 l	669,- Ft
Coca-Cola	Light Cola, Zero, Fanta, Sprite, Kinley, Nestea	0,5 l	769,- Ft
Cappy	orange, multi, strawberry, peach	0,33 l	669,- Ft
Fuze Tea	In several flavors	0,5 l	769,- Ft
San Pellegrino made in Italy	chino, orange, bitter orange, blood orange, lemon	0,33 l	799,- Ft
Naturaqua	still or carbonated	0,5 l	519,- Ft
Aqua Panna	non-carbonated water from Toscana	0,5 l	669,- Ft
		1 l	1.300,- Ft
San Pellegrino made in Italy	the finest carbonated mineral water of the Italian Alps	0,5 l	669,- Ft
Filtered water		1 dl	59,- Ft
Soda	from filtered water	1 dl	79,- Ft

LA MARZOCCO

Freshly grinded from Milan roasted premium quality selected coffee beans with a La Marzocco coffee machine. Morning, noon, evening is best consumed.

Coffees

Espresso	with outstanding crema taste and color		599,- Ft
Ristretto	the essence of coffee		599,- Ft
Cortado	in a retro glass - espresso topped with milk cream		699,- Ft
Cappuccino	classic		759,- Ft
Flat white	double ristretto with cream and milk foam		859,- Ft
Café latte	a perfect espresso with double creamy milk, almost as a dessert		879,- Ft
Melange	with the outstanding aroma of milk, cream and honey		999,- Ft
Milk - cream - whipped cream			100,- Ft
	with honey and lemon, several taste		599,- Ft

Tea

Beer	Heineken, Gösser, Heineken 0%, Gösser 0%, Gösser Zitrone 0%	0,33 l	719,- Ft
Draft Beer	Birra Moretti	0,3 l	999,- Ft
		0,5 l	1.599,- Ft

WINES

		1 dl	bottle
Prosecco		1.090,- Ft	8.000,- Ft
Kvaszinger Tokaj Yellow Muscat Dry		890,- Ft	6.000,- Ft
Kvaszinger Tokaj Dry		890,- Ft	6.000,- Ft
Sauvignon Blanc	dry white wine	1.090,- Ft	8.000,- Ft
Varviglione 12 e Mezzo			
Malvasia Bianca 2021	dry white wine	990,- Ft	7.300,- Ft
Rosato del Salento 2020	dry rosé	990,- Ft	7.300,- Ft
Primitivo del Salento 2019	dry red	1.090,- Ft	8.000,- Ft

Wines of the House, dry Badacsony white, Szekszárd red, rose wine 599,- Ft/dl

DESSERT WINES

Lambrusco Rosso	Italian sparkling red wine	/bottle	5.800,- Ft
Vina Cecilia Rosado	fruity sparkling wine from Valencia		5.800,- Ft
DOP "Cili"			
Fragolino	Italian sparkling strawberry wine		5.800,- Ft

LIQUEURS

Limoncello citronata	Southern Italian lemon liqueur	4 cl	999,- Ft
Montenegro 1886	Italian spice liqueur	4 cl	1.099,- Ft
Amaretto	Italian almond liqueur	4 cl	1.099,- Ft
Cointreau	orange liqueur	4 cl	1.149,- Ft
Grappa	Italian grape-based brandy	4 cl	999,- Ft

COCKTAILS

Aperol Spritz cocktail	Feel yourself in sunny Italy! aperol, prosecco, soda		1.999,- Ft
Hugo Spritz cocktail	elderberry, frizzante, soda		1.999,- Ft
Limoncello Spritz cocktail	limoncello, prosecco, soda		1.999,- Ft
Martini Fiero cocktail	Martini Fiero, tonic		1.999,- Ft
Mimosa	orange, prosecco		1.699,- Ft
Bellini	peach, prosecco		1.699,- Ft
French75 cocktail	gin, fresh lemon, sugar syrup, prosecco		2.099,- Ft



No service charge is included in your bill.



As we make the home made



On your table with San Marzano tomato Strozzapreti in pictures.



As we make Ravioli and Tagliatelle



- and the result!



On pizza dough rolled out on marble table we put San Marzano tomato-sauce and white mozzarella.



Two fancy pizzas: Csaba hot (spicy) and Made in Italy Pizza

