



TRATTORIA LA COPPOLA

BUDAPEST

Sicilian Taste in the Heart of Budapest

English Menu



APPETIZERS

Antipasti

Our Classic Bruschetta

Homemade toasted rustic bread, diced raw plum tomato, garlic, fresh basil, the Mediterranean finger food most popular in the 1980s.

Allergens: 1, 7

3390 Ft



Tagliere Misto

Italian charcuterie selection – San Daniele prosciutto, Chianti finocchiona, lardo di Colonnata, coppa, semi-aged wild boar sausage, Parmigiano Reggiano, Borettane onions, sun-dried tomatoes, Taggiasca olives.

Allergens: 7, 12

7990 Ft



Prussian Beef Carpaccio

Thinly sliced, wild arugula and aged Parmigiano shavings.

Allergens: 7

7990 Ft



Tagliere Cunzatu

Grilled goat cheese, fig preserve, Sicilian eggplant caponata, artisanal focaccia.

Allergens: 1, 7, 9, 12

6990 Ft



Pizza Bread

Authentic simplicity: Neapolitan dough baked in the oven, served with a drizzle of organic Mazara extra virgin olive oil.

Allergens: 1

2990 Ft



Tempura Fried Calamari

Tempura fried calamari, zucchini, carrot chips.

Allergens: 1, 4, 14

6990 Ft





SOUPS

Zuppe

Rustic San Marzano Tomato Soup

Parmigiano Reggiano wafer, organic Mazara extra virgin olive oil, pecorino, mint cream, bread croutons.

Allergens: 1, 7, 9

2990 Ft



Three Mushroom Soup

Porcini, button mushroom, chanterelles with crispy sage, summer truffle essence.

Allergens: 7, 9

4490 Ft



Mussel Soup

spicy white wine sauce accompanied by croutons. 🌶️

Allergens: 1, 4, 9, 14

5990 Ft





OUR SPECIALITY

Pignata

Pignata

Our best-seller and signature dish, handmade trofie pasta with mixed seafood, served in the traditional terracotta pot - a true symbol of La Coppola's cuisine, spicy or delicate version. 🌶️

Allergens: 1, 2, 3, 4, 9, 14

12 990Ft





HOMEMADE PASTA

Pasta Fresca

Our egg pasta is made fresh every day in the restaurant's kitchen, crafted by hand with artisanal care and prepared exclusively with fresh eggs from free-range hens raised in Italy.



Classic Bolognese Lasagna

5990 Ft



Traditional slow-cooked ragù with beef round, pork shoulder, select cut of San Daniele prosciutto, fine trimmings of filet, entrecôte cuts.

Allergens: 1, 3, 7, 9

“Her Majesty” Carbonara

6990 Ft



Tuscan guanciale matured exclusively for La Coppola, Pecorino Romano “black rind”, no cream, no bacon... “No Compromise”.

Allergens: 7, 12

Pasta alla Norma

5990 Ft



Siccagno tomato sauce, fried Tunisian eggplant, julienne of baked ricotta salata from Piano degli Albanesi, fresh basil prepared in full respect of authentic Sicilian tradition.

Allergens: 1, 3, 7, 9

Pasta a Taianu di Cefalù

6690 Ft



A princely dish of Cefalù: veal iudisco, lamb castrato, pork, Tunisian eggplant, Siccagno tomato sauce, fresh basil, pecorino.

Allergens: 1, 3, 7, 9

Handmade Pappardelle Sauce

9990 Ft



Irish Angus Beef Fillet

Brown gravy, porcini mushrooms, Parmigiano Reggiano shavings.

Allergens: 1, 3, 7, 9

Fresh Lobster Linguine

6990 Ft (100g)



Whole Lobster, dates, flavored dill seeds (minimum 600g).

Allergens: 1, 3, 7, 9





HOMEMADE PASTA Cont.

Pasta Fresca

Our egg pasta is made fresh every day in the restaurant's kitchen, crafted by hand with artisanal care and prepared exclusively with fresh eggs from free-range hens raised in Italy.



Homemade Ricotta Lime Ravioli

fresh tomato, basil.

Allergens: 1, 3, 7

6290 Ft



Fettuccine Alfredo

Handmade pasta, light cream of melted butter, aged Parmigiano Reggiano.

Allergens: 1, 3, 7, 9

5990 Ft



Silky Zucchini Cream King Prawns Linguine

rich prawn bisque.

Allergens: 1, 2, 4, 7, 9

6990 Ft



Seafood Spaghetti

fresh Olbia mussels, pecorino cheese, fresh wild mint.

Allergens: 1, 3, 7, 9, 14

6690 Ft





PIZZA TIMELESS CLASSIC

Timeless with top-quality ingredients

Our contemporary Neapolitan pizza. The recipe is signed by the World
Champion **Davide Argentino**

Marinara

San Marzano, garlic, Sicilian oregano,
basil, organic Mazara extra virgin olive oil.

Allergens: 1

4290 Ft



Margherita

San Marzano, Monti fiordilatte, fresh basil, organic
Mazara extra virgin olive oil.

Allergens: 1, 7

4990 Ft



Bufalina

San Marzano, Campania buffalo mozzarella, fresh basil, organic Mazara
extra virgin olive oil.

Allergens: 1, 7

5990 Ft



Capricciosa

San Marzano, Monti fiordilatte, Prague prosciutto, egg, fresh mushrooms,
pepper, olives, onion, fresh basil.

Allergens: 1, 3, 7, 12

5690 Ft



Prosciutto e Funghi

San Marzano, Monti fiordilatte, Prague prosciutto, fresh mushrooms,
organic Mazara extra virgin olive oil.

Allergens: 1, 7

4990 Ft





GOURMET PIZZA

Gourmet specialities - where tradition and creativity meet

Napoli Gourmet

5690 Ft

San Marzano, Monti fiordilatte, Cantabrian anchovies, Salina capers, oregano, organic Mazara extra virgin olive oil.

Allergens: 1, 4, 7, 12

Diavola

4990 Ft

San Marzano, Monti fiordilatte, artisanal Tuscan spicy salami 🌶️

Allergens: 1, 7

Calzone

4990 Ft

San Marzano, Monti fiordilatte, sautéed mushrooms, Prague prosciutto, organic Mazara extra virgin olive oil.

Allergens: 1, 7

Quattro Stagioni

5990 Ft

San Marzano, Monti fiordilatte, whole artichoke with stem, fresh mushrooms, Prague prosciutto, Taggiasca olives.

Allergens: 1, 7

Siciliana

5290 Ft

San Marzano, Monti fiordilatte, fried Tunisian aubergines, fresh basil, Parmigiano Reggiano.

Allergens: 1, 7

Cinque Formaggi Bianca

5690 Ft

Monti fiordilatte, Parmigiano Reggiano, sweet Gorgonzola, aged Pecorino, Asiago, organic Mazara extra virgin olive oil.

Allergens: 1, 7



GOURMET PIZZA Cont.

Gourmet specialities - where tradition and creativity meet

Etna

5990 Ft

San Marzano, Monti fiordilatte, fresh chilli, sweet pepper, Prague prosciutto, spicy salami, garlic, taggiasche olives, organic Mazara extra virgin olive oil 🌶️

Allergens: 1, 7

La Coppola

6290 Ft

San Marzano, Monti fiordilatte, fresh arugula, dates, San Daniele Testa & Molinaro prosciutto (32 months), Parmigiano Reggiano shavings, San Marzano tomato, organic Mazara extra virgin olive oil.

Allergens: 1, 7

Frutti di Mare

6690 Ft

San Marzano, Monti fiordilatte, seafood.

Allergens: 1, 4, 14





EXTRAS

Extra



Buffalo Mozzarella

Allergens: 7

2590 Ft (125g)



Parmigiano Reggiano

Parmesan

Allergens: 7

990 Ft



San Daniele Prosciutto

3490 Ft



Olives Taggiasche

Olives sourced in Tuscany

Allergens: 12

1290 Ft



Capperi di Salina

Capers sourced in Sicily

Allergens: 12

590 Ft



Cantabrico Anchovies in organic Mazara

extra Olive Oil 50gr

Allergens: 12

1290 Ft





EXTRAS Cont.

Extra



Artichokes in Organic Mazara

1590 Ft

Extra Virgin Olive Oil



Allergens: 12

San Marzano Tomato Sauce

990 Ft



Homemade Bread

400 Ft





MAIN COURSES

Secondi

Jolanda de Colò Selection Sea Bass

Oven-baked with mediterranean herbs.

Allergens: 4

11 990 Ft



Recommended Sauce:

Mediterranean cherry tomatoes, Taggiasca olives, Lipari capers.

Allergens: 4, 9, 12

2990 Ft



Grilled Angus Entrecôte

A selected cut, grilled over charcoal. Minimum portion 200 g. The price is indicated per 100 g, allowing you to order larger quantities according to preference.

5590 Ft (100g)



Premium Selection Angus Tenderloin

flavored with rosemary, marjoram, charcoal grilled. Minimum portion: 200 g

Allergens: 7

6690 Ft (100g)



Recommended Sauce:

Cerasuolo di Vittoria red wine reduction or green pepper sauce.

Allergens: 7, 9, 12

2990 Ft





SALADS

Insalate

Fresh Mixed Salad Organic Mazara Extra Virgin Olive Oil.

3990Ft

Parmigiano Reggiano Arugula Dates Salad

Allergens: 7

3990Ft

Tuna Salad (Tuna Fillet, dates, Lettuce, Quail Egg, Sliced Artichokes, Leek and Taggiasche Olives) with Homemade Bread Toast.

Allergens: 1, 3, 4, 12

7790 Ft

Fresh Dates Salad with Tropean Onion, Oregano.

3990Ft





SIDE DISHES

Insalate



Fresh Spinach Braised on Garlic

Allergens: 9

2990 Ft



Grilled Vegetables Modena Balsamic

Vinegar

Allergens: 13

4990 Ft



Sautéed Potatoes with Rosemary

2990 Ft





DESSERTS

Dolci

Il Cannolo Siciliano

Typical Sicilian fried thin pastry roll with sweet ricotta cheese.

Allergens: 1, 3, 5, 7, 8

3890 Ft



Panna Cotta

Traditional Italian dessert, milk pudding vanilla, passion fruit sauce.

Allergens: 7, 12

3890 Ft



Modica Chocolate Soufflé

served orange chocolate sauce, pistachio ice cream.

Allergens: 1, 3, 7, 8

3890 Ft



Creamy Tiramisù Dessert

savoiardi ladyfingers soaked in coffee, layered mascarpone cream, topped dusting of cocoa powder.

Allergens: 1, 3, 7, 8

3890 Ft





APERITIFS

Aperitivi



Aperol Spritz

3490 Ft
✦

Americano

3490 Ft
✦

Campari Spritz

3490 Ft
✦

Limoncello Spritz

3490 Ft
✦

Hugo

3490 Ft
✦

Negroni

3890 Ft
✦

Negroni Sbagliato

3990 Ft
✦





COCKTAILS

Cocktail



Mojito	3690 Ft
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Cosmopolitan	3990 Ft
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Cuba Libre	3690 Ft
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Cuba Libre Exclusiva	4490 Ft
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Espresso Martini	3990 Ft
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Whisky Sour	3990 Ft
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Old Fashioned	3990 Ft
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Gin Fizz	3690 Ft
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Daiquiri	3690 Ft
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GIN

Gin (4cl)



Bobby's Gin

2490 Ft



Gin Citadelle

2790 Ft



Gin Mare

3390 Ft





BITTERS

Amari (4cl)



Amaro del Capo

2690 Ft
✦

Averna

2690 Ft
✦

Ramazzotti

2690 Ft
✦

Fernet-Branca / Brancamenta

2690 Ft
✦

Cynar

2690 Ft
✦

Unicum Classic

2690 Ft
✦

Unicum Riserva

3190 Ft
✦

Jägermeister

2690 Ft
✦





LIQUEUR

Liquori (4cl)



Aperol

1990 Ft
✦

Campari

1990 Ft
✦

Pistachio Liqueur

2690 Ft
✦

Limoncello

2490 Ft
✦

Arran Gold

1990 Ft
✦

Sambuca Molinari

1990 Ft
✦

Frangelico

1690 Ft
✦

Disaronno Amaretto

2690 Ft
✦





COGNAC

Cognac (4cl)



Cognac Bache-Gabrielsen American Oak

3690 Ft
✦

Vecchia Romagna

3490 Ft
✦





WHISKEY

Whiskey (4cl)



Buffalo Trace Bourbon

2690 Ft
✦

Teeling Small Batch

2890 Ft
✦

Teeling Single Malt 18 Years

7290 Ft
✦

Kilchoman Machir Bay

3490 Ft
✦

Antiquary Scotch 12 Years

2890 Ft
✦

Nikka Coffey Malt

4290 Ft
✦





DIGESTIVI

Digestivi (4cl)



Vodka Beluga Noble	2990 Ft
Vodka Koskenkorva	2490 Ft
Tequila Ocho Blanco	2690 Ft
Tequila Ocho Reposado	2890 Ft
Mezcal San Cosme	3290 Ft
Ron Zacapa 23	4690 Ft
Rum Diplomatico Selección de Familia	3990 Ft
Rum The Demon's Share	2490 Ft
Rum Plantation 3 Stars	2290 Ft





BEERS

Birre

Dreher 24 / Nonalcoholic 0,33l

1590 Ft



Hofbrau Weissbier 0,5l

1790 Ft



Pilsner Urquell 0.33 l

1790 Ft



Dreher Bak (dark) 0,5 l

1790 Ft



Panaché (Beer & 7up / Ginger Ale /
Schweppes Orange)

2190 Ft



Peroni 0,3 l

1390 Ft



Peroni 0,5 l

1990 Ft



Dreher 0,3 l

1190 Ft



Dreher 0,5 l

1790 Ft





SOFT DRINKS

Bevande analcoliche



San Pellegrino 0,5l	1590 Ft
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Acqua Panna 0,5l	1590 Ft
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Just Water Sparkling or Still 0,7l	1190 Ft
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Pepsi Cola 0,25l	1290 Ft
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Pepsi Light 0,25l	1290 Ft
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7Up 0,25l	1290 Ft
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Schweppes Orange 0,25l	1290 Ft
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Lipton Ice Tea (peach/lemon/green) 0,25l	1190 Ft
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Juices 0,2l	1390Ft
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SOFT DRINKS Cont.

Bevande analcoliche

Tomarchio 0,275l: Chinotto, Red Orange Soda

1690 Ft



Homemade Lemonade

1790 Ft



J.Gasco Dry Bitter Tonic

1890 Ft





HOT DRINKS

Bevande Calde



Espresso

1090 Ft



Ristretto

1090 Ft



Espresso Macchiato

1290 Ft



Espresso Doppio

1980 Ft



Caffé Lungo

1090 Ft



Americano Caffè

1090 Ft



Cappuccino

1390 Ft



Cortado

1290 Ft



Flat White

2190 Ft





HOT DRINKS Cont.

Bevande Calde



Latte Macchiato

1490 Ft



Caffé Corretto

1890 Ft



Caffé Baileys latte

2690 Ft



Irish Caffè

2690 Ft



Demmers Tea

1490 Ft





TRATTORIA
LA COPPOLA

ALLERGENS & NOTES

Allergen table

- 1 gluten
- 2 crustaceans
- 3 eggs
- 4 fish
- 5 peanuts
- 6 soya
- 7 milk
- 8 tree nuts
- 9 celery
- 10 mustard
- 11 sesame
- 12 sulphites
- 13 lupin
- 14 mollusca



gluten



crustaceans



eggs



fish



peanuts



soya



milk



tree nuts



celery



mustard



sesame



sulphites



lupin



mollusca

Notes

EN

- ✦ Our dishes contain ingredients which may cause allergic reactions.
- ✦ Please do not hesitate to ask our staff for more information.
- ✦ Please notice that by ordering a half-size dish you will have to pay 70% of the price.
- ✦ We add 12% service charge to the final amount of the bill.
- ✦ Our prices include VAT.