



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

organic Mazara extra virgin olive oil,
pecorino, mint cream, bread croutons

Allergens: 1, 7, 9

2990 Ft

Three Mushroom Soup

Porcini, button mushroom and 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 paccheri 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 guanciaie 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 “tajanu” 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 with Irish

9990 Ft

Angus Beef Ragú

Brown jus, porcini mushrooms and shaved Parmigiano Reggiano

Allergens: 1, 3, 7, 9

Fresh Lobster Linguine

3990 Ft (100g)

Whole Lobster, dates, flavored fennel seeds
(minimum serving size 600g)

Allergens: 1, 3, 7, 9





HOMEMADE PASTA

Pasta Fresca

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Homemade Ricotta Lime Ravioli

fresh datterino tomatoes and 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



Mussel Spaghetti

fresh mussels, datterino tomatoes, 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 **Daide Argentino**

Marinara

San Marzano sauce, garlic, Sicilian oregano,
basil, organic Biancolilla extra virgin olive oil

Allergens: 1

4290 Ft

Margherita

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

Allergens: 1, 7

4990 Ft

Bufalina

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

Allergens: 1, 7

5990 Ft

Capricciosa

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

Allergens: 1, 3, 7, 12

5690 Ft

Prosciutto e Funghi

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

Allergens: 1, 4, 7, 12

Diavola

4990 Ft

San Marzano sauce, fiordilatte, artisanal Tuscan spicy salami 🌶️

Allergens: 1, 7

Calzone

4990 Ft

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

Allergens: 1, 7

Quattro Stagioni

5990 Ft

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

Allergens: 1, 7

Siciliana

5290 Ft

San Marzano sauce, fiordilatte, fried Tunisian aubergines, fresh basil, Parmigiano Reggiano

Allergens: 1, 7

Cinque Formaggi Bianca

5690 Ft

Fiordilatte, Parmigiano Reggiano, sweet Gorgonzola, aged Pecorino, Asiago, organic Mazara extra virgin olive oil

Allergens: 1, 7



GOURMET PIZZA

Gourmet specialities – where tradition and creativity meet

Etna

San Marzano sauce, fiordilatte, fresh chilli, sweet pepper, Prague ham, spicy salami, garlic, Tagghiasce olives, organic Mazara extra virgin olive oil 🌶️

Allergens: 1, 7

5990 Ft



La Coppola

San Marzano sauce, fiordilatte, fresh arugula, datterino tomatoes, San Daniele Testa & Molinaro prosciutto (32 months), Parmigiano Reggiano shavings, organic Mazara extra virgin olive oil

Allergens: 1, 7

6290 Ft



Frutti di Mare

San Marzano sauce, fiordilatte, seafood

Allergens: 1, 4, 14

6690 Ft





EXTRAS

Extra



Buffalo Mozzarella

Allergens: 7

2590 Ft (125g)



Parmigiano Reggiano

Parmesan

Allergens: 7

990 Ft



San Daniele Prosciutto

3490 Ft



Olive 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

Extra



Artichokes in Organic Mazara
Extra Virgin Olive Oil

Allergens: 12

1590 Ft
✦

San Marzano Tomato Sauce

990 Ft
✦

Homemade Bread
Allergens: 1

400 Ft
✦





MAIN COURSES

Secondi

Jolanda de Colò Selection Sea Bass

Oven-baked with mediterranean herbs

11 990 Ft

Allergens: 4

Recommended Sauce:

Mediterranean datterino tomatoes, Taggiasca olives, Lipari capers

2990 Ft

Allergens: 4, 9, 12

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

seasoned with rosemary and marjoram, charcoal grilled. Minimum serving size: 200 g

6690 Ft (100g)

Allergens: 7

Recommended Sauce:

Cerasuolo di Vittoria red wine reduction or green pepper sauce

2990 Ft

Allergens: 7, 9, 12





SALADS

Insalate

Fresh mixed salad

With Organic Mazara Extra Virgin Olive Oil

3990Ft



Fresh arugula salad

With dates and Parmigiano Reggiano

Allergens: 7

3990Ft



Tuna salad

Tuna fillet, dates, lettuce, quail egg, artichokes, leek and Taggiasche olives with homemade bread toast

Allergens: 1, 3, 4, 12

7790 Ft



Fresh dates salad

With Tropean onion and oregano

3990Ft





SIDE DISHES

Contorni

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

Traditional Sicilian crispy pastry roll filled with sweet ricotta cream

Allergens: 1, 3, 5, 7, 8

3890 Ft



Panna Cotta

Traditional Italian dessert, milk pudding vanilla with passion fruit sauce

Allergens: 7, 12

3890 Ft



Modica Chocolate Soufflé

Served with orange chocolate sauce and pistachio ice cream

Allergens: 1, 3, 7, 8

3890 Ft



Creamy Tiramisù Dessert

Savoiardi ladyfingers soaked in coffee, layered with mascarpone cream and finished with a 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
Cosmopolitan	3990 Ft
Cuba Libre	3690 Ft
Cuba Libre Exclusiva	4490 Ft
Espresso Martini	3990 Ft
Whisky Sour	3990 Ft
Old Fashioned	3990 Ft
Gin Fizz	3690 Ft
Daiquiri	3690 Ft





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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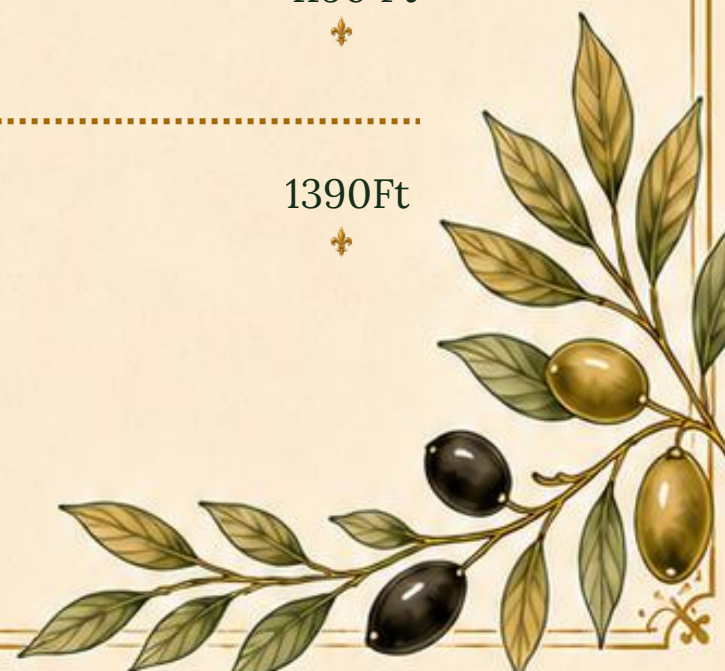
Pepsi Light 0,25l	1290 Ft
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7Up 0,25l	1290 Ft
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Schweppes Orange 0,25l	1290 Ft
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Lipton Ice Tea (peach/lemon/green) 0,25l	1190 Ft
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Juices 0,2l	1390Ft
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SOFT DRINKS

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
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Ristretto	1090 Ft
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Espresso Macchiato	1290 Ft
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Espresso Doppio	1980 Ft
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Caff� Lungo	1090 Ft
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Americano Caff�	1090 Ft
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Cappuccino	1390 Ft
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Cortado	1290 Ft
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Flat White	2190 Ft
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HOT DRINKS

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.