



BUONE FESTE

MAGICAL ITALIAN FLAVOURS

PRIMI

SPICED BUTTERNUT SQUASH SOUP

Toasted pumpkin seeds
& homemade ciabatta | **3180**
Wine pairing: 0.125l Tormaresca
Chardonnay | **3120**

GORGEOUS GORGONZOLA FIGS

Baked figs stuffed with gorgonzola cheese topped
with crispy prosciutto, honey, toasted walnuts,
& balsamic glaze | **4240**
Wine pairing: 0.06l Gönczöl
Sweet Szamorodni | **2480**

MUSHROOM BRUSCHETTA

Herby garlic mushrooms and buffalo ricotta
on toasted ciabatta | **3280**
Wine pairing: 0.125l Oremus Pinot Noir | **3020**

SECONDI

CREAMY TRUFFLED CACIO E PEPE

Fresh spaghetti, aged parmesan, pecorino cheese,
black pepper, truffle cream & shaved truffles | **4820**
Wine pairing: 0.125l Kreinbacher Extra Dry | **3760**

FESTIVE CHICKEN MILANESE

Crispy breaded chicken breast with prosciutto,
oozy fontal cheese & cranberry saucel | **7860**
Wine pairing: 0.125l Ombre Pinot Grigio
Delle Venezie DOC (Organic) | **2560**

GENNARO'S PORCHETTA

Pork belly stuffed with apricot & sage,
with silky celeriac purée and apple sauce | **8140**
Wine pairing: 0.125l Primitivo di San Gregorio
Primitivo di Manduria | **2860**

DOLCI

THE AMBASSADOR

Milk chocolate & hazelnut sphere filled with chocolate mousse,
caramel & crunchy biscuits, toffee sauce, bourbon vanilla ice cream | **3480**
Drink pairing: 0.04l Rézangyal Premium Sour Cherry Pálinka (served on the rocks) | **3280**

TIRAMISU

Layers of boozy coffee-drenched sponge, mascarpone & dark chocolate | **3260**
Drink pairing: 0.04l Limoncello | **2440**

All our prices are stated in HUF including VAT, EUR prices are rounded and indicative only. Mandatory 15% service charge will be added to your bill and benefits the entire team. Tipping your waiter is optional and sexy and reflects your appreciation of the service. We are able to split the final bill up to a party of 4.