

MENU

**La
Bocca**
by Vintage Garden

STARTERS

HOMEMADE FOCACCIA

Served with pesto and truffle stracciatella (1,7,8)

2.890FT

PANZEROTTI

Deep-fried mini pizzas with 'nduja, mozzarella, cherry tomatoes, served with marinara sauce and pesto aioli. (1,3,7,10)

3.790FT

BRUSCHETTA TRILOGY

Basil cherry tomatoes, balsamic wild mushrooms, and stracciatella zucchini on homemade bread (1,7,12)

3.790FT

BURRATA

Burrata served with pesto cherry tomatoes, arugul and prosecco-peach (7,8,12)

5.290FT

SEAFOOD SELECTION

Marinated squid, mussels and shrimp with citrus dressing on a fennel veil (2,9,10,12,14)

5.790FT

LA BOCCA TONNATO

Slow-cooked beef tenderloin slices served cold on tuna sauce with salsa verde, sun-dried tomatoes, olives, and capers. (1,3,4,6,7,10,12)

6.290FT

LA BOCCA ANTIPASTI

Parma ham, 'nduja, spianata salami, gorgonzola, taleggio, pecorino, Grana Padano, taggiasca olives, truffle honey, and sun-dried tomatoes (7,12)

7.790FT

SOUPS & SALADS

SUMMER TORTELLINI SOUP

Rich meat broth with vegetables and chicken tortellini (1,3,7,9)

3.190FT

CAESAR SALAD

Baby romaine lettuce with home made Caesar dressing, garlic bread crisps, anchovies and parmesan flakes (1,3,4,6,7,10,12)

3.990FT

GRILLED CHICKEN BREAST

+1.890FT

SCHRIMP (2)

+2.190FT

BEEF TENDERLOIN

+2.890FT

ALLERGENS

1. 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 14. MOLLUSKS

THE BILL INCLUDES A 15% SERVICE CHARGE. SPLIT PAYMENTS ARE NOT POSSIBLE.

PASTA & RISOTTO

AGLIO E OLIO Spaghetti with garlic, parsley and chili (1,3,7)	5.290FT
RISOTTO AI FUNGHI Slow-cooked arborio rice with wild mushrooms, parmesan, and truffle (7,9,12)	5.790FT
RIGATONI LA BOCCA Creamy and spicy tomato sauce with cherry tomatoes and ricotta foam (1,3,7,9)	5.790FT
SPAGHETTI CHITARRA CARBONARA Thick spaghetti with pancetta in an egg and black pepper pecorino sauce (1,3,7)	6.190FT
AGNOLOTTI AL TARTUFO CACIO E PEPE Truffle and ricotta filled pasta with egg-based black pepper pecorino sauce (1,3,7)	6.790FT
SPAGHETTI ALLO SCOGLIO Seafood spaghetti with tomato-white wine sauce, parsley, garlic, and chili (1,2,3,7,9,12)	6.790FT
LASAGNA BOLOGNESE Oven-baked lasagna sheets layered with Tuscan-style beef ragout (1,3,7,9,12)	6.190FT

EXTRA TOPPINGS

GRILLED CHICKEN BREAST	+1.890FT
SCHIMP (2)	+2.190FT
BEEF TENDERLOINE	+2.890FT

MEAT & FISH DISHES

POLLO AL LIMONCELLO Limoncello-baked chicken supreme with green pea arancini(1,7,9,10,12)	6.890FT
MEDITERRANEO PICANTE Spicy king prawns on sun-dried tomato Aperol risotto (2,7,9,12)	7.290FT
FILETTO DI ORATA Grilled sea bream with mediterranean vegetables (4,7,9,12)	7.890FT
ROTOLO DI VITELLO Veal roll stuffed with taleggio cheese and ham, served with oven-roasted ricotta spinach and potatoes (7,9)	7.890FT
LA BOCCA TAGLIATA Slow-cooked USDA sirloin slices with arugula, cherry tomatoes, balsamic glaze, parmesan and truffle roasted potatoes (7)	10.290FT

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NAPOLITANA PIZZAS (32CM)

MARGHERITA Tomato sauce, mozzarella, Grana Padano, basil (1,7)	5.190FT
DIAVOLA Tomato sauce, mozzarella, spianata salami (1,7)	5.690FT
PROSCIUTTO Tomato sauce, mozzarella, cooked ham (1,7)	5.690FT
QUATTRO FORMAGGI <i>Taleggio, gorgonzola, smoked scamorza, Grana Padano (1,7)</i>	5.790FT
CRUDO E RUCOLA Tomato sauce, prosciutto crudo, arugula, Grana Padano (1,7)	5.990FT
TARTUFO Ricotta, forest mushrooms, truffle, mozzarella (1,7)	5.990FT
TONNO Tomato sauce, tuna, red onion, taggiasca olives, mozzarella (1,4,7)	5.990FT
CAPRICCIOSA Tomato sauce, cooked ham, olives, mushrooms, artichokes, mozzarella (1,7)	5.990FT
LA BOCCA Tomato sauce, mozzarella, 'nduja, raspberry balsamic glaze, stracciatella, walnut (1,7,8)	6.490FT

EXTRA TOPPINGS

ARUGULA	890FT	PROSCIUTTO CRUDO	1.790FT
FIOR DI LATTE (7)	990FT	PROSCIUTTO COTTO	1.790FT
MUSHROOMS	990FT	GRILLED CHICKEN BREAST	1.890FT
CHERRY TOMATOES	1.190FT	SCHRIMP (2)	2.190FT
SUN-DRIED TOMATOES	1.190FT	TRUFFLE	2.290FT
WILD MUSHROOMS	1.490FT	BEEF TENDERLOINE	2.890FT
GORGONZOLA (7)	1.790FT	BURRATA (7)	3.190FT

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DESSERTS

LA BOCCA TIRAMISU

Layers of Italian mascarpone cream and coffee-soaked Amaretto ladyfingers (1,3,7,8)

2.890FT

PISTACHIO & RASPBERRY CHEESECAKE

Pistachio cream, light Amaretto cheesecake, and refreshing raspberry purée on a crunchy almond and walnut base(1,3,7,8)

2.890FT

LIMONCELLO PANNA COTTA

Citrus panna cotta topped with Limoncello jelly, served on a bed of homemade gluten-free sponge and crumble (3,7,8)

2.890FT

TONKABEAN & BLUEBERRY TART

A tart nest filled with tonkabean-infused white chocolate ganache and a layer of blackcurrant jelly(1,3,7)

2.890FT

SHARE YOUR LA BOCCA MOMENT!



USE THE HASHTAG #LABOCCABUDAPEST AND
GET FEATURED ON OUR INSTAGRAM FEED /
OR IN OUR INSTAGRAM STORY!



@LABOCCABUDAPEST

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