

www.trattoriaperadoro.hu  
2011 Budakalász Budai út 47.  
tel: 06 26 777 189



# Menu



# TRATTORIA PERA D'ORO



Dear guests!  
For information on ingredients in our dishes that cause allergies and intolerances, please refer to the detailed table at the back of the menu.

Wifi: Pera D'oro vendég password: peradoro

The invoice includes a 10% service fee.



# DRINKS

## MINERAL WATERS: 0,25 l 0,75 l

SAN PELLEGRINO .....	850,-	1490,-
SZENTKIRÁLYI .....	590,-	890,-
SZENTKIRÁLYI SPARKLING .....	590,-	890,-

## CARBONATED SOFT DRINKS: 0,25 l

COCA-COLA .....	790,-
COCA-COLA ZERO .....	790,-
SCHWEPES TONIC .....	790,-
SCHWEPES CANADA DRY .....	790,-
SCHWEPES NARANCS .....	790,-

## FIBROUS SOFT DRINKS: 0,25 l

CAPPY ORANGE .....	890,-
CAPPY PEACH .....	890,-
CAPPY PEAR .....	890,-
CAPPY APPLE .....	890,-

## HOMEMADE LEMONADE AND ICED TEA: 0,3 l 0,5 l

SYRUPS WITH SODA .....	850,-	1290,-
CLASSIC .....	850,-	1290,-
PASSION FRUIT .....	950,-	1290,-
ELDERBERRY .....	950,-	1490,-
STRAWBERRY .....	950,-	1490,-
BLACK CURRANT .....	950,-	1490,-
LEMON TEA .....	850,-	1290,-

## COFFEES, HOT DRINKS:

RISTRETTO .....	790,-
ESPRESSO .....	790,-
ESPRESSO MACHIATO .....	790,-
CAPUCCINO .....	890,-
CAFÉ LATTE .....	1090,-
LATTE MACHIATO .....	1090,-
MELANGE .....	1290,-
ICED COFFEE .....	1890,-
HOT CHOCOLATE .....	1290,-
MIXTEA .....	890,-
MANUEL TEAS .....	890,-
HONEY .....	200,-



Coffee





# DRINKS

## ALCOHOLIC BEVERAGES:

### DRAUGHT BEER:

0,3 l 0,5 l

PERONI ..... 840,- 1400,-

### BOTTLED BEER:

0,33 l

PILSNER ..... 820,-

PERONI CAPRI ..... 990,-

PERONI 0,0 ..... 990,-

KRONENBOURG ..... 990,-

DREHER 24 (sour cherry-blackberry, lemon) ..... 790,-

### APERITIFEK:

8 cl

MARTINI (BIANCO, ROSSO, ..... 1050,-  
EXTRA DRY, FIERO)

CAMPARI ..... 2200,-

APEROL ..... 1590,-

### SPIRITS:

2 cl

4 cl

JAMESON ..... 650,- 1300,-

CHIVAS REGAL ..... 900,- 1800,-

HENNESSY V.S. .... 1330,- 2660,-

SIERRA SILVER,GOLD ..... 750,- 1500,-

BACARDI ..... 545,- 1090,-

BACARDI BLACK ..... 600,- 1200,-

TANQUERAY BLACKCURRENT ..... 800,- 1600,-

TANQUERAY 0,0% ..... 650,- 1300,-

BEEFEATER ..... 545,- 1090,-

FINLANDIA ..... 500,- 1000,-

GREY GOOSE ..... 1150,- 2300,-

UNICUM,SZILVA ..... 550,- 1100,-

JAGERMAISTER ..... 550,- 1100,-

BAILEYS ..... 650,- 1300,-

LIMONCELLO ..... 500,- 1000,-

RAMAZOTTI AMARO ..... 500,- 1000,-

SAMBUCA ..... 650,- 1300,-

DISORRANTO AMARETTO' ..... 750,- 1500,-

GRAPPA FIOR DI VITE ..... 750,- 1500,-

ÁRPÁD SZILVA PÁLINKA ..... 950,- 1900,-

ÁRPÁD KÖRTE PÁLINKA ..... 950,- 1900,-

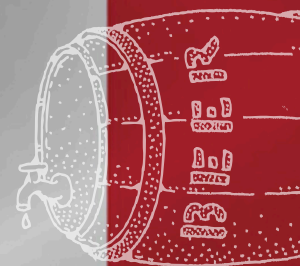
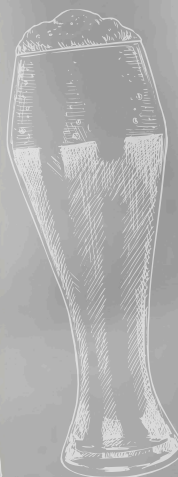
ÁRPÁD GYÖMBÉR PÁLINKA ..... 1250,- 2500,-

ÁRPÁD PRÉMIUM ..... 1250,- 2500,-

KAJSZIBARACK PÁLINKA ..... 1250,- 2500,-

ÁRPÁD PRÉMIUM ..... 1250,- 2500,-

CIGÁNYPEGGY PÁLINKA ..... 1250,- 2500,-





# COCKTAIL LIST

## LISTA DEI COCKTAIL

### APEROL SPRITZ

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Aperol, Prosecco, Soda,  
Orange

2590,-

### L'AMERICANO

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Campari, Martini Rosso,  
Soda, Orange

2190,-

### NEGRONI

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Campari, Martini Rosso,  
Gin

2190,-

### LIMONCELLO SPRITZ

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Prosecco, Limoncello, Soda,  
Lemon

2590,-

### GIN AND IT

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Gin, Martini Rosso sweet  
vermouth

2190,-

### PINK GIN-TONIC NEW

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Tanqueray blackcurrant, pink  
tonic, lime, rose pepper,

2790,-

### FIERO & TONIC

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Martini Fiero, Tonic,  
Orange

2590,-

### PUCCINI

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Prosecco, Passion fruit  
szirup

2190,-

### HUGO

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Prosecco, Elderberry  
syrup, Soda, Lime, Mint

2190,-

### MIMOZA

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Prosecco, Orange juice

2190,-

### VODKA MARTINI

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Vodka, Martini dry

2190,-





# FOODS

## APPETIZERS

### BRUSCHETTA AL POMODORO

Tomato bruschetta (1) 1890.-

### CAPRESE CON MOZZARELLA DI BUFALA AL PESTO

Buffalo mozzarella caprese with pesto (7,8) 3290.-

### PANE PIZZA CON 2 TIPI DI SALSA

Pizza bread with 2 dips (1,7) 2490.-

### ANTIPASTI (2 SZEMÉLYRE)

#### MISTO ALLA PERA D'ORO

Italian selection in Pera D'oro style (1,7) 4990.-

#### VEGETARIANI

Mixed grill vegetables, cheeses (7) 4490.-

### ARANCINI, PROSCIUTTO, FORMAGGIO, SPINACI

Breaded rice balls stuffed with spinach, ham,  
parmesan (1,7) 2790.-

### COZZE NERE IN SALSA DI BURRO AL VINO BIANCO CON CIABATTA FATTA IN CASA

Black mussels in white wine butter sauce  
with homemade ciabatta (1,7,13) 3690.-

## SOUPS

### ZUPPA DI POMODORA CON CAPRINO ALLA GRIGLIA

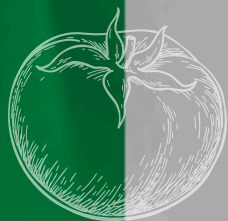
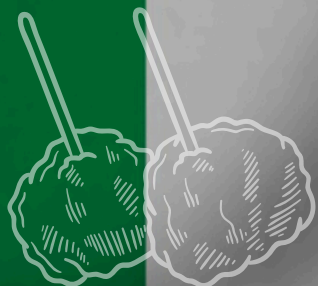
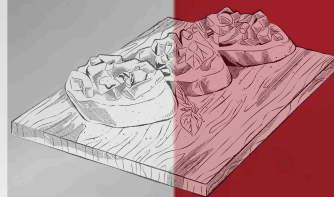
Rustic tomato soup with grilled goat cheese  
(7,9) 2290.-

### ZUPPA DI MANZO CON TORTELLINI RIPIENI DI CARNE

Broth with vegetable soup and tortellini with  
meat (1,7,9) 2290.-

### CREMA DI FUNGHI AL TIMO, SHIMEI TOSTATO CON FUNGHI

Thyme forest mushroom cream soup with  
fried shimeji mushrooms (13,7) 2290.-





# FOODS

## VEGETARIAN FOOD

### FUNGHI AL FORNO RIPIENI DI RICOTTA CON PARMIGIANO (APPETIZER)

Mushrooms grilled and stuffed with ricotta  
and parmesan (7) 1990.-

### PARMIGIANI DI MELANZANE

Fried eggplant slices layered with tomato  
sauce, Parmesan,  
freshly baked (approx. 15-20 minutes) (7) 3190.-

## SALADS

### INSALATA DI PARMIGIANO

Arugula, cherry tomatoes, capri fruit,  
toasted pine nuts, olive oil, Parmesan flakes  
(7,8) 2990.-

### INSALATA DI TONNO

Tuna, mixed lettuce, tomatoes, red  
onion, poached eggs (3,4) 3490.-

### INSALATA MISTA

Mixed salad 2390.-

### INSALATA DELLO CHEF

Fried heart salad, anchovy dressing with Parmesan,  
Parmesan flakes, spicy bread cubes (1,2,4,7)

WITH CHICKEN 3990.-

WITH SHRIMP 4490.-

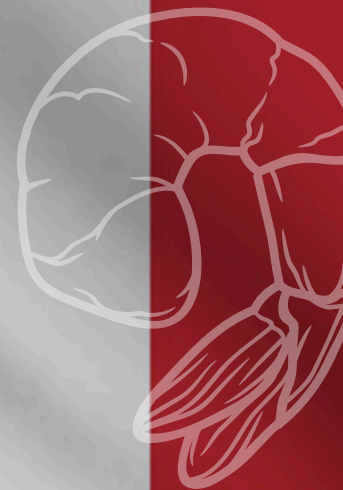
### PANZANELLA

Toasted bread cubes, tomatoes, red onion,  
cucumber, olives, capri fruit, basil, parmesan  
flakes, oregano (1,7) 2990.-

### INSALATA PERA E GORGONZOLA, PROSCIUTTO, NOCE

Mixed salad, prosciutto, pear, gorgonzola,  
walnut, balm cream (7,8) 3990.-

The invoice includes a 10% service fee.





# FOODS

## PASTAS

### TAGLIATELLE ALLA BOLOGNESE

Bolognese tagliatelle (1,7,9) 4390.-

### RIGATONI ALL 'ARRABIATA CON PEPERON CINO

Tomato rigatoni on spicy (1,7) 2990.-

### AGLIO E OLIO CON PEPERON CINO

Olive oil, garlic, chili, parsley, spaghetti (1,7) 2990.-

### SPAGHETTI ALLA CARBONARA

Spaghetti carbonara (1,3,7) 3790.-

### GNOCCHI AI QUATTRO FORMAGGI

Gnocchi with four cheese sauce (1,7) 3990.-

### RIGATONI DI POLLO AL PESTO

Creamy, pesto-chicken rigatoni with olive  
dried tomatoes (1,7,8) 4590.-

### GNOCCHI, PROSCIUTTO, FUNGHI, MASCARPONE

Gnocchi, forest mushrooms, ham,  
mascarpone (1,7) 4590.-

### TAGLIATELLE AL SALMONE E SPINACI

Salmon tagliatelle with creamy spinach  
taleggio cheese sauce (1,3,4,7) 5490.-

### SPAGHETTI NERO CON COZZE VENERE

Black spaghetti, venus mussels, shrimp  
(1,2,7,13) 5490.-

### SPAGHETTI NERO AI FRUTTI DI MARE

Black spaghetti, seafood, venus mussels  
(1,2,13) 5490.-

### RIGATONI ALLA CREMA DI ZUCCHINE NEW

Zucchini cream, grilled zucchini, rigatoni, fried  
cherry tomatoes (1,3,7)

WITH CUBED CHICKEN 4590.-

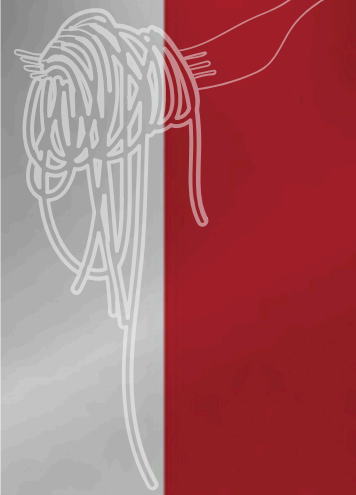
WITH TENDERLOIN 6990.-

You can also order our pasta gluten-free  
(Penne, gnocchi) +590.-

The invoice includes a 10% service fee.



Pasta





# FOODS

## MEATS

PETTO D'ANATRA ARROSTO CON  
CILIEGLIE PICCANTI  
*Rosé duck breast, spicy cherries* 4990.-

BISTECCA DI PETTO DI POLLO IN SALSA DI  
BURRO AL TIMO E ROSMARINO  
*Chicken breast steak with thyme and  
rosemary in butter sauce (7)* 2990.-

PETTO DI POLLO RICOPERTO DI  
PARMIGIANO  
*Parmesan fur chicken breast (3,7)* 2990.-

STINCO DI AGNELLO ARROSTO  
*Rosemary lamb knuckle baked in the oven* 9990.-

FILETTO DI MAIALE CON TIMO FUNGHI DI  
BOSCO  
*Whole roasted pork tenderloin with thyme  
forest mushrooms (7)* 3990.-

BISTECCA DI MANZO ALLA GRIGLIA  
CON PORTOBELLO E SALSA AL BURRO  
AL VINO ROSSO  
*Sirloin steak grilled with portobello and red  
wine butter sauce (7)* 9990.-

We recommend our meat dishes with risottos or side dishes!

## RISOTTOES

RISOTTO AL PARMIGIANO  
*Parmesan risotto (7)* 3290.-

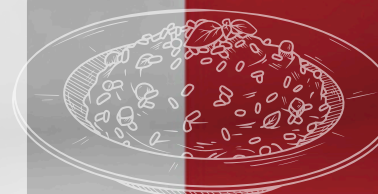
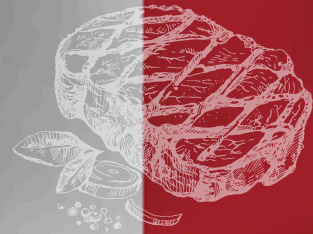
COCTAIL DI GRANCHIO, RISOTTO, CON  
POMODORO  
*Tomato risotto with cocktail crab (2,7)* 4590.-

RISOTTO AI FUNGHI SELVATICI  
*Forest mushroom risotto (7)* 4190.-

RISOTTO AI FRUTTI DI MARE  
*Risotto with seafood (7,13)* 4590.-

RISOTTO ALLA SPINACICON  
FORMAGGIO CAPRINO GRIGLITO  
*Spinach cream risotto with grilled goat cheese  
(7)* 4690.-

The invoice includes a 10% service fee.







# FOODS

## GARNISHES

PATATE FRITTE Spicy french fries	1490.-
PATATE DOLCE AL FORNO French sweet potato	1990.-
POLENTA ALLA GRIGLIATA Grilled polenta (7)	1490.-
VERDURE ALLA GRIGLIATE Grilled vegetables	1790.-
PATATE AL ROSMARINO Rosemary toasted potatoes	1690.-
PURE DI PATATE Parmesan mashed potatoes (7)	1890.-
INSALATA DI RUCOLA <b>NEW</b> Arugula salad, cherry tomatoes, balsamic cream, mozzarella balls (7)	1990.-

## FISH DISHES

BRANZINO ALLA GRIGLIA CON VERDURE ARROSTITE Grilled sea bass with grilled vegetables (4)	5890.-
GAMBERETTI ALL'AGLIO E PEPERONCINO, PANE DI PIZZA Chili garlic shrimp with pizza bread (1,2,7)	5390.-
TRANCIO DI SALMONE TOSCANO CON POLENTA Tuscan salmon steak with grilled polenta (4,7)	6490.-
CALAMARI FRITTI Furred squid, mixed salad, french sweet fries, fried garlic mayonnaise (1,13)	4990.-
POLPO ALLA GRIGLIA CON VERDURE GRIGLIATE MEDITERRANE Grilled octopus with Mediterranean grill vegetables (7,13)	9990.-
TRANCIO DI SALMONE CON SPAGHETTI NERO <b>NEW</b> Salmon steak, pecorino sauce, fried cherry tomatoes, black spaghetti (1,4,7)	6490.-



# FOODS

## MAIN DISHES

### SALTIMBOCCA CON POLENTA GRIGLIATA

Parma ham pork tenderloin with sage and  
grilled polenta (7) 5990.-

### ARISTA DI MAIALE AL LATTE, PURÉ DI PATATE

Baked braised loin slices with creamy sauce,  
mashed potatoes with Parmesan (7,9) 4890.-

### PETTO DI POLLO, MELANZANE, MOZZARELLA, SALSA DI POMODORO

Chicken breast coins grilled with eggplant,  
spicy tomatoes, fried with mozzarella (7) 4390.-

### GNOCCHI DI CAVOLO CAPPuccio, COSCIA D'ANATRA, GUANCIALE

Cabbage gnocchi, duck leg, guanciale (1,3) 6990.-

### OSSOBUCO CON RISOTTO ALLA ZAFFERANO

Ossobuco with saffron risotto (7,9) 8490.-

### BISTECCA DI POLLO CON GNOCCHI AL MASCARPONE

Mascarpone and spinach gnocchi, chicken  
breast steak (1,3,7) 4990.-

## DESSERTS

### TIRAMISU CLASSICO

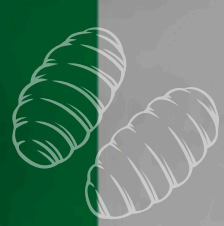
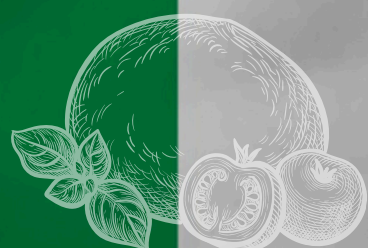
Classic tiramisu (1,3,7) 2190.-

### GNOCCHI BRIZZOLATI SHRIKOTTA

IMPANATI CON ALBICOCCHES **NEW**  
Deep-fried ricotta and semolina dumplings,  
vanilla sour cream, apricots (1,7) 2190.-

### TORTA BAROZZI

Italian black chocolate cake with spicy  
cherries (3,7) 2190.-





# FOODS

## PIZZAS

### MARGERITA

Tomato sauce, fior di latte, fresh basil (1,7) 2690.-

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### CAPRESE

Tomato sauce, fior di latte, pesto, mozzarella balls (1,7,8) 2990.-

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### PPROSCIUTTO

Tomato sauce, fior di latte, prosciutto (ripened) (1,7) 3690.-

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### PPROSCIUTTO COTTO NEW

Tomato sauce, fior di latte, prosciutto (cooked) (1,7) 3690.-

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### PROSCIUTTO E FUNGHI

Tomato sauce, fior di latte, prosciutto, mushrooms (1,7) 3990.-

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### QUATTRO FORMAGGI

Tomato sauce, fior di latte, gorgonzola, parmesan, smoked cheese (1,7) 3890.-

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### CAPRICCIOSA

Tomato sauce, fior di latte, artichoke, olives, ham, mushrooms (1,7) 4290.-

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### TONNO E CIPOLLA

tomato sauce, fior di latte, tuna, red onion (1,4,7) 3990.-

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### PIZZA DI NAPOLI

Tomato sauce, fior di latte, anchovies, oregano (1,4,7) 3390.-

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### SALSICCIA

Tomato sauce, fior di latte, salsiccia (Italian hot sausage) (1,7) 3290.-

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### SALSICCIA E PEPPERONI

Tomato sauce, fior di latte, salsiccia (Italian hot sausage), pepperoni (1,7) 3690.-

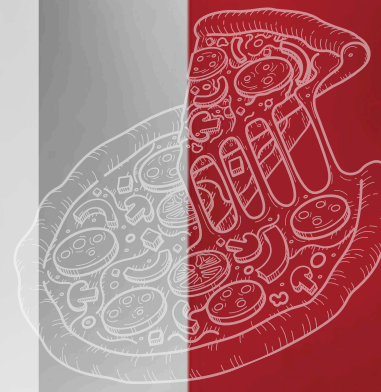
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### GAMBERETTI E RUKKOLA

Tomato sauce, fior di latte, shrimp, arugula, scampi (1,2,7,13) 4390.-

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The invoice includes a 10% service fee.





# FOODS

## PIZZAS

### FRUTTI DI MARE

Tomato sauce, fior di latte, seafood, black mussels (1,7,13) 4390.-

### PIZZA AL SALAMI

Tomato sauce, fior di latte, italian salami (1,7) 2990.-

### BOLOGNESE

Tomato sauce, fior di latte, bolognese ragu (1,7,9) 3690.-

### PIZZA PERA D'ORO

Mascarpone, fior di latte, gorgonzola, pear, prosciutto (1,7) 4290.-

### QUATTRO STAGIONI

Tomato sauce, fior di latte, artichoke, olives, ham, mushrooms (1,7) 3990.-

### ORTOLANI

Tomato sauce, fior di latte, grilled vegetables (1,7) 3490.-

### GARGANO

Macarpone, fior di latte, sheep curd, red onion, ham (1,7) 4690.-

### PANCETTA

Tomato sauce, fior di latte, pancetta, red onion, arugula, pecorino (1,7) 4390.-

### PICANTE NEW

Tomato sauce, fior di latte, spianata romana picante, red onion, pepperoni (1,7) 4290.-

### Extra toppings:

490.-: arugula, red onion, mushroom, pepperoni, olives

690.-: smoked cheese, guanciale, pear, sun-dried tomatoes

990.-: prosciutto, cotto, gorgonzola, artichoke, salsiccia, sheep's cheese, pancetta, fior di latte, tuna. anchovies, grilled vegetables

1790.-: shrimp, seafood, burrata, black mussels

The invoice includes a 10% service fee.

DEAR GUESTS!

FOR INFORMATION ON INGREDIENTS THAT CAUSE ALLERGIES AND INTOLERANCES IN OUR DISHES, PLEASE REFER TO THE DETAILED DESCRIPTION ON THE BACK OF THE MENU.

1. CEREALS CONTAINING GLUTEN.
2. CRUSTACEANS AND PRODUCTS THEREOF.
3. EGGS AND PRODUCTS THEREOF.
4. FISH AND PRODUCTS THEREOF.
5. PEANUTS AND PRODUCTS THEREOF.
6. SOYBEANS AND PRODUCTS THEREOF.
7. MILK AND PRODUCTS THEREOF.
8. NUTS, I.E. ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PECANS, BRAZIL NUTS, PISTACHIOS, MACADAMIA OR QUEENSLAND NUTS AND PRODUCTS THEREOF.
9. CELERY AND PRODUCTS THEREOF.
10. MUSTARD AND PRODUCTS THEREOF.
11. SESAME SEEDS AND PRODUCTS THEREOF.
12. SULPHUR DIOXIDE AND SULPHITES EXPRESSED AS SO<sub>2</sub> 10 MG/KG AND 10 MG/LITRE RESPECTIVELY IN QUANTITIES EXCEEDING THE TOTAL CONCENTRATION.
13. MOLLUSCS AND PRODUCTS THEREOF.



OUR RESTAURANT ACCEPTS SZÉP CARDS!!

**SGM VENDÉGLÁTÓ KFT.**  
**2011 BUDAKALÁSZ BUDAI ÚT 47**  
**A.SZ. 25543458-2-13**

THE INVOICE INCLUDES A 10% SERVICE FEE.

WIFI:PERA D'ORO VENDÉG

PASSWORD:PERADORO