



Menü

**La Pizza Di Luce means warm,
welcoming hospitality and
incredibly delicious food. A few simple
ingredients that make up a recipe for
happiness.**



semplicemente diversi dagli altri



**Your opinion matters to us,
please leave us your review**

Scan the QR code with your smart phone



Google



www.lapizzadiluce.hu



Network:

La Pizza Di Luce

Password:

Dolcevita2021

Dear Guests!
Please inform our colleague
about the ingredients of our
food that cause allergies
and intolerances when placing
your order.

- 1. Gluten**
- 2. Crustaceans**
- 3. Eggs**
- 4. Fish**
- 5. Lupin**
- 6. Milk**
- 7. Nuts**
- 8. Celery**
- 9. Mustard**
- 10. Sesame seeds**
- 11. Sulphur dioxide**
- 12. Lupin**
- 13. Molluscs**





ANTIPASTI - APPETIZERS

Bruschetta <i>Cherry tomatoes, garlic, fresh basil, toasted bread</i>	1990,-
Mix di bruschette <i>Toasted bread, cherry tomatoes, garlic, rocket salad, olives, parma ham, fresh basil</i>	2190,-
Bruschetta con prosciutto di parma <i>Toasted bread, cherry tomatoes, garlic, parma ham</i>	2490,-
Selezione salumi e formaggi <i>Selection of ham& cheese</i>	4490,-
Carpaccio <i>Roast beef carpaccio, rocket salad, parmesan cheese</i>	4150,-
Bistecca alla Tartara <i>Beef tartare on toast with red onion and cherry tomato</i>	6490,-

ZUPPE - SOUPS



Vellutata di Piselli e speck <i>Green pea soup with Speck ham chips</i>	1950,-
Vellutata ai funghi porcini <i>Creamy porcini mushroom soup</i>	1950,-
Minestrone di verdure <i>Italian vegetable soup</i>	1950,-
Minestrone pomodoro di verdure <i>Italian tomato vegetable soup</i>	1950,-

INSALATE - SALADS

Fresco 2150,-

*Iceberg lettuce, cherry tomatoes, paprika,
spring onion, sweetcorn*

Caprese 2200,-

Mozzarella, cherry tomatoes, fresh basil

Tonno 3250,-

*Iceberg lettuce, rocket salad, red onion, cherry
tomatoes, olives, tuna*



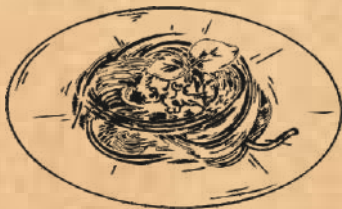
PIATTI PRINCIPALI - MAIN DISHES

Porchetta 4950,-

Rolled pork roast with rosemary potatoes & red onion jam

Filetto di manzo con salsa al pepe verde 7950,-

*Beef tenderloin with green peppercorn sauce
and spicy potatoes*



PASTA - PASTA DISHES

La Pasta Di Luce 4990,-
*Tagliatelle with strips of tenderloin, spring onion,
cherry tomatoes, in spicy-creamy tomato sauce*

Spaghetti alla Napoletana 2850,-
Spaghetti with tomato sauce & garlic

Spaghetti alla Carbonara 2990,-
Spaghetti carbonara

Spaghetti alla Bolognese 2990,-
Spaghetti bolognese

Tagliatelle all'Amatriciana 2990,-
Tagliatelle with tomato sauce, bacon & onion

Penne alla Tirolese 3290,-
*Penne with seasoned ham of Tirol, sliced mushrooms,
nutmeg in a creamy sauce*

Pasta al pesto 3290,-
*Pesto penne with heavenly ham and mushroom
in creamy sauce*

Penne al tonno 3590,-
*Penne with tuna, cherry tomatoes, red onion,
olives in tomato sauce*

Gnocchi ai quattro formaggi 3290,-
Potato gnocchi with four cheese sauce

Risotto ai gamberi 3590,-
Garlic-cocktail shrimp risotto

Risotto ai funghi porcini 2890,-
Porcini mushroom risotto



LE PIZZE - PIZZAS

Focaccia della Casa 1490,-

Rosemary pizza bread with extra virgin olive oil & balsamic vinegar

Margherita 2950,-

Tomato sauce, fior di latte, basil

Marinara 3550,-

Tomato sauce, garlic, anchovies, oregano

Prosciutto Cotto 3550,-

Tomato sauce, fior di latte, cooked ham

Prosciutto Cotto e Funghi 3550,-

Tomato sauce, fior di latte, cooked ham, mushrooms

Funghi 3550,-

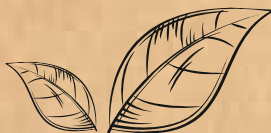
Mascarpone mushroom cream, fior di latte, mushrooms, parsley

5 Formaggi 3550,-

Fior di latte, gorgonzola, parmesan, buffalo mozzarella, goat cheese, mostarda (jam)

Spaccanapoli 3750,-

Tomato sauce, fior di latte, sun-dried tomatoes, olives, Parma ham, burrata cheese, rocket salad



LE PIZZE - PIZZAS



Ungherese 3550,-
Tomato sauce, fior di latte, smoked ham, red onion, bell pepper, egg

Tonno e Cipolla 3550,-
Tomato sauce, fior di latte, tuna, red onion, capers

Salame Piccante 3550,-
Tomato sauce, fior di latte, spinach calabra salami, pepperoni

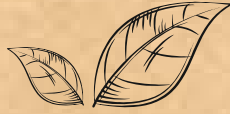
Cannibale 3550,-
Tomato sauce, fior di latte, salami, smoked ham, cooked ham

Capricciosa 3550,-
Tomato sauce, fior di latte, cooked ham, olives, artichokes, mushrooms

Pomodori secchi 3750,-
Tomato sauce, fior di latte, gorgonzola, sun-dried tomatoes, Parma ham, olives

La Diavola 3550,-
Tomato sauce, fior di latte, spicy sausage, mushrooms, pepperoni, spicy olive oil

Prosciutto di Parma 3550,-
Tomato sauce, fior di latte, Parma ham, rocket salad, parmesan



LE PIZZE GOURMET - PIZZAS GOURMET

N'duja

3950,-

*Fior di latte, gorgonzola, parmesan, N'Duja
(spicy Calabrian sausage cream) raspberry, basil,
burrata cheese*

Pulled Pork

3950,-

Red onion cream, pulled pork, fior di latte, rocket salad

Lardo di Colonnata

3950,-

*Lardo di Colonnata, burrata cheese, pickled onion,
rocket salad*

Pizza tirolese

3950,-

*Fior di latte, gorgonzola, speck ham, walnut,
honey, basil, olive oil*

Pizza Carbonara

3950,-

Fior di latte, pecorino, guanciale, yolk, basil

EXTRA TOPPING FROM - 250 FT TO 490 FT

Tomato sauce - 350 ft

Parmesan cheese - 490 ft

Chili,- garlic oil - 150 ft





DOLCI - DESSERTS

Tiramisu	2150,-
Crema di Mascarpone e Fragola <i>Mascarpone cream with homemade raspberry jam</i>	2150,-
Brownie al cioccolato con gelato al pistacchio <i>Chocolate brownie with pistachio ice cream</i>	2150,-

CAFFÈ



Caffè ristretto	650,-
Caffè espresso	650,-
Caffè lungo	650,-
Doppio espresso	850,-
Caffè decaffeinato	750,-
Cappuccino	850,-
Caffè latte	850,-
Cioccolata	850,-
Chai tea	950,-
Tea - Gárdony teahouse, more flavors	850,-





DRINKS

BWT

Premium quality filtered water
with or without carbonation

3 dl	390,-
5 dl	650,-

Coca-cola
Coca-cola zero
HELL
HELL ZERO

250 ml

600,-
600,-
490,-
490,-

300 ml

XIXO soft drinks:
Tonic 490,-
Ginger 490,-

Lemonades

3 dl

5 dl

Lemon	690,-	990,-
Strawberry	690,-	990,-
Mango	690,-	990,-
Berry	690,-	990,-
Elderberry	690,-	990,-

XIXO Teas
Lemon 490,-
Peach 490,-
Green 490,-

100% fruit juices

(with no preservatives)

	<u>2 dl</u>	<u>3 dl</u>
Apple	750,-	950,-
Apple - peach	750,-	950,-
Apple - sour cherry	750,-	950,-
Apple - beet	750,-	950,-



	<u>1 dl</u>	<u>2 dl</u>	<u>3 dl</u>
Succo d'arancia fresco			
Fresh oragne juic	550,-	1100,-	1650,-

ALCOHOLIC DRINKS

Beer

Soproni 0,3l	690,-	
Soproni 0,5l	990,-	
Mort subite (meggykör) 0,25l	990,-	
Mort subite (meggykör) 0,4l	1490,-	

Bottle Beer

Birra Moretti	0,33l	950,-
Peroni	0,33l	950,-
Peroni 0%	0,33l	950,-
Gösser lime 0%	0,33l	750,-



Brandy

Plum / Apple / Pear / Sour cherry

2cl	800,-
4cl	1600,-



Champagne

Cinzano	0,75l	4980,-
Zonin Spumante Brut Prosecco Cuvée	0,75l	7950,-

Short drinks	2cl	4cl
Finlandia	600,-	1200,-
Jägermeister	600,-	1200,-
Unicum	600,-	1200,-
Unicum plum	600,-	1200,-
Metaxa 5*	600,-	1200,-
Tequila silver	600,-	1200,-
Tequila gold	600,-	1200,-
Gordons Gin	600,-	1200,-
Baileys	600,-	1200,-
Jack Daniels whiskey	800,-	1600,-
Jameson whiskey	800,-	1600,-
Hennessy brandy	900,-	1800,-
Grappa Nonino Riserva AnticaCuvée® 5 Years	1200,-	2400,-
Aperol Spritz	0,3l	1600,-

Red wine	1dl	0,75l
Cecchi Toscana Sangiovese		6550,-
Primitivo		6550,-
Cecchi Chianti		8750,-
Villányi Redy/Weimert pincészet	520,-	3650,-
Villányi Cuvée 2013/Weimert pincészet	920,-	6150,-
Syrah 2013/Weimert pincészet		8450,-

Rose wine **1dl** **0,75l**

Villányi Rosé 2021/Weimert pincészet **480,-** **3250,-**

White wine **1dl** **0,75l**

Zonin Regions Collection Pinot Grigio **850,-** **5850,-**

Irsai Olivér /Weimert pincészet **480,-** **3250,-**

Olasz rizling /Weimert pincészet **480,-** **3250,-**

Tramini 2016 félédes /Weimert p. **1dl** **0,5l**
850,- **4050,-**



Our prices do not include the service charge.

*Italians consider it a very disrespectful thing
coming and going during meals.*

They believe that if someone has devoted his time to preparing food,

Then you need to take not only him, but also yourself

respect it by saying that in those few minutes,

While you eat it, you sit down next to it and just focus on it.

They do not eat while rushing on the street.

We fully agree with their position.

You too, and the dishes on our menu all deserve it,

to just pay attention to them and enjoy them 😊