

# OTTIMO

— Ristorante Italiano —

## CHEF'S SIGNATURE DISHES WITH WINE PAIRINGS

### FEGATO GRASSO D'OCA CON CASTAGNACCIO

9 500

Seared foie gras served with quince and a traditional Italian chestnut cake - A/L/N

*Disznókő 1413 Tokaji Szamorodni, 2018  
6 200 HUF / glass*

### STINCO DI AGNELLO 'DELLA CASA'

13 900

Whole lamb shank braised in creamy San Marzano sauce and vegetables - L

*Castellare di Castellina Chianti Classico, 2022  
6 700 HUF / glass*

### SPAGHETTINI AMATRICIANA 'MARI E MONTI'

7 700

Sea and earth - Pasta with Amatriciana sauce from tomato, chilli, white wine, onion and pancetta, served with octopus - A/G/L/P/S

*Figula Bella Róza Rose Selection, 2022  
5 500 HUF / glass*

### PESCE PERSICO CON SALSA ALL' APEROL

12 500

Duet of a lemon roasted pike perch and panko shrimp in Aperol bisque, served with broccolini and Jerusalem artichoke - A/G/L/S

*Contadi Castaldi Franciacorta Rose Brut DOCG  
6 100 HUF / glass*

## ANTIPASTI

### FLAN DI PECORINO CON PROFUMI INVERNALI

5 100

Pecorino flan with winter truffle, kumquat and baba savarin - G/L/V

### SCHIACCIATA

5 300

Italian flat bread served with pesto, bruschetta and truffle stracciatella - G/L/N/V

### TRIO DI BARBABIETOLE

5 800

Beetroot trilogy of heirloom beetroot in different flavors with pistachio cream and grapefruit filet - N/VE

### INSALATA 'GIARDINO INVERNALE' CON FORMAGGIO

7 500

Baby spinach and mesclun salad with quince and raspberry vinaigrette, candied nuts, pomegranate seeds, radish, cherry tomato, gorgonzola and castelmagno - L/N/V

### INSALATA 'GIARDINO INVERNALE' CON FUNGHI MARINATI

7 500

Baby spinach and mesclun salad with quince and raspberry vinaigrette, candied nuts, pomegranate seeds, radish, cherry tomato and marinated forest mushrooms - L/N/VE

### LA NOSTRA BURRATA

7 800

Burrata di bufala served on heirloom tomato, pesto and fresh basil - L/N/V

### CAPELANTE CON PANCETTA E MELA

8 100

Seared scallop with pickled apple and pancetta - P/S

### 'DA TOKAJ A ROMA'

8 500

Prosciutto di Parma with sun-dried fig compote, honey Tokaj wine reduction and pecorino - A/L/P

### CARPACCIO DI CERVO

8 500

Venison carpaccio with marinated shimeji mushroom, burnt onion purée and smoky aioli

Sustainable dish 

Can be prepared vegan 

(A) Alcohol (C) Celery (G) Gluten (L) Lactose (N) Nuts  
(P) Pork (S) Seafood (SH) Shellfish (V) Vegetarian (VE) Vegan

All prices are in Hungarian Forint (HUF)  
and exclusive of 14% service charge.

## PRIMI

<p><b>CREMA DI ZUCCA CON GAMBERI E CAVIALE</b> Pumpkin veluté served with slow cooked prawns and ossetra caviar - L/S</p> <p><b>PASTA E FAGIOLI</b>  Bean soup with vegetables, bean cannelloni and herbs - G/VE</p> <p><b>RAVIOLI DI ZUCCA FRITTI</b> Panko and chesnut breaded deep fried ravioli with brown butter, sage aioli and pecorino - G/L/N/V</p> <p><b>RISOTTO AI QUATTRO FORMAGGI CON MOSTARDA</b> Slow cooked Italian arborio rice with pecorino, parmesan, gorgonzola and castelmagno, served with Italian candied fruits and candied Macadamia nuts - L/N/V</p>	<p>7 100</p> <p>5 200</p> <p>7 800</p> <p>8 100</p>	<p><b>RISOTTO AI FUNGHI FESTIVO</b> Slow cooked Italian arborio rice with braised forest mushroom, marinated shimeji mushroom and pomegranate seeds - L/VE</p> <p><b>CACIO E PEPE AL TARTUFO</b> Creamy pecorino cheese and pepper sauce topped with seasonal truffle - G/L/V</p> <p><b>CARBONARA ITALO – UNGHERESE</b> Spaghetti with crispy smoked mangalica bacon and Italian guanchale in parmesan cheese sauce - G/L/P</p> <p><b>PACCHERI ALLA BOLOGNESE DI CINGHIALE</b> Paccheri pasta with slow cooked wild boar and red wine ragout - A/C/G/L</p>	<p>8 100</p> <p>8 100</p> <p>8 200</p> <p>8 800</p>
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## SECONDI

<p><b>POLLO RUSPANTE ALLA CACCIATORA</b> Chicken, braised in red wine - vegetable sauce, served with roasted potato and bell pepper - A/G</p> <p><b>POLIPO CON PATATE E FAGIOLI</b> Grilled octopus seared with Tuscan bean-potato ragout and oregano - A/S</p> <p><b>MILANESE DI VITELLO</b> Breaded veal schnitzel served with garden salad and fries - G</p> <p><b>GRIGLIATA MISTA DI CARNE</b> Grilled beef sirloin, double cut lamb chop and mangalica tenderloin marinated in fresh herbs and garlic olive oil, served with French fries, baby vegetables and mixed salad - P</p>	<p>11 500</p> <p>13 900</p> <p>14 500</p> <p>16 200</p>	<p><b>GRIGLIATA MISTA DI PESCE</b> Grilled king prawns and sea bream filet with roasted potatoes and marinated cherry tomato salad - S</p> <p>Ask for extra toppings:</p> <table border="0" style="margin-left: 40px;"> <tr> <td>Octopus</td> <td style="text-align: right;">5 200</td> </tr> <tr> <td>Scallop</td> <td style="text-align: right;">5 200</td> </tr> </table> <p><b>FILETTO ALLA ROSSINI 2.0</b> Beef tenderloin rubbed in pancetta with foie gras, king trumpet mushroom, red wine reduction and mashed potato - A/L/P</p> <p><b>STUFATO DI CECI ALLA TOSCANA</b>  Tuscan Garbanzo stew with herb millet polenta and crispy king trumpet mushroom - A/VE</p>	Octopus	5 200	Scallop	5 200	<p>15 900</p> <p></p> <p>24 900</p> <p>7 600</p>
Octopus	5 200						
Scallop	5 200						

## PIZZA

<p><b>LA NOSTRA MARGHERITA</b> Tomato sauce, fior di latte confit, heirloom tomato and basil - G/L</p> <p><b>QUATTRO FORMAGGI E PERE</b> Fior di latte, gorgonzola, parmezan, peccorino and castelmagno, with pear compote and candied walnut - G/L/N/V</p> <p><b>PARMA</b> Tomato sauce, fior di latte, Parma ham, arugula and parmesan cheese - G/L/P</p> <p><b>CAPRICCIOSA</b> Tomato sauce, fior di latte, ham, black olives, artichokes and mushroom - G/L/P</p>	<p>6 900</p> <p>7 200</p> <p>7 800</p> <p>7 300</p>	<p><b>DIAVOLA</b> Tomato sauce, spicy salami, gorgonzola blue cheese and fior di latte - G/L/P</p> <p><b>MARINARA CON VERDURE</b> Tomato sauce, vegetables and olives - G/VE</p> <p>Ask for extra toppings:</p> <table border="0" style="margin-left: 40px;"> <tr> <td>Shrimp</td> <td style="text-align: right;">3 000</td> </tr> </table> <p><b>PIZZA BURRATA ALLA OTTIMO</b> Ricotta crust pizza with tomato sauce, fior di latte, Parma ham, arugula, cherry tomato, smoked burrata and pesto - G/L/N/P</p>	Shrimp	3 000	<p>7 200</p> <p>5 400</p> <p></p> <p>8 200</p>
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