

# OTTIMO

— Ristorante Italiano —

## ANTIPASTI

<b>SCHIACCIATA</b> 	5 300	<b>CAPELANTE CON VERDURINE E ZABAGLIONE AL PROSECCO</b>	8 100
Italian flat bread, pesto, bruschetta, truffle stracciatella - G/L/N/V		Searched scallop, vegetables, prosecco sabayon - A/S	
<b>TRIO DI BARBABIETOLE</b> 	5 800	<b>PROSCIUTTO DI PARMA E PECORINO ROMANO</b>	8 500
Beetroot trilogy of heirloom beetroot in different flavors, beetroot cream, grapefruit filet - N/VE		Prosciutto di Parma, pecorino rocks - A/L/P	
<b>INSALATA DELLA CASA</b>	7 500	<b>TARTARE DI MANZO ALLA "CIPRIANI"</b>	8 500
Baby spinach, mesclun salad, raspberry vinaigrette, pecorino, marinated mushroom, cherry tomato - L/V		With classic Italian Cipriani sauce - G/L	
<b>LA NOSTRA BURRATA</b>	7 800	<b>FEGATO GRASSO CON FUNGHI E SCALOGNO CROCCANTE</b>	9 500
Burrata di bufala, heirloom tomato, pesto, basil - L/N/V		Searched foie gras, marinated mushroom, pine nuts, crispy shallots, brioche bread - A/L/N	

## ZUPPE

<b>ZUPPA DI POMODORO CON SPUMA DI BURRATA</b>	5 200	<b>LA NOSTRA "ZUPPA DI MARE"</b>	7 500
Tomato soup, burrata foam - G/L/V		Baby octopus, prawns, squid - S	

## PASTA

<b>PACCHERI ARRABIATA</b>	7 500	<b>SPAGHETTI CARBONARA</b>	8 200
Paccheri pasta, spicy tomato sauce - A/C/G/L		Spaghetti, crispy guanciale, eggs, pecorino sauce - G/L/P	
Add: Shrimp - S		<b>SPAGHETTI CON CAPELANTE E BURRO AL LIMONE</b>	8 200
<b>RAVIOLI DI ZUCCA CON SALSAL AL PARMIGIANO E SEMI DI ZUCCA</b>	7 800	Spaghetti, scallops, lemon butter, crispy breadcrumbs - G/L/S	
Butternut squash filled ravioli, parmesan sauce, crispy butternut squash seeds - G/L/V		<b>RIGATONI ALLA BOLOGNESE</b>	8 800
<b>MEZZE MANICHE CACIO E PEPE</b>	8 100	Rigatoni pasta, slow cooked beef, red wine ragout - A/C/G/L	
Pecorino, pepper sauce - G/L/V		<b>LASAGNA VEGETARIANA</b>	8 900
		Pesto, cherry tomato - G/L/N/V	

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.

## RISOTTO

### RISOTTO PIEMONTESE

Slow cooked Italian carnaroli rice, Castelmango cheese, hazelnut - A/G/L/N/V

8 100

### RISOTTO AI GAMBERI

Slow cooked Italian carnaroli rice, pecorino, bisque, red prawns - A/L/S

9 700

## PIZZA

### MARGHERITA

Tomato sauce, fior di latte and basil - G/L/V

6 900

### PIZZA CON VERDURE GRIGLIATA

Tomato sauce, fior di latte, grilled vegetables - G/V

7 500

### QUATTRO FORMAGGI

Fior di latte, gorgonzola, parmesan, pecorino, Castelmagno cheese, walnut - G/L/N/V

7 200

### PARMA

Tomato sauce, fior di latte, Parma ham, arugula, parmesan cheese - G/L/P

7 800

### PROSCIUTTO E FUNGHI

Tomato sauce, fior di latte, ham, champignon mushroom - G/L/P

7 500

### TONNO E CIPOLLE

Tomato sauce, fior di latte, tuna, red onion, olives - G/L/S

8 200

### DIAVOLA

Tomato sauce, spicy salami, gorgonzola blue cheese, fior di latte - G/L/P

7 500

### SALSICCIA E PORCINI

Cream, fior di latte, Italian sausage, porcini mushroom - G/L/P

7 500

## MAIN COURSES

### POLIPO CON VERDURE

Grilled octopus, roasted vegetables - A/S

14 500

### GRIGLIATA MISTA DI CARNE

Grilled beef sirloin, double cut lamb chop and mangalica tenderloin marinated in fresh herbs and garlic olive oil, French fries, grilled vegetables, mixed salad - P

19 200

### GAMBERONI ALLA GRIGLIA CON VERDURE

Grilled king prawns, grilled vegetables - S

17 900

### COTOLLETTA LA BOLOGNESE

Breaded veal, Parma ham, parmesan shaves, salad - G/L/P

18 500

### BRANZINO CON ZUCCHINE E POMODORINI

Sea bass, zucchini, cherry tomato - A/L/S

15 900

### TAGLIATA DI CONTROFILETTO CON RUCOLA E GRANA

Sirloin tagliata, arugula salad, parmesan - L

24 900

## DOLCI

### TIRAMISU AL CUCCHIAIO

Ladyfingers, coffee, mascarpone, cocoa powder - A/G/L/N

4 500

### PANNA COTTA

Soft cooked cream custard, strawberry granita - L

4 500

### CANNOLO SICILIANO

Fried tube-shaped pastry shells filled with ricotta, chocolate, candied fruits, served with red fruit coulis - G/L/N

4 500

### CROSTATA AL LIMONE

Lemon tart served with pistachio stracciatella ice cream - L/N

4 500

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