

OTTIMO

— Ristorante Italiano —

ANTIPASTI

SCHIACCIATA

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

5 300

TRIO DI BARBABIETOLE

Beetroot trilogy of heirloom beetroot in different flavors, beetroot cream, grapefruit filet - N/VE

5 800

INSALATA DELLA CASA

Baby spinach, mesclun salad, raspberry vinaigrette, pecorino, marinated mushroom, cherry tomato - L/V

7 500

LA NOSTRA BURRATA

Burrata di bufala, heirloom tomato, pesto, basil - L/N/V

7 800

CAPELANTE CON VERDURINE E ZABAGLIONE AL PROSECCO

Seared scallop, vegetables, prosecco sabayon - A/S

8 100

PROSCIUTTO DI PARMA E PECORINO ROMANO

Prosciutto di Parma, pecorino rocks - A/L/P

8 500

TARTARE DI MANZO ALLA "CIPRIANI"

With classic Italian Cipriani sauce - G/L

8 500

FEGATO GRASSO CON FUNGHI E SCALOGNO CROCCANTE

Seared foie gras, marinated mushroom, pine nuts, crispy shallots, brioche bread - A/L/N

9 500

ZUPPE

ZUPPA DI POMODORO CON SPUMA DI BURRATA

Tomato soup, burrata foam - G/L/V

5 200

LA NOSTRA "ZUPPA DI MARE"

Baby octopus, prawns, squid - S

7 500

PASTA

PACCHERI ARRABIATA

Paccheri pasta, spicy tomato sauce - A/C/G/L

7 500

Add:

Shrimp - S

9 700

RAVIOLI DI ZUCCA CON SALSA AL PARMIGIANO E SEMI DI ZUCCA

Butternut squash filled ravioli, parmesan sauce, crispy butternut squash seeds - G/L/V

7 800

MEZZE MANICHE CACIO E PEPE

Pecorino, pepper sauce - G/L/V

8 100

SPAGHETTI CARBONARA

Spaghetti, crispy guanciale, eggs, pecorino sauce - G/L/P

8 200

SPAGHETTI CON CAPELANTE E BURRO AL LIMONE

Spaghetti, scallops, lemon butter, crispy breadcrumbs - G/L/S

8 200

RIGATONI ALLA BOLOGNESE

Rigatoni pasta, slow cooked beef, red wine ragout - A/C/G/L

8 800

LASAGNA VEGETARIANA

Pesto, cherry tomato - G/L/N/V

8 900

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/V

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/V

4 500

CROSTATA AL LIMONE

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

4 500

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