



# OTTIMO

Ristorante Italiano

An elegant journey through the flavors of Italy

## ESSENCE OF ITALIAN CUISINE

Crafted with the finest ingredients and timeless Italian artistry, each dish reflects pure elegance and refined flavor. We are honored to share this elevated dining experience with you. — Buon appetito.

## STARTER

### PARMA HAM PLATE (7,12) 7.500

Delicately sliced Parma ham, served with marinated olives and aged Parmesan shards.

### BEEF TARTARE – CIPRIANI STYLE (3,1) 8.500

Hand-cut beef tartare, prepared in the classic Cipriani tradition, subtly seasoned to enhance its natural flavours.

### SCALLOPS PRIMAVERA (4,14) 8.300

Perfectly seared scallops accompanied by a vibrant selection of seasonal spring vegetables.

### CLASSIC TOMATO BRUSCHETTA (1,7) 5.500

Artisan toasted bread topped with vine-ripened tomatoes, finished with Parmesan and wild arugula.

### BURRATA & STRAWBERRY SALAD (7) 7.800

Silky burrata paired with cherry tomatoes and fresh strawberries.

### CHRYSANTHEMUM SALAD (7) 6.500

Peppery arugula dressed in a honey mustard emulsion, finished with generous shavings of aged Parmesan.

### PANZANELLA (1) 6.500

A refined take on the Tuscan classic, with heirloom tomatoes, rustic bread, and fragrant herbs.

### HOUSE SALAD (7,8,9) 7.500

A composed selection of mixed leaves, cherry tomatoes, dried fruits, and goat cheese, gently dressed in a honey mustard emulsion.

## SOUP

### ROASTED TOMATO SOUP (7) 5.200 WITH BURRATA

Slow-roasted tomato soup, finished with creamy burrata and a touch of extra virgin olive oil.

### PEA CREAM SOUP (7) 5.800 WITH GUANCIALE

Velvety pea cream soup, topped with crispy guanciale and marinated onions.

## RISOTTO

### WHITE ASPARAGUS RISOTTO (7,9,10) 8.500

Creamy risotto with white asparagus, elevated by a delicate raspberry texture.

### SCALLOP RISOTTO (4,7,9,10,14) 9.500

Risotto with perfectly seared scallops, brightened by citrus notes and finished with almond for a subtle nutty depth.

## PASTA

### TAGLIOLINI ALL'ARRABBIATA WITH RED PRAWNS (1,2,9) 9.700

Fresh tagliolini in a refined arrabbiata sauce, topped with sweet red prawns.

### GNOCCHI BOLOGNESE (1,3,7,9,10) 8.800

Handcrafted potato gnocchi served with a slow-cooked Bolognese ragù.

### SPAGHETTI CARBONARA (1,3,7) 8.200

Classic spaghetti carbonara, prepared with egg yolk, Pecorino, and crispy guanciale, finished with black pepper.

### MEZZE MANICHE CACIO E PEPE (1,7) 8.100

Mezze maniche pasta in a silky Pecorino emulsion, finished with freshly cracked black pepper.

### RICOTTA & SPINACH RAVIOLI (1,3,7) 7.200

Delicate ravioli filled with ricotta and spinach, served with a butter and sage emulsion.

### TROFIE AL PESTO (1,7,8) 8.500

Traditional trofie pasta coated in a vibrant basil pesto.

Information & Allergens

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

1. Cereals containing gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk (including lactose) 8. Nuts  
9. Sulphur dioxide / sulphites 10. Celery 11. Mustard 12. Sesame seeds 13. Lupin 14. Molluscs

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## SECONDI

(All main courses are served with a side of your choice)

<b>SEA BASS PUTTANESCA</b> (4,10)	18.900
Pan-seared sea bass fillet, served with olives, capers, cherry tomatoes, and a hint of chili.	
<b>GRILLED SEA BASS</b> (4)	16.900
Simply grilled sea bass, finished with extra virgin olive oil and a touch of sea salt.	
<b>CHICKEN WITH LEMON SAUCE</b> (7,9,10)	11.200
Tender chicken served with a delicate lemon sauce, bright and balanced.	
<b>SIRLOIN TAGLIATA</b> (7)	24.900
Sliced sirloin served over arugula, finished with shaved Parmesan.	
<b>GRILLED RIB EYE STEAK WITH FOIE GRAS SAUCE</b> (7)	28.900
Grilled rib eye steak, complemented by a rich and velvety foie gras sauce.	
<b>COTOLETTA ALLA BOLOGNESE</b> (1,3,7)	18.600
Crispy breaded veal cutlet, topped with delicate Parma ham and finished with melted aged Parmesan.	

## SIDE

<b>GREEN SALAD</b> (11)	2.700
Seasonal green leaves, lightly dressed with a fresh lemon vinaigrette.	
<b>ROASTED POTATOES</b> (7)	3.200
Crispy roasted potatoes with rosemary.	
<b>SAUTÉED MUSHROOMS</b>	3.200
Pan-seared mushrooms with garlic and parsley.	
<b>TRUFFLE PARMESAN FRIES</b> (7)	3.490
Crispy French fries finished with truffle oil and grated Parmesan.	
<b>BABY BROCCOLI GRATIN</b> (7)	5.200
Tender baby broccoli baked with a golden Parmesan crust.	

## PIZZA

<b>MARGHERITA</b> (1,7)	6.900
Fior di latte, tomato sauce, basil.	
<b>QUATTRO FORMAGGI</b> (1, 7, 8)	7.200
Fior di latte, provola, parmesan, gorgonzola, walnuts.	
<b>PROSCIUTTO E FUNGHI</b> (1,7)	8.500
Fior di latte, tomato sauce, prosciutto cotto, mushrooms.	
<b>DIAVOLA</b> (7)	7.500
Fior di latte, tomato sauce, spicy Calabrian salami, gorgonzola.	
<b>PIZZA ESTATE</b> (1,7)	7.800
Yellow tomato sauce, confit cherry tomatoes, arugula and stracciatella.	
<b>PARMA</b> (1,7)	7.800
Fior di latte, tomato sauce, Parma ham, arugula, parmesan.	
<b>TONNO E CIPOLLE</b> (1,4,7)	8.200
Fior di latte, tomato sauce, tuna, olives, red onion.	
<b>BUFALA</b> (1,4,7)	7.800
Buffalo mozzarella, cherry tomatoes, and fresh basil.	

## DESSERT

<b>LIMONCELLO TARTE TATIN</b> (7,10)	4.500
<b>PISTACHIO &amp; STRAWBERRY MILLE-FEUILLE</b> (7,8,10)	4.500
<b>CLASSIC TIRAMISU VERRINE</b> (7,10)	4.500
<b>QUATTRO VELI CHOCOLATE CAKE</b> (7,8,10)	4.800
<b>STRAWBERRY &amp; LEMON GELATO COPPA</b> (7)	4.600
<b>COPPA ALFREDO</b> (7,10)	4.600

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