



OTTIMO

— Ristorante Italiano —

CHEF'S SIGNATURE DISHES WITH WINE PAIRINGS

FEGATO GRASSO D'OCA CON CASTAGNACCIO Seared foie gras served with Marsala grape ragout and a traditional Italian chestnut cake - A/L/N <i>Disznókő 1413 Tokaji Szamorodni, 2018 6 200 HUF / glass</i>	9 500	STINCO DI AGNELLO 'DELLA CASA' Whole lamb shank braised in creamy San Marzano sauce and vegetables - L <i>Castellare di Castellina Chianti Classico, 2022 6 700 HUF / glass</i>	13 900
SPAGHETTINI AMATRICIANA 'MARI E MONTI' Sea and earth - Pasta with Amatriciana sauce from tomato, chilli, white wine, onion and pancetta, served with octopus - A/G/L/P/S <i>Figula Bella Róza Rose Selection, 2022 5 500 HUF / glass</i>	7 700	PESCE PERSICO CON SALSA ALL' APEROL Duett of a lemon roasted pike perch and panko shrimp in Aperol bisque, served with broccolini and Jerusalem artichoke - A/G/L/S <i>Contadi Castaldi Franciacorta Rose Brut DOCG 6 100 HUF / glass</i>	12 500

ANTIPASTI

FLAN DI PECORINO CON PROFUMI INVERNALI Pecorino flan with winter truffle, kumquat and baba savarin - G/L/V	5 100	CAPELANTE CON PANCETTA E MELA Seared scallop with pickled apple and pancetta - P/S	8 100
SCHIACCIATA  Italian flat bread served with pesto, bruschetta and truffle stracciatella - G/L/N/V	5 300	'DA TOKAJ A ROMA' Prosciutto di Parma with marinated grapes, honey Tokaj wine reduction and pecorino cheese - A/L/P	8 100
TRIO DI BARBABIETOLE  Beetroot trilogy of heirloom beetroot in different flavors with pistachio cream and grapefruit filet - N/VE	5 800	CARPACCIO DI CERVO Venison carpaccio with marinated shimeji mushroom, burnt onion purée and smoky aioli	8 500
LA NOSTRA BURRATA Burrata di bufala served on heirloom tomato, pesto and fresh basil - L/N/V	7 800		

PRIMI

CREMA DI ZUCCA CON SALSICCIA Pumpkin velouté served with Italian sausage - L/P	4 200	CARBONARA Spaghetti with crispy smoked pork bacon in parmesan cheese sauce - G/L/P	7 200
PASTA E FAGIOLI  Bean soup with vegetables, pasta and herbs - VE	4 700	RISOTTO AI FUNGHI DI BOSCO  Slowly cooked Italian arborio rice with braised forest mushrooms - A/L	7 200
RAVIOLI DI ZUCCA BURRO NOCCIOLA E CASTAGNE Pumpkin ravioli with chestnut prepared in brown butter - G/L/N/V	6 200	RISOTTO AI QUATTRO FORMAGGI, PERE E NOCI Risotto quattro formaggi with pear and walnut - A/L/N	7 200
PACCHERI BOLOGNESE Paccheri pasta with Tuscan slow cooked meat sauce - A/C/G/L	6 800	CACIO E PEPE AL TARTUFO Creamy pecorino cheese and pepper sauce topped with seasonal black truffle - G/L/V	7 800

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SECONDI

POLLO ROSPANTE ALLA CACCIATORA Chicken, braised in red wine - vegetable sauce, served with roasted potato and bell pepper - A/G	11 500	GRIGLIATA MISTA DI CARNE 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	16 200
POLIPO CON PATATE E FAGIOLI Grilled octopus seared with Tuscan bean pasta ragout and oregano - A/S	13 900	FILETTO ALLA ROSSINI 2.0 Beef tenderloin rubbed in pancetta with foie gras, king trumpet mushroom, red wine reduction and mashed potato - A/L/P	24 900
MILANESE DI VITELLO Breaded veal schnitzel served with garden salad and fries - G	14 500	STUFATO DI CECI ALLA TOSCANA  Tuscan Garbanzo stew with herb millet polenta and crispy king trumpet mushroom - A/VE	7 600
GRIGLIATA MISTA DI PESCE Grilled king prawns and sea bream filet with roasted potatoes and marinated cherry tomato salad - S	15 900		
Ask for extra toppings:			
Octopus	5 200		
Scallop	5 200		

PIZZA

MARGHERITA Tomato sauce, fior di latte and basil - G/L/V	5 400	DIAVOLA Tomato sauce, spicy salami, gorgonzola blue cheese and fior di latte and - G/L/P	7 200
QUATTRO FORMAGGI Fior di latte, gorgonzola, provolone taleggio, parmesan and toasted nuts - G/L/N/V	6 700	MARINARA Tomato sauce, vegetables and olives - G/VE	5 400
PARMA Tomato sauce, fior di latte, Parma ham, arugula and parmesan cheese - G/L/P	7 800	Ask for extra toppings:	
CAPRICCIOSA Tomato sauce, fior di latte, ham, black olives, artichokes and mushroom - G/L/P	7 300	Shrimp	3 000
		PIZZA BURRATA ALLA OTTIMO	8 200
		Ricotta crust pizza with tomato sauce, fior di latte, Parma ham, arugula, cherry tomato, smoked burrata and pesto - G/L/N/P	

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.