

L'ATTILIO

LE BISTRO

STARTERS

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| BURRATA FROM PUGLIA ⊕ | 18 | VITELLO TONNATO ⊕ | 28 |
| Cherry tomatoes, basil pesto | | Yuzu and truffle condiment, tuna-parmesan sauce and pickled onions | |
| EGGPLANT ALLA PARMIGIANA ⊕ | 25 | CEVICHE OF THE DAY ⊕ | 30 |
| Tomato sauce, smoked provolone, parmesan and basil | | Orange-yuzu reduction, avocado, cucumber and finely diced tomatoes | |
| OCTOPUS SALAD ⊕ | 26 | BEEF CARPACCIO ⊕ △ | 30 |
| Piperade, Taggiasca olives, capers and garden greens | | Seasoned with mustard and sesame, arugula and Comté cheese | |
| GARDEN SALAD ⊕ | 28 | FOIE GRAS ⊕ | 38 |
| According to the Chef's inspiration, following the harvests of the garden | | Marinated in red Port, soft-cooked apples and chutney | |
| SEA BREAM CARPACCIO ⊕ △ | 28 | ROYAL OSCIETRA CAVIAR ⊕ | 50g - 158 125g - 298 |
| Seasoned with lime, fresh chives and Espelette pepper | | Condiments, Isigny cream and blinis | |

CHEF'S SELECTION MENU

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|-------------------------------------|----|
| STARTER/MAIN OR MAIN/DESSERT | 49 |
| STARTER, MAIN & DESSERT | 59 |

*Valid from Monday to Saturday at lunch, as well as
Sunday to Tuesday evenings, on dishes marked with
the symbol △*

VEGETARIAN DISHES

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| SPAGHETTI ALLO SCARPARELLO ⊕ △ | 26 |
| Homemade tomato sauce, pecorino and fresh basil | |
| CALAMARATA CACIO ET PEPE ⊕ △ | 28 |
| Creamy pecorino, freshly ground black pepper | |
| SPRING RISOTTO ⊕ | 30 |
| Carnaroli rice, parmesan artichoke cream, crispy artichokes | |

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MEAT DISHES

FREE-RANGE YELLOW POULTRY ⊕ 42

Wild garlic,
seasonal mushrooms

ROASTED BEEF FILLET ⊕ 44

200g – Pepper sauce,
Joël Robuchon-style mashed potatoes

MILK-FED VEAL CHOP ⊕ 55

Milanese style, tartar sauce
and charred baby lettuces

CHEESES

CHEESE TROLLEY ⊕ 22

Served with toasted bread
and mustard fruits

DESSERTS

TIRAMISU ⊕ ☼ 14

Homemade boudoir biscuits soaked
in Lavazza coffee, mascarpone cocoa cream

CHOCOLATE FONDANT ⊕ 14

Melting dark chocolate heart,
vanilla ice cream

SOUFFLÉ ⊕ 16

Cointreau and white chocolate,
seasonal sorbet

FISH DISHES

CONFIT SALMON HEART ⊕ ☼ 32

Olive oil, sabayon,
seasonal green vegetables

FISH OF THE DAY ⊕ 38

Market selection,
seasonal garnish

LANGOUSTINE RAVIOLI 38

With Thermidor sauce

PAVLOVA ⊕ ☼ 18

Crispy meringue, fresh seasonal fruits
and sorbet

RUM BABA ⊕ 18

Prepared à la minute and filled with
pistachio cream

TART OF THE MOMENT ⊕ 18

According to the Chef's inspiration