

L'ATTILIO

LE BISTRO

STARTERS

THE MILANESE ARANCINO 🍷 🍴	20	VITELLO TONNATO 🍷	28
Melting bufala and marrow heart, crispy saffron rice		Thin slices of veal, creamy tuna-caper sauce	
THE CRAB MIMOSA EGG 🍷 🍴	22	AGED BEEF CARPACCIO 🍷	28
Curry, yellow Granny Smith apple, fresh salad shoots		Basil pesto, 24-month parmesan, aged balsamic	
THE CREAMY APULIAN BURRATA 🍷 🍴	23	SEA BREAM CARPACCIO 🍷	28
Creamy heart and homemade focaccia		Topped with lime, fresh chives and Espelette pepper	
THE BRAISED BEEF 🍷	27	BLACK ANGUS BEEF RIBS 🍷	32
Bao bun filled with slow-cooked beef in Italian flavors, topped with a spicy sauce		Spiced panko crust, creamy heart and caramelized onions	
THE BEETROOT GRAVLAX SALMON 🍷	28	THE SEMI-COOKED LANDES FOIE GRAS 🍷	36
Mediterranean condiment, spicy patatas bravas		Tangy apple chutney, dried fruit bread	

LUNCH MENU

STARTER/MAIN OR MAIN/DESSERT	49
STARTER, MAIN AND DESSERT	62

Available Monday to Friday at lunchtime, on dishes with symbol 🍴

SALADS

THE NIÇOISE 🍷	starter 🍴 20 main 30	THE CALAMARATA CACIO E PEPE 🍷 🍴	38
Featuring tuna belly confit in olive oil		Creamy pecorino, freshly ground black pepper	
THE MARKET GARDEN SALAD 🍷 🍴	22	RAVIOLI ALLA GENOVESE 🍷	42
Fresh and crunchy vegetables from the market, truffle vinaigrette		Sweet onions and braised beef, aged provolone fondue	
THE CAESAR 🍷	30	THE VIALONE NANO RISOTTO 🍷	63
Lettuce, grilled chicken, 24-month parmesan, Caesar dressing		Porcini cream, crunchy walnuts	

PASTA SELECTION

THE TOMATO AND BASIL SPAGHETTI 🍷 🍴	29
Homemade tomato sauce, fresh basil	
THE PUMPKIN GNOCCHI 🍷 🍴	32
Buffalo gorgonzola cream, black garlic, and caramelized pears	
THE CALAMARATA CACIO E PEPE 🍷 🍴	38
Creamy pecorino, freshly ground black pepper	
RAVIOLI ALLA GENOVESE 🍷	42
Sweet onions and braised beef, aged provolone fondue	
THE VIALONE NANO RISOTTO 🍷	63
Porcini cream, crunchy walnuts	

All the dishes on our menu are homemade and all prices are given in euros including VAT. Service included.
🍷 Our staff are at your service to present the allergen menu.

L'ATTILIO

LE BISTRO

MEAT DISHES

THE ROASTED BEEF FILLET 🍴	45
200g - Green pepper sauce, Jerusalem artichoke cream	
THE FREE-RANGE YELLOW CHICKEN 🍴	49
Truffle, Albuféra sauce, celeriac cream	
THE MILANESE-STYLE VEAL CHOP 🍴	58
Golden crust, butter lettuce with fresh herbs	
THE ANGUS RIB-EYE A LA PLANCHA 🍴	69
Rich jus, seasonal vegetables	

SIDE DISHES

À LA CARTE	12
Creamy mashed potatoes 🍴 Crispy fries 🍴 Crunchy green vegetables	

DESSERTS

THE TIRAMISU 🍴 🍰	20
Homemade boudoir soaked in Lavazza coffee with creamy cocoa mascarpone	
WARM CHOCOLATE FONDANT 🍴 🍰	20
With vanilla ice cream	
MADE-TO-ORDER MILLEFEUILLE 🍴 🍰	20
Pastry cream, amarena cherries, and Strega-infused genoise	
HAZELNUT SOUFFLÉ 🍴	21
Piedmont hazelnuts, gianduja centre, and exotic fruit sorbet	

FISH DISHES

THE FISH OF THE DAY 🍴 🐟	38
Market selection, seasonal garnish	
THE CONFIT SALMON HEART 🍴	49
Olive oil, sabayon, long turnip ravioli	
THE PAN-SEARED SCALLOPS 🍴	55
Vanilla cauliflower velouté, crispy tempura	
THE WHOLE SOLE 🍴	82
Prepared to your liking: lemon brown butter or grilled a la plancha, seasonal vegetables	

CHEESES

CHEESE ASSORTMENT 🍴	25
Served with toasted bread and marmalade	

THE MONT BLANC 🍴	23
Pavlova-style, crispy meringues and blackcurrant sorbet	
RICE PUDDING 🍴	25
Imperial style	
THE SAINT-HONORÉ 🍴	27
Crispy puff pastry, salted butter caramel and vanilla	
OUR ICE CREAMS AND SORBETS 🍴	simple 7 double 14
Vanilla, chocolate, coffee, pistachio, lemon, apple, strawberry, yoghurt, mango-passion fruit	