

# L'ATTILIO

## LE BISTRO

### STARTERS

<b>EGGPLANT PARMIGIANA</b> 🍷	24	<b>THE VITELLO TONNATO</b> 🍷	28
Eggplant millefeuille, Parmesan cream, fresh basil		Thin slices of veal, creamy tuna-caper sauce	
<b>THE CREAMY APULIAN BURRATA</b> 🍷	23	<b>BLACK ANGUS BEEF RIBS</b> 🍷	32
Creamy heart and homemade focaccia		Spiced panko crust, creamy heart and caramelized onions	
<b>SEARED CUTTLFISH À LA MINUTE</b> 🍷	25	<b>THE SEMI-COOKED LANDES FOIE GRAS</b> 🍷	36
Green asparagus and artichoke fricassée, beef chorizo		Seasonal fruit chutney dried fruit bread	
<b>MELTING BONE MARROW</b> 🍷	28	<b>NIÇOISE SALAD</b> 🍷	starter 20 main 30
Served with golden toasted bread, enhanced with wholegrain mustard		Featuring tuna belly confit in olive oil	

### CARPACCIOS

<b>SEA BREAM CARPACCIO</b> 🍷	28	<b>SPAGHETTI ALLO SCARPARELLO</b> 🍷	29
Enhanced with lime, fresh chives and Espelette pepper		Homemade tomato sauce, pecorino and fresh basil	
<b>BEEF CARPACCIO</b> 🍷	30	<b>CLAM BOTTONI</b> 🍷	32
Basil pesto, crispy thin tart		Melt-in-the-mouth zucchini, lemon sauce	

### PASTA SELECTION

<b>TUBETTI "CHILDHOOD MEMORY"</b> 🍷	39
Pescatora style, rock fish jus	
<b>LANGOUSTINE RAVIOLI</b> 🍷	50
With Thermidor sauce	
<b>VIALONE NANO RISOTTO</b> 🍷	48
Bottarga and prawns	

### LUNCH MENU

<b>STARTER/MAIN OR MAIN/DESSERT</b>	49
<b>STARTER, MAIN AND DESSERT</b>	62

Available Monday to Friday at lunchtime, based on the Chef's daily inspiration

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## LE BISTRO

### MEAT DISHES

**ROASTED BEEF FILLET** 🍴 45

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

**FREE-RANGE YELLOW POULTRY** 🍴 49

Wild garlic,  
seasonal mushrooms

**MILK-FED VEAL CHOP** 🍴 55

Milanese style, tartare sauce,  
crisp baby gem lettuce

**ANGUS RIBEYE STEAK À LA PLANCHA** 🍴 69

Rich jus,  
seasonal vegetables

### SIDE DISHES

**À LA CARTE** 🍴 12

Creamy mashed potatoes 🍴  
Crispy fries 🍴  
Cunchy green vegetables

### DESSERTS

**TIRAMISU** 🍴 20

Homemade boudoir biscuits soaked in Lavazza  
coffee, mascarpone and cocoa cream

**WARM CHOCOLATE FONDANT** 🍴 20

Served with vanilla  
ice cream

**ZUPPA DELLA MAMMA** 🍴 21

Diplomat cream, soaked sponge cake,  
Amarena cherries

### FISH DISHES

**FISH OF THE DAY** 🍴 38

Market selection,  
seasonal garnish

**CONFIT SALMON HEART** 🍴 45

Olive oil, sabayon,  
seasonal green vegetables

**POACHED COD** 🍴 48

Rice paper herb veil, peas  
and broad beans, pil-pil sauce

### CHEESES

**CHEESE SELECTION** 🍴 25

Served with toasted bread  
and mustard-glazed candied fruits

**HAZELNUT SOUFFLÉ** 🍴 21

Piedmont hazelnuts, gianduja centre,  
and exotic fruit sorbet

**PAVLOVA** 🍴 23

Crispy meringue, fresh seasonal fruits  
and sorbet

**RICE PUDDING** 🍴 25

Light meringue  
and vanilla custard