

L'ATTILIO

LE BISTRO

STARTERS

THE TARTLET  20

Gratinated fresh goat's cheese, honey-glazed pears and walnuts

THE CREAMY APULIAN BURRATA  23

Creamy heart and homemade focaccia

THE CONFIT COD  27

Thin slices of cod confit in olive oil, green olives all'ascolana and delicate aioli

THE BONE MARROW  28

Melted bone marrow, wholegrain mustard, golden and crispy bread croutons

THE VITELLO TONNATO  28

Thin slices of veal, creamy tuna-caper sauce

BLACK ANGUS BEEF RIBS  32

Spiced panko crust, creamy heart and caramelized onions

THE SEMI-COOKED LANDES FOIE GRAS  36

Seasonal fruit chutney
dried fruit bread

SALADS

THE NIÇOISE  starter  20
main 30

Featuring tuna belly
confit in olive oil

THE MEDITERRANEAN  28

Tender octopus enhanced
with lemon and olive oil

THE CAESAR  30

Crisp lettuce, grilled chicken,
24-month aged parmesan, caesar dressing

CARPACCIOS

SEA BREAM CARPACCIO  28

Enhanced with lime, fresh chives and
espelette pepper

BEEF CARPACCIO  28

Basil pesto, 24-month aged parmesan,
aged balsamic vinegar

SCALLOP CARPACCIO  32

Delicately scented with Périgord
black truffle

LUNCH MENU

STARTER/MAIN OR MAIN/DESSERT 49

STARTER, MAIN AND DESSERT 62

Available Monday to Friday at lunchtime, on dishes with symbol 

PASTA SELECTION

SPAGHETTI ALLO SCARPARIELLO  29

Homemade tomato sauce,
pecorino and fresh basil

GUINEA FOWL-STUFFED TORTELLINI  32

Served with a rich broth
scented with fresh herbs

SPAGHETTI ALLA CHITARRA  39

Carbonara-style
with beef cecina

LANGOUSTINE RAVIOLI  48

With thermidor sauce

VIALONE NANO RISOTTO  63

Topped with Périgord black truffle
grated tableside

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MEAT DISHES

THE ROASTED BEEF FILLET ☺	45	FISH OF THE DAY ☺ ⚡	38
200g - Green peppercorn sauce, Joël Robuchon-style mashed potatoes		Market selection, seasonal garnish	
THE FREE-RANGE YELLOW POULTRY ☺	49	CONFIT SALMON HEART ☺	45
Truffle, albufera sauce, celeriac cream		Olive oil, sabayon, long turnip ravioli	
THE MILK-FED VEAL CHOP ☺	55	POACHED COD ☺	48
Grilled oyster mushrooms and chimichurri sauce		Seasonal vegetable brunoise, tomato pil-pil sauce	
ANGUS RIBEYE STEAK À LA PLANCHA ☺	69	PAN-SEARED SCALLOPS ☺	52
Rich jus, seasonal vegetables		Chive and ginger gremolata, creamy risone risotto-style	

SIDE DISHES

À LA CARTE	12	CHEESE SELECTION ☺	25
Creamy mashed potatoes ☺ Crispy fries ☺ Cunchy green vegetables		Served with toasted bread and mustard-glazed candied fruits	

DESSERTS

TIRAMISU ☺ ⚡	20	PAVLOVA ☺	23
Homemade boudoir soaked in Lavazza coffee with creamy cocoa mascarpone		Crisp meringue, seasonal fresh fruits and sorbet	
WARM CHOCOLATE FONDANT ☺ ⚡	20	RICE PUDDING ☺	25
Served with vanilla ice cream		Light meringue and vanilla custard	
MADE-TO-ORDER MILLEFEUILLE ☺ ⚡	20	TARTE TATIN ☺	27
Caramelized puff pastry, amarena cherries, genoese sponge and caramel ice cream		Served with warm apple crumble and vanilla ice cream	
HAZELNUT SOUFFLÉ ☺	21	DESSERT OF THE DAY ☺	27
Piedmont hazelnuts, gianduja centre, and exotic fruit sorbet		Creation by our pastry Chef Kenta Tsukiji	