

# L'ATTILIO

## LE BISTRO

### STARTERS

<b>THE TARTLET</b> 🍷 🍴	20
Gratinated fresh goat's cheese, honey-glazed pears and walnuts	
<b>THE CREAMY APULIAN BURRATA</b> 🍷 🍴	23
Creamy heart and homemade focaccia	
<b>THE CONFIT COD</b> 🍷	27
Thin slices of cod confit in olive oil, green olives all'ascolana and delicate aioli	
<b>THE BONE MARROW</b> 🍷	28
Melted bone marrow, wholegrain mustard, golden and crispy bread croutons	
<b>THE VITELLO TONNATO</b> 🍷	28
Thin slices of veal, creamy tuna-caper sauce	
<b>BLACK ANGUS BEEF RIBS</b> 🍷	32
Spiced panko crust, creamy heart and caramelized onions	
<b>THE SEMI-COOKED LANDES FOIE GRAS</b> 🍷	36
Seasonal fruit chutney dried fruit bread	

### SALADS

<b>THE NIÇOISE</b> 🍷	starter 🍴 20 main 30
Featuring tuna belly confit in olive oil	
<b>THE MEDITERRANEAN</b> 🍷 🍴	28
Tender octopus enhanced with lemon and olive oil	
<b>THE CAESAR</b> 🍷	30
Crisp lettuce, grilled chicken, 24-month aged parmesan, caesar dressing	

### CARPACCIOS

<b>SEA BREAM CARPACCIO</b> 🍷	28
Enhanced with lime, fresh chives and espelette pepper	
<b>BEEF CARPACCIO</b> 🍷	28
Basil pesto, 24-month aged parmesan, aged balsamic vinegar	
<b>SCALLOP CARPACCIO</b> 🍷	32
Delicately scented with Périgord black truffle	

### LUNCH MENU

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

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

### PASTA SELECTION

<b>SPAGHETTI ALLO SCARPARELLO</b> 🍷 🍴	29
Homemade tomato sauce, pecorino and fresh basil	
<b>GUINEA FOWL-STUFFED TORTELLINI</b> 🍷 🍴	32
Served with a rich broth scented with fresh herbs	
<b>SPAGHETTI ALLA CHITARRA</b> 🍷	39
Carbonara-style with beef cecina	
<b>LANGOUSTINE RAVIOLI</b> 🍷	48
With thermidor sauce	
<b>VIALONE NANO RISOTTO</b> 🍷	63
Topped with Périgord black truffle grated tableside	

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.

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### MEAT DISHES

<b>THE ROASTED BEEF FILLET</b> 🍴	45
200g - Green peppercorn sauce, Joël Robuchon-style mashed potatoes	
<b>THE FREE-RANGE YELLOW POULTRY</b> 🍴	49
Truffle, albufera sauce, celeriac cream	
<b>THE MILK-FED VEAL CHOP</b> 🍴	55
Grilled oyster mushrooms and chimichurri sauce	
<b>ANGUS RIBEYE STEAK À LA PLANCHA</b> 🍴	69
Rich jus, seasonal vegetables	

### SIDE DISHES

<b>À LA CARTE</b>	12
Creamy mashed potatoes 🍴 Crispy fries 🍴 Cunchy green vegetables	

### DESSERTS

<b>TIRAMISU</b> 🍴 🍰	20
Homemade boudoir soaked in Lavazza coffee with creamy cocoa mascarpone	
<b>WARM CHOCOLATE FONDANT</b> 🍴 🍰	20
Served with vanilla ice cream	
<b>MADE-TO-ORDER MILLEFEUILLE</b> 🍴 🍰	20
Caramelized puff pastry, amarena cherries, genoese sponge and caramel ice cream	
<b>HAZELNUT SOUFFLÉ</b> 🍴	21
Piedmont hazelnuts, gianduja centre, and exotic fruit sorbet	

### FISH DISHES

<b>FISH OF THE DAY</b> 🍴 🐟	38
Market selection, seasonal garnish	
<b>CONFIT SALMON HEART</b> 🍴	45
Olive oil, sabayon, long turnip ravioli	
<b>POACHED COD</b> 🍴	48
Seasonal vegetable brunoise, tomato pil-pil sauce	
<b>PAN-SEARED SCALLOPS</b> 🍴	52
Chive and ginger gremolata, creamy risone risotto-style	

### CHEESES

<b>CHEESE SELECTION</b> 🍴	25
Served with toasted bread and mustard-glazed candied fruits	

<b>PAVLOVA</b> 🍴	23
Crisp meringue, seasonal fresh fruits and sorbet	
<b>RICE PUDDING</b> 🍴	25
Light meringue and vanilla custard	
<b>TARTE TATIN</b> 🍴	27
Served with warm apple crumble and vanilla ice cream	
<b>DESSERT OF THE DAY</b> 🍴	27
Creation by our pastry Chef Kenta Tsukiji	