

L'ATTILIO

PARIS

PRESS KIT

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ODE TO FRENCH-STYLE

DOLCE VITA!

AT L'ATTILIO PARIS

In the soft glow of Parisian lights, **L'Attilio** is more than a restaurant.

It's a promise to escape the everyday in a **celebration of the Italian essence elevated by French refinement**. This spot – a world unto itself – is an invitation to indulge in the soul of two great culinary traditions, united with subtlety and modernity in a true cultural and **culinary alchemy**.

Whether for a convivial lunch, an unforgettable dinner, or simply a small piece of Italy to take home, L'Attilio proposes much more than food and drink: it offers an encounter with beauty. It sweeps guests away on **a motionless voyage** and leaves a feeling that lingers for a long time afterwards.

Welcome to L'Attilio, where **Italy sings, France dances**, and hearts are filled with wonder.



CHEF ATTILIO MARRAZZO

L'Attilio tells a story that goes deeper than just food. It is the story of a chef, **Attilio Marrazzo**, who carries within him the soul of his native region, **Campania**, and who infuses it into each detail and every dish. It is a bridge between two cultures, a celebration of their extensive traditions, and an invitation **to daydream and indulge**.

Trained under great Italian chefs such as **Sergio Mei** at the Four Seasons in Milan, Marrazzo came to this side of the Alps in 2006 to immerse himself in the exacting art of French gastronomy. He learned the ropes alongside the legendary **Joël Robuchon**, the world's most star-rated chef, before polishing his skills at the most prestigious establishments in Paris, and particularly Le Pavillon Elysée, La Table, l'Atelier Étoile and Le Georges V.

THREE TASTE EXPERIENCES UNDER ONE ROOF

Today, Attilio Marrazzo unveils his own vision of cookery at his eponymous restaurant, L'Attilio. This virtuoso Chef combines **creativity and savoir-faire** to concoct a light cuisine with a **bold approach**, orchestrating each detail with exceptional precision: **harmonious flavours, sophisticated textures**, and presentations both beautiful and luscious.

L'Attilio Paris is not just a destination. In the elegance of **its gastronomic restaurant**, the intimacy of **its Chef's table**, and the conviviality of **its Bistro**, Attilio cultivates the art of the dolce vita. Each guest is welcome to experience **the cherished spirit of Italy**. Here, simplicity and beauty are one and the same. Elegance is accessible. Tables **bring people together to talk**, laugh, and create memories, feeling truly at home. Flavours are authentic, with fresh, seasonal products enhanced by unique culinary savoir-faire.





ITALIAN BISTRO ROMANCE

At the bistro, the Chef brings his savoir-faire and gourmet talent to the creation of **affordable dishes with sunny flavours.**

At lunchtime, the room is bathed in warm light, evoking the spontaneity of **Italian trattorias revisited with Parisian elegance.** Marble and light wood create an appealing background for dishes that celebrate the season and masterful simplicity.



AN ITALIAN-STYLE FEAST

Each dish is an **ode to Italian roots** uplifted with a **contemporary touch**, such as the vitello tonnato coated with a zesty tuna, caper and lemon sauce; creamy Burrata from Puglia; tagliolini Cacio e Pepe with rich, mature Cacio cheese and Malabar black pepper; tender guinea fowl tortellini; truffle-infused Parmesan risotto; and Milanese-style veal chops.

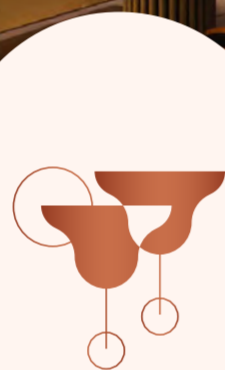




ITALIAN SUPPER CLUB

The L'Attilio experience reaches its pinnacle at the gastronomic restaurant, **a theatre of tastes** where each dish is a revelation.

From the entrance, the stage is set with sculptural marbles, soft velvet and muted light, sweeping guests into a timeless setting. Guests lose their bearings in a **delightful invitation to discovery and wonder.**



A TASTE FOR SHARING AND FEELING

Chef Attilio Marrazzo **orchestrates a culinary experience** in five or seven courses, guided by his masterful talent. Each dish mingles the great **French culinary tradition with the generous spirit of Italian cuisine**. Delicacies include a cream of chestnut and celeryroot soup with lovage and porcini mushrooms, as well as gravlax-style trout medallions enrobed in pink grapefruit jelly...





AT THE CHEF'S TABLE

The crown jewel of this space is the Chef's Table, a unique space where up to 12 guests are welcomed to an **immersion** in the magic of **culinary creation**. Before their eyes, Attilio Marrazzo and his brigade transform exceptional ingredients into **ephemeral works of art**. This is a **special moment to share with the chef** as he regales the assembly with the **stories behind his recipes and inspirations**, rounded out with the best bottles from his cellar.



THE
CRÈME
DE LA
CRÈME
THE ITALIAN WAY!



A SECOND ESTABLISHMENT NATURE & LOIR

At the heart of the Vallée du Loir, in the verdant setting of Château de Noirieux, **L'Attilio Briollay** reveals another facet of the world of Chef Attilio Marrazzo.

Here, **nature is a true companion**: the Loire Valley's rich terroir reveals its treasures, and the Château's kitchen garden **sets the pace for culinary creations** with each passing season. In this haven filled with character, nestled within nine hectares of serenity, haute cuisine techniques are brought to fresh local produce and subtly infused with **the breath of the Chef's native land, Campania**. L'Attilio Briollay is more than a restaurant: it is a **poetic stopover**, an ode to French landscapes and Italian roots: a sensory journey where the **present moment** is savoured in all its splendour.

Welcome to L'Attilio Briollay, where the Loir whispers, Italy lingers, and the senses awaken.

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