

L'ATTILIO

LE BISTRO

STARTERS

THE CARBONARA EGG 🍷 🍴	14	WHITE ASPARAGUS 🍷	20
Slow-cooked egg, caramelized pearl onions & crispy bacon, creamy sauce		Poached, enhanced with sumac & Maltaise sauce	
THE CREAMY APULIAN BURRATA 🍷 🍴	18	NIÇOISE SALAD 🍷 🍴	starter 20 main 30
Accompanied by a basil coulis and focaccia		Featuring tuna belly confit in olive oil	
MARROW BONE 🍷	22	CEVICHE OF THE DAY 🍷	24
Served on mustard toast with indian spices		Marinated in citrus fruits with vegetable crudités	
THE VITELLO TONNATO 🍷	20	BLACK ANGUS BEEF RIBS 🍷	32
Thin slices of veal topped with a tuna and caper sauce flavoured with lemon		Panko-breaded and fried, served with an asian-flavoured sauce	
SEA BREAM CARPACCIO 🍷 🍴	22	LANDES DUCK FOIE GRAS 🍷	38
Seasoned with espelette pepper and lime		Cooked in a terrine with homemade dried fruit bread	

PASTA SELECTION

THE TOMATO AND BASIL SPAGHETTI 🍷 🍴	26
Delicately combined with tomato supreme, Taggiasca olives, and aged Parmesan	
THE CANDELE CACIO E PEPE 🍷 🍴	29
Made to order. Creamy aged cacio cheese and Malabar black pepper	
THE LOBSTER PENNONE 🍷	49
Served with half a Brittany blue lobster and cherry tomatoes	
THE RAVIOLI ALLA NERANO 🍷	39
Stuffed with zucchini caviar, flavored with basil, and creamy provolone	
THE RISOTTO ALLE VONGOLE 🍷	39
Creamy risotto with spinach shoots and artichoke hearts	

LUNCH MENU

STARTER/MAIN
OR MAIN/DESSERT
39

STARTER, MAIN
AND DESSERT
49

Available only at lunchtime from Monday to Friday
on dishes identified by the pictogram 🍴

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

NORMANDY BEEF FILLET ☼	39	TAGLIATA SIRLOIN STEAK ☼	45
200g - Grilled on the plancha, served with pearl sauce and pepper sauce		Mediterranean condiment, rocket, and parmesan shavings	
MILANESE-STYLE VEAL CHOP ☼	48	FREE-RANGE POULTRY ☼	49
400g - Breaded and fried, accompanied by tartare sauce		Infused with wild garlic, stuffed morels, and deglazed with Arbois yellow wine	

FISH DISHES

LINE-CAUGHT SEA BASS ☼	47	FISH OF THE DAY ☼ ☽	35
Poached, with artichokes alla romana, fava beans, and peas enhanced with savory		Accompaniment to match the fish	

SIDE DISHES

À LA CARTE	12	CHEESE ASSORTMENT ☼	22
Creamy Mashed Potatoes ☼ Crispy Fries ☼ Crunchy Green Vegetables		Served with toasted bread and marmalade	

CHEESES

DESSERTS

THE PAVLOVA ☼ ☽	15	THE TIRAMISU ☼ ☽	15
With seasonal fruits and its meringue		Homemade boudoir soaked in lavazza coffee with creamy cocoa mascarpone	
WARM CHOCOLATE FONDANT ☼	18	RICE PUDDING ☼	18
With vanilla ice cream		Imperial style	
HAZELNUT SOUFFLÉ ☼	19	MADE-TO-ORDER MILLEFEUILLE ☼	18
Piedmont hazelnuts, gianduja centre, and exotic fruit sorbet		Pastry cream, amarena cherries, and Strega-infused genoise	

MEAT ORIGINS

Beef - Spain | Lamb - France | Pork - Spain | Poultry - France