



ATTICO ROOFTOP

RESTAURANT WEEK

SEPTEMBER 8TH - SEPTEMBER 21ST, 2024

\$ 4 0 P E R P E R S O N

STARTER

CHOICE OF

CHICORY SALAD (V)

radicchio, arugula, asian pear, bleu cheese, candied walnuts,
honey mustard sesame vinaigrette

GRILLED SCALLOP CRUDO

coconut leche de tigre, watercress, crunchy rice

SMOKED POTATO CROQUETTES (V)

aged cheddar, green onion, buttermilk miso

MAIN

CHOICE OF

PAN ROASTED PORK LOIN

whipped rutabaga, braised red cabbage, honey crisp apple

GEMELLI (V)

butternut squash, ricotta, sour cherry, pistachio gremolata

CRISPY SKIN SALMON

heirloom polenta, sweet corn, bean succotash

DESSERT

CHOICE OF

WHITE CHOCOLATE PANNA COTTA

caramelized orange, concord grape

PEACHES & CREAM

three springs peaches, date shortbread, yuzu cream, nut granola

FALSE FALL | 16

tres generaciones tequila, grapefruit oleo, coconut,
pineapple, lime, allspice

OFF THE BOULEVARD | 15

overholt rye, garden vermouth, aperol

Tax & gratuity not included.