ADELAIDE

HOTEL VILÒN

MENU

Here is our new menu, with the creations of our Executive Chef Gabriele Muro, who will lead you to a unique culinary experience.

ADELAIDE'S MENU

ENTREES

Sottobosco 28
Mushrooms, provolone cheese and parsley oil

Il vizietto 28
Fish of the day sandwich, harissa and endive

La Via della Seta 28
Picanha, ginger vegetables and ponzu sauce

Ceviche Esotica 28
Raw smoked amberjack, passion fruit, coconut and lime

FIRST COURSE

"Ajo Ojo" e baccalà 32
Gragnano spaghettone, garlic, olive oil, cod fish and shichimi togarashi

La cicarella nuda 32
Tagliolino, mantis shrimp and black lemon powder

La zucca ribelle 32
Creamy risotto with robiola, pumpkin, herbs and bitter almonds

Chi ha incastrato Rogr Rabbit? 32
Green raviolo stuffed with rabbit, pecorino foam and glazed sweetbread

MAIN COURSE

Un pesce fuor d'acqua 42
Red mullet raw and cooked with its own sauce

Braci Marine 42
Seared turbot, smoked paprika and sea urchin sauce

Transumanza 42
Mustard-crusted lamb with herb coating, stuffed rib and chicory

ADELAIDE'S MENU

MAIN COURSE · CONTINUED

Golden Duck 42
Pulled duck with peanuts and lettuce

DESSERT

Brontolo 18
Creamy salted pistachio, mascarpone cheese and lime chantilly and berries coulis

Non Sbirciare 18
Coffee risolatte, soft almond foam and crispy wafers

L'oro di Procida 18
Whipped ganache and lemon compote with white chocolate

Peccato Capitale 18
Fondant with a vanilla heart, cocoa sablè and chocolate ice cream

MY NAME IS ADELAIDE

Our tasting menu

TASTING MENU

Il Vizietto
Fish of the day sandwich, harissa and endive

Napoli Tokyo solo andata
Raviolo with cuttlefish genovese and scented parsley extra virgin olive oil

“Ajo Ojo” e baccalà
Gragnano spaghettone, garlic, olive oil, cod fish and shichimi togarashi

Un pesce fuor d’acqua
Red mullet raw and cooked and its sauce

L’oro di Procida
Whipped ganache and lemon compote with white chocolate

PER PERSON

130

THE TIMELESS ROMAN TEMPTATIONS

Dishes that made the Roman cuisine famous throughout the world, prepared according to the original recipes, always available in our menu

ROMAN CLASSICS

Spaghetti Cacio e Pepe 30
Spaghetti with Pecorino Romano cheese and black pepper

Spaghetti alla Carbonara 30
Rigatoni pasta with Carbonara sauce, made with eggs cured pork cheek and black pepper

Rigatoni all'Amatriciana 30
Bucatini pasta with traditional Amatriciana sauce, made with pecorino cheese, tomatoes, cured pork cheek, black pepper and chilly

PACHAMAMA

Mother Earth

TASTING MENU

Sottobossco
Mushrooms, provolone cheese and parsley oil

Verde e Fermentazione
Lettuce, peanuts and miso

Oro rosso
Egg tagliolino pasta, saffron, spring onion and pecorino foam

L'arr-orto della Domenica
Roasted celeriac, cocoa crumble and vegetables

Non sbirciare
Coffee risolatte, soft almond foam and crispy wafers

PER PERSON · BEVERAGES NOT INCLUDED

120

To be enjoyed by all guests at the table