



# LA TERRAZZA DEGLI DEI

IL RISTORANTE DI VILLA ATHENA

The Temple of Concordia and Juno offer themselves to our Terrace with all the charm that this place of the soul can provide. The Terrace is therefore a tribute to the Gods who wanted to give Villa Athena a show that is renewed every day and where it is possible to sublimate the food and wine flavors of the territory.

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*“Oltre il bosco, sul lungo ciglione sorgevano i famosi tempii superstiti  
che parevano collocati apposta, a distanza  
per accrescere la meravigliosa vista della villa principesca...”*

*da “I Vecchi e i Giovani” Luigi Pirandello*

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## LUNCH MENU

EXECUTIVE CHEF  
MAX BALLARO'





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## FISH ON THE HOOK (upon availability)

Catch of the day <sup>2-4-6</sup>

€ 12 (100gr)

Crawfish <sup>2-4-6</sup>

€ 14 (per 100 gr)

Red prawns from Mazara <sup>2-4-6</sup>

€ 16 (per 100 gr)

Scampi <sup>2-4-6</sup>

€ 16 (per 100 gr)

Lobster <sup>2-4-6</sup>

€ 18 (per 100 gr)

Oysters <sup>2-4-14</sup>

€ 8 al pezzo

Supplement for pasta as you wish <sup>1-2-9</sup>

€ 12

*Cover charge per person € 6.00*

*The restaurant accepts Visa, Mastercard, American Express or cash.*

*\*All the products indicated with the asterisk could be frozen or frozen according to the availability of the market.*

*All the fish served raw has been subjected to demolition according to current regulations.*

*For any allergies or intolerances, please consult the list of allergens.*



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## STARTERS

Girgentana goat varieties with Ciaculli mandarin jam and  
Sicilian black bee honey from Zafferana <sup>7-8</sup> ✓

Fiorita, first salt, robiola cheese, blue, snowflake

€ 22

Carpaccio of veal from Modica marinated in delicate herbs with  
buffalo cheese from Ragusa, cherry tomatoes from Pachino and  
oranges from Ribera <sup>7</sup>

€ 24

Selection of fine regional cured meats with traditional Sicilian caponata <sup>7-8-9</sup>

Salame from Sant'Angelo PGI, Nebrodi black pig ham, Ibla spicy smoked sausage,  
ham from Brolo, Campobello di Mazara sheep ham

€ 22

Sardinian beccafico stuffed with soft bread made from  
ancient Perciasacchi and tummina grains, dried cherry tomatoes and  
citrus fruits from the Valley, in a crispy breadcrumb coating on  
artichoke salad with citronette <sup>1-3-4-8</sup>

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## FIRST COURSES

Fresh pasta cavatelli with green broccoletto and sparacello vegetables, lemon and PDO fondue from Ragusa <sup>1 - 7</sup> ✓

€ 20

Spaghettoni pasta with sardines, wild fennel, almonds from the Valley, saffron from Etna and tomatoes with ancient grain bread crumble <sup>1 - 4 - 8</sup>

€ 22

Potato dumpling with yellow pumpkin puree, mousse of Tuma persa cheese from Castronovo di Sicilia and Nocellara black olive powder <sup>1 - 3 - 7 - 8</sup> ✓

€ 18

Fresh pasta “mezze maniche” with swordfish, date tomatoes, aubergines and mint <sup>1 - 4 \*</sup>

€ 22

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## SECOND COURSES

Flan of violet cauliflower 'Affogato' a la catanese style  
bathed in nero d'avola wine, Nocellara Etnea black olives,  
Vastedda del Belice cheese and paglina onion from Castrolibero<sup>7V</sup>  
€20

Slice of grilled amberjack from Lampedusa perfumed with  
rosemary with roasted artichokes a la "Viddanedda" style<sup>4\*</sup>  
€ 24

Roast veal sirloin steak with sweet and sour old mustard and  
grilled seasonal vegetables<sup>10</sup>  
€ 22

Grilled red mullet on herb potato base and  
bean "Cosaruciaru di Scicli" soup<sup>4</sup>  
€ 24

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## DESSERT

Sicilian cassata with mandarin reduction <sup>1-3-7</sup>  
€ 12

Ricotta cheese cannolo with pistachios and candied fruit <sup>1-3-7-8</sup>  
€ 12

Selection of traditional Sicilian ice creams and sorbets  
(mandarin, vanilla, chocolate, lemon, pistachio) <sup>7-8</sup>  
€ 12

Semifreddo with almonds and pistachios with a reduction of Passito  
from Pantelleria <sup>3-8</sup>  
€ 12

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## ALLERGEN LIST

### **1.Cereals and derivatives**

All cereals containing gluten such as wheat, rye, barley, oats, spelled, kamut are considered allergens.  
The list also extends to their hybridized strains and derived products.

### **2.Crustaceans**

proteins from shrimps, shrimps, scampi, crabs, lobsters, lobsters are considered allergens.  
Of course, you should also avoid products that contain ingredients derived from shellfish.

### **3.Eggs**

Considered allergens both cooked and raw, and even if present in derivative products such as: egg pasta, biscuits, cakes, omelettes, mayonnaise, creams, breaded foods, flans, etc.

### **4.Fish**

allergy can occur for all types of fish and derivative products, with the exception of fish gelatine used as a support for vitamin preparations or as a clarifier in beer and wine.

### **5.Peanuts**

the main sources of allergens are derived products such as peanut oil, peanut butter, peanut flour, peanut milk used as an ingredient for creams, snacks, nougats, etc.

### **6.Soy**

protein sources of allergies are present in all soy products, except for: refined soybean oil and fat, natural mixed tocopherols, natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate a soy-based, vegetable oils derived from soy-based phytosterols and ester-based phytosterols, vegetable stanol ester produced from soy-based vegetable oil sterols.

### **7.Milk**

and products based on milk or lactose, with the exception of whey used for the manufacture of alcoholic distillates and milk.

### **8.Nuts**

i.e. almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts and all products derived from them, except for those used for the manufacture of alcoholic distillates.

### **9.Celery**

which is present in pieces or in derivative products such as preparations for soups, sauces and vegetable concentrates.

### **10.Mustard**

allergen that can be found among the main ingredients of sauces and condiments and especially in mustard

### **11.Sesame**

the whole seeds are often used for the preparation of bread, but traces of sesame are often found in some types of flour;

### **12.Sulfur dioxide and sulphites**

only if in concentrations higher than 10 mg / kg or 10 mg / l expressed as SO<sub>2</sub> (used as preservatives) they are found in canned fish products, pickled foods, foods in oil and brine, jams, vinegar, dried mushrooms , soft drinks and fruit juices.

### **13.Lupins**

now present in many vegan foods, in the form of roasts, salamis, flours and similar which have this legume as a base, rich in proteins

### **14.Molluscs**

present in dishes based on canestrello, razor clam, scallop, date of sea, fasolaro, garagolo, snail, mussel, murex, oyster, limpet, sea truffle, cockle and clam, or in their derivatives.

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