



# 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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## DINNER 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.*

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NIGIRI ZUSHI (1 pz)

Wild salmon <sup>4-6</sup>  
€ 4

Wild seared salmon <sup>4-6</sup>  
€ 4

Red tuna <sup>4-6</sup>  
€ 6

Roasted eel <sup>4-6</sup>  
€ 5

Red prawns <sup>2-4-6</sup>  
€ 5

White fish <sup>4-6</sup>  
€ 4

URAMAKI (8pz)

Sake <sup>4-6-11</sup>

Nori water-weeds, salmon, avocado, mango  
cream, toasted sesame, salmon roe, yuzu  
sauce  
€ 35

Maguro <sup>4-6-11</sup>  
Nori water-weeds, Tuna, avocado, spicy  
tuna, toasted sesame,  
philadelphia cheese, sturgeon caviar, wasabi  
sprouts, gold leaf  
€ 50

Yasai <sup>6-11</sup>  
Nori water-weeds, wakami water-weeds,  
avocado, rocket, toasted sesame,  
teriyaki sauce  
€ 15

HOSOMAKI (6pz)

Scampi and red prawns <sup>2-4-6-11</sup>  
€ 18

White fish and salmon roe <sup>4-6-11</sup>  
€ 16

Avocado and philadelphia cheese <sup>6-11</sup>  
€ 6

GUNKAN (1pz)

Salmon and salmon roe <sup>(4)</sup>  
€ 10

Tuna and flying fish with wasabi (4, 14)  
€ 10

White fish and scampi (4,6)  
€ 10

SUSHI SET

Aperitivo <sup>(6 pz)</sup>

2 Nigiri, 2 Hosomaki, 2 Uramaki <sup>4-6-11</sup>  
€ 18

Sushi e sashimi mix (17 pz)  
4 Nigiri, 3 Hosomaki, 4 Uramaki,  
2 Gunkan, 4 sashimi <sup>2-4-6-11</sup>  
€ 50

Nigiri mix <sup>(6pz)</sup>  
€ 24

CHEF  
FERDINANDO ARCOLEO

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## POSEIDONE TASTING MENU

Prawn a la Pizzaiola style\* 2-4-7



Mazara red shrimp, burrata cheese, black olives, confit tomatoes, basil

Snapper quadrucci pasta\* 1-3-4-6

Yellow date coulis, confit cherry tomatoes, sea urchin emulsion

Seared octopus tentacles\* 4-14



Sfincione sauce, potato cubes, taggiasca olives, capers, cherry tomatoes

Pre-dessert by the Chef

Petit four

Sweet path 1-3-7

Chocolate and caramel creamy, rum crumble, raspberry macaron, tangerine frost, fresh fruit

MINIMUM FOR 2 PEOPLE

TASTING MENU  
€ 85 PER PERSON

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## GEA TASTING MENU

### Egg 3.0 <sup>1-3-7</sup>

Organic cbt egg, potato mousse, chard, piacintinu Ennese fondue, bread crumble, lime

### "Cacio e pepe" spaghetti pasta <sup>1-3-7</sup>

Girgentana goat fiorito cheese, white pepper, rosemary porcini,  
fried artichokes

### Grilled beef fillet <sup>7</sup>

Potato millefeuille with crispy jowl meat, roasted artichoke, fine herb sauce

### Pre-dessert by the Chef

Petit four

### Modern Cassata <sup>1-3-7-8</sup>

Vanilla ricotta cream, red fruits, candied fruit, almond streusel,  
chocolate mousse, citrus gel

MINIMUM FOR 2 PEOPLE

TASTING MENU  
€ 75 PER PERSON

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## STARTERS

### Prawn a la Pizzaiola style\* 2-4-7

Mazara red shrimp, burrata cheese, black olives, confit tomatoes, basil  
€ 22

### Egg 3.0 1-3-7

Organic cbt egg, potato mousse, chard, piacintinu Ennese fondue, bread crumble, lime  
€ 18

### Cow riceball 1-3-7- 9-10

Semisphere of Carnaroli rice with Etna saffron in crispy  
breadcrumbs stuffed with Cinisara cow stew on  
Ragusano D.O.P. fondue  
€ 18

### Capon and caponata\* 1-4-8-9

Soused capon fish, vegetable caponata, sweet and sour fish stew sauce, salted almonds  
€ 20

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## FIRST COURSES

### Lobster Ravioli pasta\* 1-2-3-4-6

Buillaibese sauce, Shrimp tartare, salmon caviar, chlorophyll oil

€ 20

### Snapper quadrucci pasta\* 1-3-4-6

Yellow date coulis, confit cherry tomatoes, sea urchin emulsion

€ 18

### "Cacio e pepe" spaghetti pasta<sup>1-3-7</sup> ✓

Girgentana goat fiorito cheese, white pepper, rosemary porcini,  
fried artichokes

€ 16

### Busiate pasta a la Trapanese style<sup>1-3-7-8</sup> ✓

Pesto with three coppery tomatoes, datterino tomato, cherry, pistachios,  
almonds and basil

€ 16

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## SECOND COURSES

"Cacciucco a la marinisa" \* 1-2-4-14 

Fish, shellfish, crustaceans, sauce alla ghiotta style, crusty bread croutons  
€24

Seared octopus tentacles \* 4-14 

Sfincione sauce, potato cubes, Taggiasca olives, capers, cherry tomatoes  
€ 22

Grilled beef fillet 7 

Potato millefeuille with crispy jowl meat,  
roasted artichoke, fine herb sauce  
€ 22

Turnip mix 6-8  

Sautéed turnips, lemon venus rice, beetroot mayonnaise,  
dried fruits, red fruits, vegetables  
€ 20

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## DESSERT

Three-chocolate lingotto <sup>3-7</sup> 

Gianduja, milk, dark, caramel toffee insert, blackberries, raspberries  
€ 12

Cassata cake in the old Sicilian tradition <sup>1-3-7-8</sup>

Vanilla ricotta cream, red fruits, candied fruit, almond streusel, chocolate mousse, citrus gel  
€ 12

Sweet trail <sup>1-3-7</sup>

Chocolate and caramel creme, rum crumble, raspberry macaron, tangerine frost, fresh fruit  
€ 12

Fresh fruit composé <sup>1</sup> 

Oranges, berries, pineapple, kiwi, strawberries, fruit reductions  
€ 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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