



# 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'





LA TERRAZZA DEGLI DEI  
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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

Tuna Trilogy <sup>4-8</sup>

\* Tataki and exotic fruits, green apple tartare, ham and red fruits

Summer soup with tenderloin <sup>1-2-4</sup>  
Mediterranean lobster and Etnean saffron

Red Mullet Sandwich

\* Stuffed with brunoise greens on potato millefeuille, with crispy Guanciale in a soup of fagioli Beans Cosaruciariu of Scicli with a hint of rosemary

Pre-dessert

Lemon sorbet with prickly pear and tarragon water

Dessert

Lemoncappero <sup>1-7-8</sup>

Mock lemon composed of a white chocolate and vanilla mousse, lemon and Pantelleria caper, covered with a thin layer of white chocolate on almond crumble

Petit four

Buccellati biscuits with zuccata (candied sugary pumpkin cream) <sup>1-3-7</sup>

Taralli lemon biscuits <sup>1-3-7</sup>

Apricot and mandarin jellies

Almond and white chocolate praline <sup>7</sup>

MINIMUM FOR 2 PEOPLE

TASTING MENU

€ 120 PER PERSON

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## GEA TASTING MENU

Rice ball a la Modicana style <sup>1-7-9</sup>

With Acquerello rice with Etna saffron and ragout of Modicana beef on a mousse of Ragusano Ibleo cheese

Mezze maniche pasta with pistachio pesto <sup>1-7-8</sup> ✓  
and PDO Sicilian pecorino cheese

The piglet and the lamb <sup>8</sup>

Terrine of Nebrodi black piglet cooked at low temperature with Sicilian black bee honey, lamb with pistachio fine herbs with almond sauce and steamed greens

Pre-dessert

Lemon sorbet with prickly pear and tarragon water

Dessert

At the foot of the temple <sup>1-3-7-8</sup>

Cubbaita bavarois, apricot and rosemary insert, almond crumble pistachio sponge and apricot spheres

Petit four

Buccellati biscuits with zuccata (candied sugary pumpkin cream) <sup>1-3-7</sup>

Taralli lemon biscuits <sup>1-3-7</sup>

Apricot and mandarin jellies

Almond and white chocolate praline <sup>7</sup>

MINIMUM FOR 2 PEOPLE

TASTING MENU  
€ 100 PER PERSON

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## STARTERS

### Tuna Trilogy <sup>4-8</sup>

\* Tataki and pineapple, green apple tartare, ham and red fruits  
€ 32

### Prawn a la pizzaiola style <sup>2-4</sup>

\* Carpaccio of red shrimp with basil reductions, stracciatella and date confit  
€ 32

### Amberjack square <sup>4-8</sup>

\* Marinated amberjack sashimi with black grapes, hazelnuts,  
tangerine gel and green asparagus  
€ 32

### Rice ball a la Modicana style <sup>1-7-9</sup>

With Acquerello rice with Etna saffron and ragout of Modicana beef on a mousse  
of Ragusano Ibleo cheese  
€ 28

### Bruschetta 3.0 <sup>1-7</sup>

Disc of toasted bread, sheet of Ragusana buffalo mozzarella, confit cherry  
tomatoes, olives, capers and culatello ham from S. Angelo di Brolo  
€ 28

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## FIRST COURSES

Spaghettoni pasta with clams <sup>1-4-8-14</sup>  
With noto almond milk and seaweed powder  
€ 32

Lemon tagliolini pasta <sup>1-4-14</sup>  
\* With sea urchin pulp and sweet garlic emulsion from Nubia  
€ 30

Summer soup with tenderloin <sup>1-2-4</sup>  
Mediterranean lobster and Etna saffron  
€ 30

Mezze maniche pasta with pistachio pesto <sup>1-7-8</sup>   
and PDO Sicilian pecorino cheese  
€ 30

Acquerello risotto   
With Hyblean porcini mushrooms and black hooked truffle  
€ 32

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## SECOND COURSES

### Red Mullet Sandwich

\* Stuffed with brunoise greens on potato millefeuille, with  
crispy Guanciaie in a soup of fagioli Beans Cosaruciaru of Scicli@  
with a hint of rosemary  
€ 38

### Fish Soup <sup>1-2-4-14</sup>

\* With fillets of mixed fish, shellfish, and crustaceans in an  
aromatic Etna saffron soup  
€ 38

### Octopus a la Luciana-style <sup>4-9-14</sup>

\* On "buttiglieddu" cherry tomato from Licata@ coulis,  
potato and carrot cubes, caper fruit and Nocellara black olives  
€ 38

### Vegetable compote <sup>6-8</sup>

Cooked and raw greens with vegan beet mayonnaise, dried fruits,  
lemon venere rice and berries  
€ 28

### The piglet and the lamb <sup>8</sup>

Terrine of Nebrodi black piglet cooked at low temperature with  
Sicilian black bee honey@, lamb with pistachio fine herbs with  
almond from Noto@ sauce and steamed greens  
€ 35

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## SICILIAN TRADITIONAL MENU

"Beccafico"-style sardines <sup>1-4-8</sup>

\* in crispy breadcrumbs on fennel and orange salad

€ 38

Sicilian caponata <sup>8-9</sup>

with almonds and pistachios

€ 28

Spaghettoni pasta with sardines <sup>1-4-9</sup>

\* wild fennel, saffron, rasins and pine nuts

€ 38

Cavatelli pasta a "la Norma" style <sup>1-7-9</sup>

with tomato sauce, eggplant, basil and salted ricotta cheese

€ 28

Swordfish rolls <sup>1-7</sup>

in aromatic breadcrumbs, stuffed with pine nuts, rasins,  
citrus fruits, breadcrumbs and caciocavallo cheese

€ 38

Sicilian-style falsomagro <sup>3-7-9</sup>

sirloin of beef stuffed with veal meat, boiled eggs, carrots and  
Sicilian pecorino primo sale cheese

€ 35

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## MENU DESSERT DINNER

PASTRY CHEF

FEDERICA FARRUGGIA

At the foot of the temple <sup>1-3-7-8</sup>

Cubbaita bavarois, apricot and rosemary insert, almond crumble pistachio sponge and apricot spheres  
€ 22

Kolymbethra <sup>1-3-7-8</sup>

Pistachio bavarois with mandarin from Ciaculli @, liquorice ganache, almond sablè and orange blossom flavoured water  
€22

Lemoncappero <sup>1-7-8</sup>

Mock lemon composed of a white chocolate and vanilla mousse, lemon and Pantelleria caper PGI, covered with a thin layer of white chocolate on almond crumble  
€ 22

Three chocolate mousse <sup>7-8</sup>

Dark chocolate mousse, gianduja chocolate mousse and chocolate mousse on cocoa powder€  
22

Strawberry <sup>3</sup>

Meringue with strawberry from Sciacca and Ribera @ sorbet, vegetable milk mousse and strawberries  
€ 22

## CHEESE SELECTION

Piacintinu Ennese DOP - Ewe's cheese

Vastedda del Belice DOP - Cow's cheese

Caciocavallo Ragusano DOP - Cow's cheese

Tuma persa di Castronovo di Sicilia - Ewe's cheese

Camambert di Capra Girgentana @ - Goat's cheese

Blu di capra Girgentana @ - Goat's cheese

€ 22

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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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