



## 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 templi 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'





LA TERRAZZA DEGLI DEI  
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## FISH ON THE HOOK (upon availability)

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

€ 12 ((per 100 gr))

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 per piece

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

€ 12

*Cover charge per person € 6.00*

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### NIGIRI ZUSHI (1 pz)

Wild salmon 4-6  
€ 4

Wild seared salmon 4-6  
€ 4

Red tuna 4-6  
€ 6

Roasted eel 4-6  
€ 5

Red prawns 2-4-6  
€ 5

White fish 4 - 6  
€ 4

### URAMAKI (8pz)

Sake 4-6-11

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

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

Nori water-weeds, wakami water-weeds,  
avocado, rocket, toasted sesame,  
teriyaki sauce  
€ 15

### HOSOMAKI (6pz)

Scampi and red prawns 2-4-6-11  
€ 18

White fish and salmon roe 4-6-11  
€ 16

Avocado and philadelphia cheese 6-11  
€ 6

### GUNKAN (1pz)

Salmon and salmon roe (4)  
€ 10

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

White fish and scampi (4,6)  
€ 10

### SUSHI SET

Aperitivo (6 pz)  
2 Nigiri, 2 Hosomaki, 2 Uramaki 4-6-11  
€ 18

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

Nigiri mix (6pz)  
€ 24

CHEF  
FERDINANDO ARCOLEO

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## STARTERS

### Cooked and raw seafood <sup>1-2-4-14</sup>

Yellowtail tuna and salmon sashimi, red shrimp in Kataifi paste  
and seared octopus tentacle with herb citronette  
€ 38

### Yellowfin tuna tartare <sup>4</sup>

with confit cherry tomatoes, black olives, capers, lime, and ginger  
€ 38

### Carpaccio of Modican beef <sup>6-8</sup>

with red fruits, toasted almonds, mysticanza salad and vegan field herb mayonnaise  
€ 36

### Prosciutto culatello from Nebrodi <sup>1-3-7-8</sup>

with Cantalupo melon, berries, and honey montanarine  
€ 36


### Classic eggplant parmigiana <sup>7-9</sup>

with datterino tomato reduction and basil pesto drops  
€ 32

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## FIRST COURSES

Cavatelli pasta a la Norma style <sup>1-3-7-9</sup>   
with salted ricotta cheese flakes  
€ 35

Sedanini pasta with tenderloin <sup>1-9</sup>   
Long zucchini, tomato pulp and toasted bread  
€ 35

Tagliolini pasta with real clams <sup>1-4-14</sup>  
with sweet garlic cream and parsley  
€ 37

Spaghettoni pasta with sardines <sup>1-4-8-9</sup>  
with tomato, pine nuts, raisins and wild fennel  
€ 35

Mezze maniche pasta with Swordfish <sup>1-4-9</sup>  
\*eggplant, cherry tomatoes and mint  
€ 37

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## SECOND COURSES

### Sirloin steak

Grilled, with parsley potatoes and Nocellara extra virgin olive oil

€ 40

### Sliced sirloin of veal <sup>10</sup>

with rosemary potatoes

€ 40

### Seared amberjack fillet <sup>4-9</sup>

\*with sauce a la Mediterranean-style (cherry tomatoes, black olives, basil)

€ 40

### Great Fried Calamari and Shrimps <sup>1-2-4</sup>

with misticanza salad and lemon sauce

€ 40

### Octopus salad with citronette <sup>4-9</sup>

\*with steamed potatoes, Nocellara black olives, date tomatoes and basil

€ 40

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## SALADS

### Nizzarda salad <sup>3-4</sup>

Green salad, cherry tomatoes, spring onion, hard-boiled eggs, smoked anchovies, tuna in oil,  
black olives and beans  
€ 32

### Cesar Salad <sup>1-3-5-6-7</sup>

Green salad, chicken breast, toasted bread, grana padano cheese, caesar dressing and  
hard-boiled eggs  
€ 32

### Mediterranean salad

Tomatoes, green olives, Apulian Cucumbers, basil.  
€ 30

### Caprese Salad <sup>7</sup>

Yellow and red tomatoes, buffalo mozzarella cheese, basil  
€ 30

### Sicilian salad <sup>7</sup>

Fennel, oranges, olives, primo sale cheese, oregano, basil  
€ 30

### Mixed salad

Soncino, lettuce, arugula Sicilian and Apulian cucumbers, tomatoes, radicchio, carrots  
€ 30

### Green salad

Soncino, lettuce, arugula, Sicilian and Apulian cucumbers  
€ 25

### Rice salad <sup>4-5-6</sup>

Cherry tomatoes, black olives , tuna in olive oil, corn, mozzarella, basil pesto  
€ 32

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## SANDWICHES

### Club Sandwich <sup>1-3-5-6-7</sup>

White bread, bacon, egg, lettuce, chicken, coppery tomatoes, mayonnaise  
€ 32

### Ham and cheese toast <sup>1-6-7</sup>

Toasted white bread, ham, sweet provolone cheese  
€ 25

### Cheeseburger <sup>1-6-7</sup>

Toasted white bread, beef burger, tomato, lettuce, cheddar  
€ 32

### Toast with Vegetables <sup>1-7</sup>

Toasted white bread, grilled zucchini and carrots  
€ 25

### Sicilian “pane cunzatu” bread <sup>1-3-4-7</sup>

Loaf of ancient Sicilian grains with tomato, anchovies, pecorino tuma persa cheese  
from Castronovo di Sicilia, oregano and extra virgin olive oil  
€ 25

All our Sandwiches are served with French fries

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## A L L E R G E N   L I S T

**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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