



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.

*“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

D E S S E R T L U N C H M E N U

EXECUTIVE CHEF
BELHASSEN BERBAT





LA TERRAZZA DEGLI DEI
IL RISTORANTE DI VILLA ATHENA

DESSERT

Classic Tiramisù ¹⁻³⁻⁷

€ 12

Sicilian cannolo with ricotta cheese ¹⁻³⁻⁷⁻⁸

€ 12

Ice cream from our territory ³⁻⁷ 

€ 12

Sliced fresh fruit of the season   

€ 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.*



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 SO₂ (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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