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Ressort: Reise & Tourismus

## Mondello, the pearl of Sicily.

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Mondello, a gem of Palermo, enchants with its long golden-sand beach and turquoise sea. Famous for its colorful beach huts, seafood restaurants, and lively summer atmosphere, it combines historical charm, seaside relaxation, and traditional Sicilian flavors in a single unforgettable experience.

Mondello, a fishing village just a few kilometers from Palermo, is famous for its long stretch of fine sandy beach and crystal-clear waters, perfect for swimming and water sports. Accessible by car, bus, or tram from the Sicilian capital, it is also renowned for its iconic Antico Stabilimento Balneare, a Liberty-style building on the beach dating back to the 1920s, symbolizing the aristocratic tourism of that era. Mondello offers a relaxing atmosphere and summer activities such as windsurfing, sailing, and pedal boating. Nearby, visitors can explore Monte Pellegrino and nature reserves. Visiting Mondello means combining sea, history, and Sicilian culture, enjoying unique landscapes and pristine waters, ideal for families.

For those looking to escape the crowds at the beach, a hike up Monte Pellegrino, the majestic mountain overlooking Palermo, is a perfect alternative. It is an unmissable destination for nature lovers and anyone seeking breathtaking views. Accessible by car or via hiking trails from the city center, it offers trekking routes and panoramic areas overlooking the Gulf of Palermo. At the summit stands the Sanctuary of Santa Rosalia, the city's patron saint, a site of pilgrimage and local culture. The mountain is part of the Monte Pellegrino Nature Reserve, protecting Mediterranean flora and fauna, from birds of prey to dense maquis forests.

Ideal for walks, outdoor sports, and photography, Pellegrino combines spirituality, nature, and spectacular coastal vistas. In Mondello, the maritime tradition is best savored in the numerous seafood restaurants lining the seafront. Here, freshness and quality meet Sicilian cuisine, offering iconic dishes such as spaghetti with sea urchins, anelletti with fish ragù, fried calamari and shrimp, grilled swordfish, and stuffed mussels. Raw seafood appetizers and seafood salads, paired with local wines, are also abundant. The convivial atmosphere and breathtaking views make every meal an unforgettable experience. Come to Mondello to taste the sea on your plate and explore the beauty of its surroundings.

Bericht online lesen: [https://turotti.en-a.ch/reise\\_tourismus/mondello\\_the\\_pearl\\_of\\_sicily-93317/](https://turotti.en-a.ch/reise_tourismus/mondello_the_pearl_of_sicily-93317/)

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