

IGIEA  
TERRAZZA BAR



Illustration by Fabrice Moireau



Settle in to our wonderful Sicilian paradise, watch the theatre unfold around you and enjoy something special from our cocktail list. Created by myself Salvatore Calabrese and my team. Salute!



# Creator of the world's most expensive cocktail and the perfect Cocktail Martini

As the world's leading bartender, Salvatore Calabrese, nicknamed "The Maestro", has been making drinks for more than 40 years. Crafting cocktails for presidents and royalty, the refined, the rich and famous, he is regarded as one of the most influential figures in the modern drinks industry. A best-selling author and a collector of rare spirits. Calabrese created the concept of liquid history to document and honour vintage drops. "When I was invited to help redesign the Bar at Villa Igiea I was intrigued by its social history and its links to international celebrity. Since opening its doors as a hotel in the early 1900s, it has hosted the great and the good of international royalty, celebrated artists and Hollywood icons alike."



ONCE UPON A TIME...	12
SALVATORE'S CLASSICS	16
NON ALCOHOLIC COCKTAILS	19
SPARKLING WINES	20
CHAMPAGNE	21
WINES	
WHITE	23
ROSÉ	24
RED	25
BITTERS, LIQUEURS AND FORTIFIED WINES	28
MARSALA FROM THE FLORIO CELLARS	29
SPIRITS	30
WHISKEY	31
CÒGNAC	32
IGIEA "PEARLS" COLLECTION	33
SOFT DRINKS	34
BEERS	35
SNACKS	38





STARTERS	39
FIRST COURSES	40
MAIN COURSES	41
DESSERTS	42







## KIRK 103 <sup>(12)</sup>

Kirk Douglas has lived 103 years with a Martini on his hand. He has inspired us to create a martini with our land's best ingredients. Mediterranean with hints of black olives, oregano and rosemary.

Bulldog gin and Stoli premium vodka scented with EVO olive oil, vermouth Del Professore infused with black olives. 25



## FAR EAST <sup>(8, 12)</sup>

Harrison Ford on his visit at Villa Igiea has always enjoyed a very classic Manhattan. Therefore we have created a rye whiskey and oriental scent based cocktail in his honour. Spicy and sweet with a floral touch.

Wild Turkey rye whiskey, aromatic wine and oriental spices. 24



## DIVINA <sup>(12)</sup>

Divina is a low sugar cocktail based on natural botanical and honey that celebrates the healthy lifestyle of the famous Maria Callas. Refreshing and fragrant as a spring garden.

Ciroc vodka, basil, kiwi and honey cordial, champagne. 24



## LOLLO

Lollo, that's how Gina Lollobrigida was called, famous for having interpreted the role of "The Blue Fairy". The color of this cocktail recalls the beauty of the Fairy. Sour and pungent with a dry lavender finish.

Bulldog gin, Italicus, Lavender honey and lemon juice. 24



### TUNISINA

Not everyone knows that Claudia Cardinale was born in Tunisia. This Cocktail embraces the Tunisian scenery with our island's scents and flavours.

Pleasantly bitter, aromatic with prickly pear.

Espolon Blanco tequila, Indigeno bitter, hibiscus and prickly pear liqueur.

23



### ALAIN'S BOURBON <sup>(12)</sup>

Alain Delon was photographed at Villa Igiea with his beloved bourbon. We could not resist to propose our version using the best ingredients that bonds perfectly. Intense... Strong... and tropical.

Wild Turkey 101, vermouth del professore, Campari, chocolate and patchouli bitter.

24



### STUNTMAN <sup>(4, 9)</sup>

Burt Lancaster was famous for being an acrobat and in most of his movies he was a "stuntman" of himself. Sharp on the palate and remarkably soft at the same time.

Kingston Gold, cardamom and grilled pineapple shrub.

25



### ICE QUEEN

Grace Kelly, the Princess of Monaco, was labelled by Hollywood journalists "the Ice Queen" given her reluctance and coldness during interviews. Bergamot and peppermint, freshness on the palate.

Ketel one, Acqua bianca, eucalyptus and anise aromatic ice.

24



### MADAME LORAINE

This rosy cocktail, made with a pinch of tomato liqueur and garnished with fried basil, is a tribute to Sofia Loren, who stayed at Villa Igiea.

Bulldog gin, Tomato liqueur, Strawberry puree, Red orange juice and honey. 24



### NEWMAN'S DAY<sub>(1)</sub>

Having a Newman's day in American culture means having 24 beers in a day. Paul Newman was a beer lover and this cocktail celebrate his passion. Velvety and creamy, a very unique beer...

Wild Turkey bourbon, mango, passion fruit and APA Sicilian beer. 22



**MY MARTINI**

God took six days to create the world, I took five to create the perfect “Cocktail Martini”. This is my way of serving this timeless classic. Tanqueray 10 or Elite ultra-premium vodka, Noilly Prat, lemon zest or olive. 25

**BREAKFAST MARTINI**

A modern classic popular all over the world, dry with a pinch of citrus and a persistent sweet and sour flavour from bitter orange jam. Bulldog gin, bitter orange marmalade, Cointreau, lemon juice. 25

**SPICY FIFTY**

An intriguing journey of flavours on the palate, sweet and sour with a warm spicy finish. Vanilla vodka, elderflower liqueur, honey, lime juice, 23fresh chilli. 23


**NEGRONI SVEGLIATO <sup>(12)</sup>**

A great classic embellished with a touch of Italianness thanks to the final notes of coffee. Bulldog gin, Campari, vermouth Del Professore, coffee. 22


**AMERICANO IGIEA <sup>(12)</sup>**


A twist of a timeless classic, the perfect aperitif to enjoy at our legendary Igiea Terrace. Campari, vermouth del Professore, bay leaf liqueur and soda water. 22



 **PALERMO TORINO** <sup>(12)</sup>  
 This Italian classic twist meets the vivacity of Sicilian flavors and our way aperitif concept.  
 Dry Marsala, Mancino chinato, lemon bitter, soda water with strawberries. 22

 **DONNA FRANCA** <sup>(12)</sup>  
 This elegant and fruity cocktail is inspired by the sparkling and whimsical personality of Donna Franca, who played a prominent role in Palermo society at the turn of the last century.  
 Bulldog gin, dry apricot syrup, lemon juice, Champagne, cherry foam. 25

 **SPRITZER FRESCO**  
 The perfect refreshing cocktail with mint and citrus notes for your afternoons in Sicily.  
 Acqua Bianca Liqueur, Prosecco Frattina, mint leaves, lemon juice, soda water. 22

 **INCANTO** <sup>(3,7,8)</sup>  
 This enchanting, refreshing and delicate punch unites the flavors of the people of the Mediterranean who met in Sicily through the years.  
 Clarified milk punch with: Kingston White rum, Acqua Bianca, grapes, coriander seeds, mint licorice lemon and Champagne. 24





## FIOR D'UVA

Grape juice, lemon juice,  
cherry syrup 14



## IGIEA GARDEN

Seedlip garden 108, kiwi  
and basil cordial, light tonic  
water. 14



## PASSION

Seedlip grove 42, mango,  
frutto della passione,  
soda al fico d'India e Ibisco. 14



## TERRA MIA

Red orange juice, strawberry  
puree, woodland syrup,  
lemon juice, soda. 14

# SPARKLING WINES

20

Quantity by the glass  
is 175ml per serve

Please speak to our Sommelier  
for our full wine list



700 Brut  
Cusumano  
*Pinot Nero, Chardonnay* 16 60

Brut 2021  
Murgo  
*Nerello Mascalese* 15 55

Ferrari Perlè Noir  
Ferrari  
*Pinot Nero* 150

Ferrari Perlè Rosé  
Ferrari  
*Pinot nero, Chardonnay* 90



Brut Rosé 2019  
Terrazze dell'Etna  
*Pinot nero,*  
*Nerello mascalese* 18 80

Franciacorta Brut DOCG  
"Grande Cuvée Alma"  
Bellavista  
*Chardonnay, Pinot Nero,*  
*Pinot Bianco* 100

# CHAMPAGNE

21

Quantity by the glass  
is 175ml per serve

Please speak to our Sommelier  
for our full wine list



Extra Brut  
Gosset  
Chardonnay, Pinot noir 30 140

Blanc de Blanc  
Pommery  
Chardonnay 23 120

La Cuvee Brut  
Laurent Perrier-Reims  
Chardonnay 130

Special Cuvee  
Bollinger  
Chardonnay, Pinot noir 160

Cuvée Louise Brut Nature  
2004  
Pommery  
Chardonnay, Pinot noir 250

Brut 2013  
Dom Pérignon  
Chardonnay, Pinot noir,  
Pinot meunier 450

Apanage Brut Rosé  
Pommery  
Chardonnay, Pinot noir,  
Pinot meunier 26 140

Cuvée Rosè Brut  
Laurent-Perrier  
Pinot noir 180



# WHITE WINES

Quantity by the glass  
is 175ml per serve

Please speak to our Sommelier  
for our full wine list



Grillo 2022  
Antonio Gerardi 12 50

---

Alta Mora Etna Bianco 2021  
Cusumano  
*Carricante* 15 60

---

Chardonnay 2021  
Tasca d'Almerita 22 100

---



Pinot Grigio 2022  
Jermann 16 70

---

Chablis Saint Martin 2022  
Domaine Laroche  
*Chardonnay* 20 90

---

# ROSÉ WINES

24

Quantity by the glass  
is 175ml per serve

Please speak to our Sommelier  
for our full wine list



Tefra 2022  
Tenuta Tascante  
*Nerello mascalese*      14 55

---

Rosa 2022  
Donnafugata  
*Nerello mascalese,*  
*Nocera*      16 60

---

Domaines Ott 2022  
Chateau Romassan  
*Syrah, Mourvedre,*  
*Grenache, Cinsault*      100

---



## RED WINES

Quantity by the glass  
is 175ml per serve

Please speak to our Sommelier  
for our full wine list



Alta Mora Etna Rosso 2020  
Cusumano  
*Nerello Mascalese* 16 70

Kaid 2020  
Alessandro di Camporeale  
*Syrah* 15 60

Santa Cecilia 2020  
Planeta  
*Nero d'Avola* 18 80



Brunello di Montalcino  
Castelgiocondo 2018  
Frescobaldi  
*Sangiovese* 35 140

Tignanello 2020  
Marchesi Antinori  
*Sangiovese,*  
*Cabernet Sauvignon,*  
*Cabernet franc* 250





# BITTERS, LIQUEURS AND FORTIFIED WINES

28

Quantity by the glass is 75ml per shot

## AMARI

K1	13
Indigeno	15
Amarcado	13
Florio	13
Averna	10
Averna tributo siciliano	14
Cynar 70 proof	12
Fernet	12
Fernet Branca menta	12
Montepolizo	13
Braulio	12

## LIQUORI

Campari bitter	12
Campari Cask Tales	30
Biancosarti	10
Acqua Bianca	14
Grand Marnier	12
Grand Marnier Centenaire	20
Dutch Cacao	16
Cointreau	12
Disaronno	12
Drambuie	12
La Fée Absinthe	16
Pernod Ricard	10
Bayles	12
Sambuca	10

## VERMOUTH

Del Professore Rosso	10
Del Professore Bianco	10
Del Professore Superiore	18
Cocchi Chinato	14
Carpano Antica Formula	12

## PORTO

Graham's 20	24
-------------	----

## SHERRY

Tio Pepe Fino	16
Noe Pedro Ximenez	18

## VINI DOLCI

Ben Rye Donna Fugata	22
----------------------	----

# MARSALA FROM THE FLORIO CELLARS

29

Quantity by the glass is 75ml per shot

			
Aegusa 1989	50	<b>SECCO</b>	
Aegusa 1994	40	Superiore Riserva 2000	
Aegusa 2001	25	2YO	40
		Superiore Riserva 2016	
		5YO	20
<b>DOLCE</b>			
Superiore Riserva		<b>VERGINE</b>	
1994 27YO	50	Riserva 1998 23YO	55
Superiore 2017 4YO	13	Riserva 2008 13YO	18
Oltrecento Superiore 2017	13	Terre Arse Riserva 2004	13
		Terre Arse Riserva 2006	13
<b>SEMISECCO</b>			
Superiore Riserva 2001			
20 YO	30		
Superiore Riserva 2007			
14 YO	20		
Targa Superiore			
Riserva 2007	14		
Donna Franca Superiore			
Riserva	20		
Superiore Riserva 2008			
15YO	22		

# SPIRITS

30

Quantity by the glass is 50ml per shot

## VODKA

Elite Ultra-Premium	21
Stoli Premium Vodka	16
Grey Goose	16
Konink's Tail	16
Beluga Gold Line	45
Ciroc	16
Belvedere	16
Ketel One	16

## GIN E GENEVER

Bulldog	13
Bombay	13
Tanqueray 10	18
Sipsmith VJOP	18
Beefeater 24	14
Etna Gin	16
Grand Tour Gin	15
Monkey 47	20
Roku	15
Plymouth	15
Hendrick's	16
Copperhead	20
Bols Genever	16
Plymouth Gin Navy Strength	16
Hoxton Gin Pink	13
Gin Mare	17
Insulae saline	15

## RUM E CACHAÇA

Appleton 8	18
Appleton 12	22
Trois Rivières	16

El Dorado 15	22
Zacapa Xo	35
Hoxton Banana Rum	38
Flor de Cana 25	50
Caroni 23	250
J.M. 2005	50
Yaguara	16
Sagatiba	14

## TEQUILA E MEZCAL

Clase Azul Ultra	500
Clase Azul Añejo	150
Clase Azul Gold	80
Clase Azul Reposado	40
Clase Azul Plata	25
Espolon Blanco	15
Espolon Reposado	18
Espolon Añejo	22
Patron Silver	16
Don Julio blanco	15
Don Julio reposado	18
Don Julio 1942	45
Jose Cuervo	
Reserva de la Familia	35
Tapatio Excelencia	50
Montelobos Espadin	16
Montelobos Ensemble	18
Montelobos Tobala	22
Agalia	18
Cenote Añejo	22
Cenote Reposado	18

# WHISKEY

31

Quantity by the glass is 50ml per shot

## SCOTCH WHISKEY HIGHLAND

Dalmore 15	30
Oban	20
Glenmorangie 18	30

## SPEYSIDE

Balvenie 21 Portwood	68
Balvenie 14 Week of Peat	30
Macallan 18	78
Macallan Armony Collection	80

## ISLAY

Lagavulin 8	18
Lagavulin 16	22
Lagavulin 12 2021 Special	
Release Cask Strength	50
Caol Ila 2010	27
Caol Ila 12	22
Caol Ila 18	55
Ardbeg Uigeadail	25
Port Askaig 17	35

## ISLAND

Talisker 18	40
Highland Park 18	41

## BLENDED

Johnnie Walker blue	40
Johnnie Walker black	22

## IRISH WHISKY

Black Bushmill	15
----------------	----

## BOURBON E TENNESSEE

Wild Turkey	14
Wild Turkey 101	15
Wild Turkey Rare Breed	18
Woodford Reserve	15
Four Roses Single barrel	22
Buffalo Trace	15
Bulleit	14
Jack Daniel's Single barrel	16
Russell's Reserve	18
Mitcher's Bourbon	15

## AMERICAN RYE

Rittenhouse 100 Proof	16
Wild Turkey Rye	14
Bulleit rye	16
Mitcher's rye	20

## JAPANESE WHISKY

Nikka Taketsuru	15
Miyagikyo Peated	65

# CÒGNAC

32

Quantity by the glass is 50ml per shot

## CÒGNAC

Remy Martin VSOP	20
Hine Antique	50
Frapin 1720	18
Frapin Extra	150
Hennessy XO	50

## ARMAGNAC

Darroze 20	40
Castarède 1993	40
Castarède 1983	50
Dartigalongue 1996	40
Dartigalongue 1979	60

## BRANDY

Cardenal Mendoza clàssico	18
---------------------------	----

## GRAPPE

Berta Roccanivo	28
Nonino Picolit cru	45
Nonino Antica cuvee	16
Poli Amarone	30
Sarpa Poli Oro	16
Altana del Borgo 1990	42
Rossi D'Angera	
Riserva Personale	18
Rossi D'Angera Trailaghi	16
Segnana Solera 42	20
Segnana Gentile	15



## SINGLE MALT

Macallan N6 in Lalique	800
Glenfiddich 1976	550
Bunnahabhain 1968 50YO	480
Glenlivet 1969	400
Glenfiddich 30YO S.T.	300
Glenrothes 1995 22YO	220
Balvenie 25	200
Highland Park 30	200
Auchentoshan 1999 22YO	130
Nikka Taketsuru 21	130
Bowmore 1988	120
Bunnahabhain 1980 37YO	120
Mortlach 2022	100
Macallan Edition N.6	100
Strathisla 8	85

## CÒGNAC AND ARMAGNAC

Louis XIII	550
Dartigalongue 1934	400
Dartigalongue 1952	250
Hennessy Paradise	250
Delamain Pléiade	
Collection Apogee 1965	250
Collection Plenitude 1980	170
Delamain 1983 40 YO	150

## MINERAL WATERS

San Benedetto still 0,33 cl	4
San Benedetto sparkling 0,33 cl	
San Benedetto still 0,65 cl	7
San Benedetto sparkling 0,65 cl	

## SOFT DRINKS

Coca Cola, Coca Cola Zero	6
Chinotto, Oransoda	

## FEVER TREE

## NATURAL SOFT DRINKS

Ginger beer	6
Ginger ale	
Tonic water indian tonic	
Water slimline	
Tonic water mediterranean	
Soda water	
Bitter lemon	
Lemonade	

## ORGANIC JUICES

Peach, Pineapple, Tomato, Golden apple, Williams Pear	8
--	---

## SQUEEZED

Orange, Grapefruit	10
--------------------	----

## CAFFETTERIA

Espresso	4
Caffè latte, Cappuccino	5
Barley coffee, Americano coffee	
Hot Chocolate	
Ice Coffee	6
Ice Tea	8

## TEAS &amp; INFUSIONS

Karkadè	6
Earl Grey	
English Breakfast	
Darjeeling	
Rooibos	
Green tea	
Jasmine	
Lapsang	
Lavanda	
Peppermint	
Verbena	
Camomille	

## BEERS

Nastro Azzurro	9
Tourtel analcolica	8
Leffe Blonde	10
Epica Polifemo APA	10
Birra dei Vespri Saison	
Organic	10
Birra dei Vespri Scisciri',	
Strong Ale	10





# SNACKS

38

From 11.30 am to 11.30 pm

Mixed of arancine and  
traditional panelle\* (1, 3, 5, 7, 9) 16

Fried squid\* and vegetables,  
sweet and sour sauce  
(1, 5, 14) 28

Eggplants parmigiana style  
(7)   25

Caesar salad  
roman lettuce, parmesan  
flakes, croutons, caesar  
dressing  
(1, 3, 4, 10) 20

with chicken (1, 3, 4, 10) 26

with red prawns\*  
(1, 2, 3, 4, 10) 35


Club sandwich, french fries\*  
and fresh salad  
(1, 3, 5, 7) 38



Beef hamburger, french  
fries\* and mixed salad  
(1, 5, 7) 35

# STARTERS

39

Lunch from 12:30 p.m. to 4:00 p.m.

Igiera salad (salads,  
tomatoes, heart of palm,  
avocado, coriander)  25  
with tuna (4) 30

Raw artichokes oil and  
lemon, rocket  ,  
parmesan flakes  25

Burrata with turnip greens  
and black truffle (7) 32

Red prawns carpaccio\*\*  
with stracciatella cheese  
and mixed salad (2, 7) 28

Raw scallops\*\*, lemon and  
seasonal truffles (14) 35

Tuna tartare\*\* with ricotta  
cheese and chicory (4, 7) 28



Veal with tuna sauce (3, 4, 7, 9) 28

# FIRST COURSES

40

Lunch from 12:30 p.m. to 4:00 p.m.

Pea cream <sup>(7)</sup>   18

Turmeric and saffron quinoa,  
seasonal vegetables and  
Trapanese pesto <sup>(8)</sup>   22

Spaghetti, tomato & basil  
<sup>(1, 7)</sup> 30

Busiate pasta with prawns\*  
and Raffadali  
pistachios <sup>(1, 2, 7, 8)</sup> 28

Tonnarelli carbonara <sup>(1, 3, 7)</sup> 26



# MAIN COURSES

41

Lunch from 12:30 p.m. to 4:00 p.m.


Artichokes Sicilian style,  
mint   25

Roasted octopus\*, baked  
potatoes and radish  
[14] 30

Grilled catch\*\* of the day,  
endive and citrus fruit [4, 7] 38



Small chicken Milanese,  
green beans, tomato and  
basil [1, 3, 7] 28

Beef fillet, olive oil mashed  
potatoes and seasonal  
vegetables [7, 9] 42

Turnip greens with garlic,  
chili and olive oil  8

Extra virgin olive oil  
mashed potatoes [7] 10

Spinach in sour sauce or  
with butter and Parmesan  
cheese [7] 12

Sicilian Caponata  
[8, 9, 12]   15

# DESSERTS

42



Lunch from 12:30 p.m. to 4:00 p.m.




Sicilian ricotta cannoli with  
pistachio ice cream (1, 3, 7, 8) 12

Traditional tiramisù (3, 7)  14

Chocolate panna cotta with  
red fruit (7) 14

Seasonal fruit platter 15

Selection of sorbet   
and homemade ice cream   
(3, 7) 12

Suitable for Vegetarians   
Vegan   
Gluten-free products 

Most of the ingredients come from organic and sustainable crops

The numbers next to each dish and drink indicate ingredients which are considered allergens.

Food Allergy Information:  
certain dishes and beverages may contain one or more of the 14 allergens (and products thereof) designated by EU Regulation No. 1169/2011:

(1) Cereals,  
(2) Crustaceans, (3) Eggs, (4) Fish,  
(5) Peanuts, (6) Soya, (7) Milk and derivatives, (8) Nuts, (9) Celery,  
(10) Mustard, (11) Sesame seeds,  
(12) Sulphur Dioxide, (13) Lupins,  
(14) Shellfish.

\*The fish we use is mainly locally sourced, sustainably caught and not of protected species. All the raw fish served in our restaurant has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004 for pre-cleaning prior to consumption

\*\* According to market availability some products may be frozen at origin







VILLA IGIEA  
PALERMO

A ROCCO FORTE HOTEL

**CAMPARI.**