



THE ISLAND OF DESIRE

IGIEA
TERRAZZA BAR



Above: Sicily and the Straits of Messina, from a nautical atlas, 1646

**ISLAND OF DESIRE:
RETRACE SICILY'S CENTURIES
OF REINVENTION WITH
SALVATORE CALABRESE'S
NEW COCKTAIL MENU**

TREASURES OF SICILY

A jewel in the heart of the Mediterranean, Sicily has always been an island of desire, coveted and settled by different populations since the Phoenicians in the 11th century BC. Since then, the Greeks, Romans, Arabs, Normans, French and Spanish have all passed through, each imprinting onto existing traditions to shape our rich and inimitable identity. Experience the layers of spice, texture and aroma that each culture has left behind as you drink in our enigmatic region – a melting pot of culture, resilience, and flavour.

THE MAESTRO

SALVATORE CALABRESE

Salvatore Calabrese is regarded as one of the most influential figures in the modern drinks industry. Known as The Maestro, Calabrese created the concept of liquid history and has been crafting cocktails for over 40 years.

“When I was invited to help redesign the bar at Villa Igiea, I was intrigued by its social history. Since the early 1900s, it has hosted the great and the good of international royalty, celebrated artists and Hollywood icons alike.”



Above: Salvatore Calabrese, creator of the world's most expensive cocktail.



Above: Floor mosaic depicting the vestibule of Polyphemus.

THE COCKTAILS

THE PHOENICIANS



PURPLE

A vivid homage to the colourful past of the Phoenicians – masters of glass and purveyors of purple. Light and bitter with a hint of the sea.

Campari, Kombu Seaweed
Tonic.

22



Above: Arrival of a Phoenician merchant ship into the harbour.



Above: Ancient Greeks dance of the wine press (pas de deux).

THE GREEKS



MEDUSA

The ancient Greeks gifted our isle with its signature olive groves – a profoundly fruitful contribution. Uplifting and floral, with notes of bergamot and orange blossom.

Bulldog Gin, Orange Blossom Liqueur, Acqua Bianca, Olive leaf.

THE ROMANS



MIXTUM

Rome paved the way for cultural exchange under a Sicilian sun that gilded its wheat and ripened vines that Bacchus himself would have exalted. Sharp and dry - a triumph of complex flavours complemented by earthy tones.

Aquavit, Jenever, Marsala Wine, Fino Sherry, Passito di Pantelleria.



Above: Celebration in honour of Ceres, Roman goddess of agriculture.



Above: Arrival of Arabs in Mazara del Vallo.

THE ARABS

▼ SHARAB

Reminiscent of the ancient Arabian sharāb, brought to Sicily and frosted with Etna's snow. A delicate citrus-scented milk punch.

Kingston 62 White Rum,
Coconut Milk, Honey,
Tahini.

24

THE NORMANS

☒ NORÐMAÐR

Intrepid Norman seafarers enriched our culinary landscape with sardine pasta, alongside a taste for adventure. A true aromatic cocktail, sour and saline, with a surprising twist that echoes an iconic Sicilian dish.

Wild Turkey Bourbon, Liqueur infused with Fennel, Pine Nut and Raisin, Lemon Juice, Dry Sardine Powder.

24



Above: Roger of Sicily capturing Palermo, 1072.



Above: Gold carlin of Charles of Anjou, 1278.

THE FRENCH



ANTUDO

A drink with layers of sophistication – typical for the French connection, which shaped Sicily's love affair with dessert. Bubbly and refreshing with a tropical note.

Cîroc Vodka, Sage, Oregano, Lime Cordial, Cantaloupe and Sumac Foam.

25

THE SPANISH



QUATTRO CANTI

Whispers of treasures from the New World wash over Sicilian shores, bringing new depths of flavour to our island. Fragrant, subtle, and delicate, with a blush of sweetness.

Cacao Vodka, Orange Wine,
Fino Sherry, Prickly Pear
Liqueur, Grape Juice.

22



Above: 14th century miniature of Pedro III, King of Aragon and Sicily.

THE ITALIANS



ARMONY

Rare, timeless. The history of a blended culture told through fine vintages. A sip of Sicily, perfected. Flavours in harmony with the beauty of our storied land.

Dartigalongue 1979, Aegusa
Marsala 2001, Campari Cask
Tales, Grand Marnier
Centenaire.

50



A CORE A CORE, NAPLES

A tale of two kingdoms; a drink of two halves, inspired by the synergy between Sicily and Naples. Intense with a balanced sweetness.

Kingston 62 Gold Rum,
Doragrossa Coffee Liqueur,
Espresso, Ricotta Foam. 22



MERAVIGGHIA, PALERMO

In celebration of the diverse peoples who sailed through sapphire waves to our inviting shores. A fresh and enveloping fusion that recalls the endless sea.

Dry Marsala, Bitter Santoni,
Citrusy Soda Water, Cucunci. 22



Above: Greek scholar Archimede of Syracuse's famous 'Eureka'.

SALVATORE'S CLASSICS



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 or Elite Ultra-Premium Vodka, Noilly Prat, Lemon Zest or Olive. 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, Fresh Chilli. 23



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



NEGRONI SVEGLIATO

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

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

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

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,
Sparkling Wine, Mint Leaves,
Lemon Juice, Soda Water. 22



KIRK 103

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 Elite Ultra-Premium Vodka Scented with EVO Olive Oil, Vermouth Del Professore infused with Black Olives. 25



Above: The Detroit of Messina, between Sicily and Calabria (Italy).

NON-ALCOHOLIC COCKTAILS

 **NEGRONI 0%**

A timeless classic and
'alcoholless'.

Seedlip Spice, BTTR and
0% Vermouth.

15

 **GREEN GARDEN**

Refreshing, thirst quenching
and relaxing.

Seedlip Garden, Cucumber
and Lemon.

15

 **TERRA MIA 2.0**

The second is always better
than the first one...

Red Orange, Strawberry and
Lemon.

15

 **SEA TRUS**

Sea and citrus, that is Sicily.

Seedlip Grove, Apricot and
Oransoda.

15



VILLA IGIEA
PALERMO

A ROCCO FORTE HOTEL

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