

IGIEA  
TERRAZZA BAR



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!



SALVATORE CALABRESE

## 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."

## IGIEA TERRAZZA BAR

For any information about ingredients and allergens, it is possible to consult the appropriate documentation that will be provided, upon request, by the staff on duty.

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 gluten free, (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.

\*According to market availability, some products may be deep-frozen or frozen at origin.

\*\* Blast chilled according to current legislation.

Prices in Euro  
Service and VAT included.

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 **KIRK 103 (12)**  
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 Belvedere vodka scented with EVO olive oil, vermouth Del Professore infused with black olives. 25

 **FAR EAST (8, 12)**  
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 with orange blossom and oriental spices. 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

 **DIVINA (12)**  
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

 **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 soda. 23

 **ALAIN'S BOURBON (12)**  
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 (4, 9)**  
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. Appleton reserve , 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

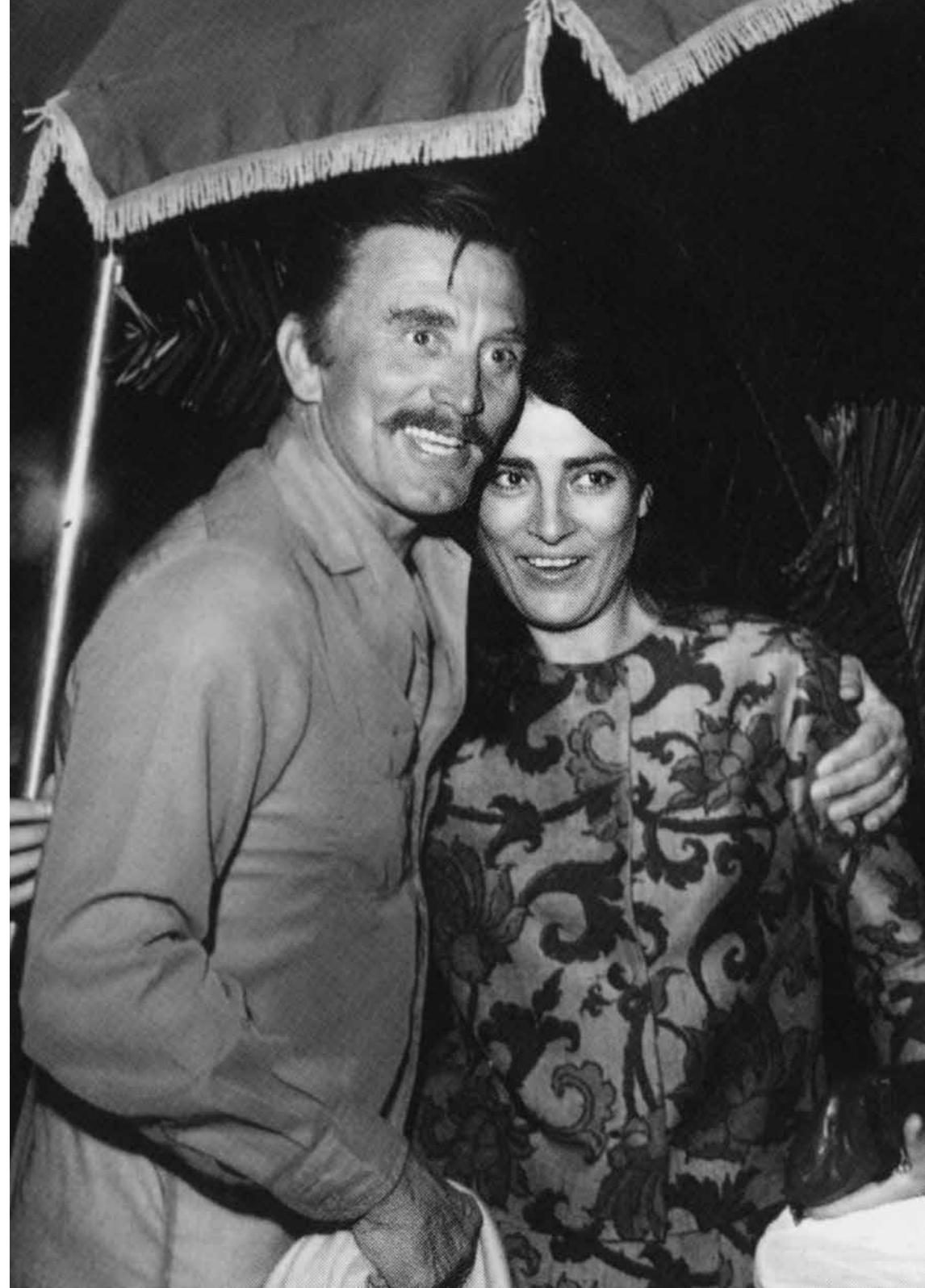
This rosy cocktail, made with a pinch of tomato liqueur and garnished with fried basil, is a tribute to Sofia Loren, who stayed at Villa Igiea.

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

### 🍺 NEWMAN'S DAY( 1)

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, hop and IPA 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 Stolichnaya elite, 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, fresh chilli. 23

 **NEGRONI SVEGLIATO (14)**  
 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 (14)**  
 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 (14)**  
 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 (14)**  
 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

 **SGROPPINO MEDITERRANEO**  
 The creaminess conferred from the ice cream and the aromaticity of the herbs, evoke the flavours and aromas of our gardens. Ketel one vodka, Limoncello, lime juice, Mediterranean herbs syrup, lemon sorbet. 21



🍷 **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

Quantity by the glass  
is 175ml per serve

Please speak to our Sommelier  
for our full wine list

18



700 Brut  
Cusumano  
*Pinot Nero, Chardonnay* 15 60

Brut 2020  
Murgo  
*Nerello Mascalese* 14 55

Ferrari Perlè 2016  
Ferrari  
*Chardonnay* 18 80

Brut Rosé 2019  
Terrazze dell'Etna  
*Pinot nero,  
Nerello mascalese* 17 80

Franciacorta Brut DOCG  
"Grande Cuvée Alma"  
Bellavista  
*Chardonnay, Pinot Nero,  
Pinot Bianco* 22 100



## CHAMPAGNE

Quantity by the glass  
is 175ml per serve

Please speak to our Sommelier  
for our full wine list

19



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* 35 160



Cuvée Louise Brut Nature  
2004  
Pommery  
*Chardonnay, Pinot noir* 250

Belle Epoque 2014  
Perrier Jouet  
*Chardonnay, Pinot noir,  
Pinot meunier* 300

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

Cuvée Rosé Brut  
Laurent-Perrier  
*Pinot noir* 180



## WHITE WINES

21

Quantity by the glass  
is 175ml per serve

Please speak to our Sommelier  
for our full wine list

		
Helios 2021 Di Giovanna <i>Grillo</i>	14	50

Altamura Etna Bianco 2021 Cusumano <i>Carricante</i>	15	60
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Chardonnay 2019 Tasca d'Almerita	22	100
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Pinot Grigio 2021 Jermann	16	70

Chablis Saint Martin 2021 Domaine Laroche <i>Chardonnay</i>	20	90
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## ROSÉ WINES

Quantity by the glass  
is 175ml per serve

Please speak to our Sommelier  
for our full wine list



Madame Rosé 2021  
Sallier de la tour  
*Syrah* 12 40

Tefra 2021  
Tenuta Tascante  
*Nerello mascalese* 14 55

22

## RED WINES

Quantity by the glass  
is 175ml per serve

Please speak to our Sommelier  
for our full wine list



Diciassette Salme 2020  
Cottanera  
*Nerello Mascalese* 15 55

Kaid 2019  
Alessandro di Camporeale  
*Syrah* 16 60

Santa Cecilia 2019  
Planeta  
*Nero d'Avola* 18 80

23



Brunello di Montalcino  
Castelgiocondo 2017  
Frescobaldi  
*Sangiovese* 35 140

Tignanello 2019  
Marchesi Antinori  
*Sangiovese,*  
*Cabernet Sauvignon,*  
*Cabernet franc* 60 250



## BITTERS, LIQUEURS AND FORTIFIED WINES

26

Quantity by the glass is 75ml per serve

<b>AMARI</b>	
K1	13
Indigeno	12
Amarcado	13
Florio	13
Averna	10
Averna tributo siciliano	12
Cynar 70 proof	12
Fernet	10
Fernet Branca menta	10
Montepolizo	13
Braulio	10
<b>LIQUORI</b>	
Campari bitter	10
Campari Cask Tales	25
Biancosarti	10
Acqua Bianca	14
Grand Marnier	12
Grand Marnier Centenaire	20
Dutch Cacao	16
Borghetti	10
Cointreau	12
Disaronno	12
Drambuie	12
Assenzio	16
Pernod Ricard	10
Bayles	12
Sambuca	10

<b>VERMOUTH</b>	
Cinzano 1757	10
Cinzano bianco	10
Del Professore Superiore	16
Mancino chinato	14
Nolly Prat	10
<b>PORTO</b>	
Graham's 20	22
<b>SHERRY</b>	
Tio Pepe Fino	16
Noe Pedro Ximenez	18
<b>VINI DOLCI</b>	
Ben Rye Donna Fugata	15

## MARSALA FROM THE FLORIO CELLARS

27

Quantity by the glass is 75ml per serve

Aegusa 1989	50	<b>SECCO</b>	
Aegusa 1994	40	Superiore Riserva 2000 2	40
Aegusa 2001	25	Superiore Riserva 2016 5	20
<b>DOLCE</b>		<b>VERGINE</b>	
Superiore Riserva 1994 27	50	Riserva 1988 23	55
Superiore 2017 4	13	Riserva 2008 13	18
Oltrecento Superiore 2017	13	Terre Arse Riserva 2004	13
<b>SEMISECCO</b>		Terre Arse Riserva 2006	13
Superiore Riserva 2001 20	30		
Superiore Riserva 2007 14	20		
Superiore Riserva 2015 6	16		
Targa Superiore			
Riserva 2007	14		
Donna Franca Superiore			
Riserva	20		

## SPIRITS

Quantity by the glass is 50ml per serve

### VODKA

Belvedere	16
Grey Goose	16
Konink's Tail	16
Beluga Gold Line	30
Ciroc	16
Stolichnaya Elite	21
Ketel One	16

### GIN E GENEVER

Bulldog	13
Bombay	13
Ginacria	15
Tanqueray 10	18
Sipsmith VJOP	18
Beefeater 24	14
Etna Gin	16
Grand Tour Gin	14
VII Hills	15
Hendrick's	15
Monkey 47	18
Roku	14
Playmouth	14
Hayman's Old Tom	14
Copperhead	18
Bols Genever	16
Plymouth Gin Navy Strenght	16
Hoxton Gin Pink	13
Gin Mare	17
Sipsmith Sloe Gin	16

### RUM E CACHAÇA

Appleton Reserve Blend	16
Appleton 8	18
Appleton 12	20
Trois Rivièrs	16

Bacardi Carta Blanca	15
Chairman's reserve spiced	14
Goosling Black Seal	14
Mount Gay Black Barrel	16
El Dorado 12	16
El Dorado 15	19
Diplomático	
Reserva Exclusiva	14
Santa Teresa 1796	14
Zacapa 23	17
Zacapa Xo	30
Hoxton Banana Rum	38
Abuelo 7	16
Abuelo 12	19
Flor de Cana 25	44
Caroni 23	140
Yaguara	16
Sagatiba	14

### TEQUILA E MEZCAL

Espolon Blanco	15
Espolon Reposado	18
Espolon Anejo	22
Patron Silver	16
Patron Platinum	36
Don Julio blanco	15
Don Julio reposado	18
Don Julio 1942	45
Jose Cuervo	
Reserva de la Familia	22
Tapatio Excelencia	50
Montelobos Espadin	16
Montelobos Ensemble	18
Montelobos Tobala	22
Agalia	18

## 28

## WHISKEY

Quantity by the glass is 50ml per serve

### SCOTCH WHISKEY HIGHLAND

Dalmore 15	30
Aberfeldy 12	14
Oban	20
Glenmorangie 18	26

### SPEYSIDE

Balvenie 21 Portwood	64
Benromach 10	28
Macallan 18	78
Clynelish 14	22

### ISLAY

Lagavulin 8	18
Lagavulin 16	22
Ardbeg Uigeadail	25

### ISLAND

Talisker 18	36
Highland Park 18	39

### CANADIAN WHISKY

Crown Royale	15
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### BLENDED

Johnnie Walker blue	40
Johnnie Walker green	19
Johnnie Walker black	18

### IRISH WHISKY

Black Bushmill	15
Teeling 24	42
Connemara peated	15

### BOURBON E TENNESSEE

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

### RYE

Rittenhouse 100 Proof	16
Bulleit rye	16
Mitcher's rye	20

### JAPANESE WHISKY

Nikka Days	15
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## 29

## CÒGNAC

Quantity by the glass is 50ml per serve

30

### CÒGNAC

Remy Martin VSOP	18
Hine Antique	48
Frapin 1720	16
Frapin Extra	95
Hennessy Paradise	180
Hennessy Xo	45
Louis XIII	480

### ARMAGNAC

Darroze 20	38
Dartilongue hors d'age	22
Dartilongue 1996 vintage	40

### BRANDY

Cardenal Mendoza clàssico	18
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### GRAPPE

Berta Roccanivo	25
Nonino Picolit cru	36
Nonino Antica cuvee	16
Poli Amarone	30
Sarpa Poli Oro	16
Altana del Borgo 1988	40
Rossi D'Angera	18
Riserva Personale	18
Rossi D'Angera Trailaghi	16

## SOFT DRINKS

31

### 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
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### CAFFETTERIA

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

### TEAS & INFUSIONS

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

## BEERS

32

### BEERS

Nastro Azzurro	8
Tourtel analcolica	
Heineken	9
Corona	
Epica Polifemo	
American pale ale	10
Epica Cerere Weiss	
Epica Ares Stout	



## SNACKS

From 11:30 to 23:30

Mixed of arancine and  
traditional panelle\* (1, 3, 7) 18

Fried squid\* and vegetables,  
sweet and sour sauce  
(1, 6, 14) 25

Caesar salad  
roman lettuce, parmesan  
flakes, croutons, caesar  
dressing  
(1, 4, 7, 10, 12) 18

with chicken (1, 4, 7, 10, 12) 24

with red prawns\*  
(1, 2, 4, 7, 10, 12) 35

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

Beef hamburger, french  
fries\* and mixed salad  
(1, 3, 7) 35

## 34

## CRUDO

From 11:30 to 23:30

Red prawns carpaccio\*,  
stracciatella cheese and pea  
cream (2, 7) 28

Cuttlefish\*\*, avocado and  
roe (14) 28

Snapper\*\* eoliana style (4) 28

Tuna\*\*, ricotta cheese and  
artichoke (4, 7) 30

Scallop\*\*, lemon cream and  
seasonal truffle (3) 35

Plateau du Jour (min. 2  
pax)\*\*\* (2, 3, 4, 6, 10, 14) 90

Kobe beef tartare, almond,  
sea urchins\*, vegetable (8) 35

## 35

## STARTERS

From 12:30 to 16:00

Terrazza salad (4) 26

Fennel, orange and olives 20

Artichoke with roe (4) 26

Burrata cheese, black truffle  
and asparagus (7) 28

Eggplant parmigiana (7) 20

Quinoa with turmeric and  
saffron, seasonal vegetable,  
Trapanese style pesto (7) 20

Veal with tuna sauce, caper's  
oil (4, 7, 9) 28

## FIRST COURSE

From 12:30 to 16:00

Pea cream with ricotta cheese flakes (4)	18
Spaghetti, tomato & basil (1, 7)	24
Busiate pasta with prawns* and Raffadali pistachios (1, 2, 7, 8)	27
Tonnarelli Carbonara (1, 3, 7)	28

## 38

## MAIN COURSES

From 12:30 to 16:00

Artichokes Sicilian style, mint	24
Roasted octopus*, hand cut potatoes and rocket (14)	34
Sea bass with citrus fruit, braised fennel (4, 7)	38
Ginger cockerel, lemon and rosemary, seasoned carrots (7)	32
Beef filet, olive oil mashed potatoes and seasonal vegetable (7)	42

## 39

Tomato, onions and capers	10
Asparagus	10
Extra virgin olive oil mashed potatoes (7)	10
Eggplant Caponata (9)	10
Seasoned carrots (7)	10

## DESSERTS

From 11:30 to 23:30

40

Ricotta cheese Sicilian  
cannolo (1, 7, 8) 12

Traditional tiramisù (3, 7) 12

Chocolate panna cotta with  
red fruit (4, 7) 14

Composition of seasonal fruit 12

Assortment of home-made  
ice cream and sorbet (3, 7, 8) 12





VILLA IGIEA  
PALERMO

A ROCCO FORTE HOTEL

**CAMPARI®**