

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."

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For a full list of allergens please ask a team member







SPARKLING WINES

13

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

Almerita Rosé 2018
Tasca d'Almerita
Pinot nero 16 80



Brut Rosé 2020
Terrazze dell'Etna
*Pinot nero,
Nerello mascalese* 18 80

Franciacorta Brut DOCG
"Grande Cuvée Alma"
Bellavista
*Chardonnay, Pinot Nero,
Pinot Bianco* 95



CHAMPAGNE

15

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 150



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 2023
Antonio Gerardi 10 40

Alta Mora Etna Bianco 2022
Cusumano
Carricante 15 60

Chardonnay 2022
Tasca d'Almerita 22 100



Pinot Grigio 2023
Jermann 16 65

Chablis Saint Martin 2023
Domaine Laroche
Chardonnay 20 90

ROSÉ WINES

18

Quantity by the glass
is 175ml per serve

Please speak to our Sommelier
for our full wine list



Calafuria 2023
Tormaresca
Negroamaro 11 45

Etna Rosato 2023
Cottanera 11 45

Coraline 2022
Brugnano
Frappato 10 35

RED WINES

Quantity by the glass
is 175ml per serve

Please speak to our Sommelier
for our full wine list



Alta Mora Etna Rosso 2021
Cusumano
Nerello Mascalese 16 70

Kaid 2021
Alessandro di Camporeale
Syrah 15 60

Santa Cecilia 2021
Planeta
Nero d'Avola 18 80



Brunello di Montalcino
Castelgiocondo 2019
Frescobaldi
Sangiovese 30 140

Luce 2021
Frescobaldi
Sangiovese 280





BITTERS, LIQUEURS AND FORTIFIED WINES

22

Quantity by the glass is 75ml per shot

AMARI

K1	13
Indigeno	15
Amacardo	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
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SHERRY

Tio Pepe Fino	16
Noe Pedro Ximenez	18

VINI DOLCI

Ben Rye Donna Fugata	22
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MARSALA FROM THE FLORIO CELLARS

23

Quantity by the glass is 75ml per shot

			
Aegusa 1989	50	SECCO	
Aegusa 1994	40	Superiore Riserva 2000	
Aegusa 2001	25	2YO	40
		Superiore Riserva 2016	
		5YO	20
DOLCE			
Superiore Riserva			
1994 27YO	50	VERGINE	
Superiore 2017 4YO	13	Riserva 1998 23YO	55
Oltrecento Superiore 2017	13	Riserva 2010 13YO	18
		Riserva 2011 10YO	15
		Terre Arse Riserva 2006	13
SEMISECCO			
Superiore Riserva 2001			
20 YO	30		
Targa Superiore			
Riserva 2007	14		
Donna Franca Superiore			
Riserva	20		
Superiore Riserva 2008			
15YO	22		

SPIRITS

24

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

25

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
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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

26

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 1983	50

BRANDY

Cardenal Mendoza clàssico	18
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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

**DAVIDOFF SERIE ANNIVERSARIO
AND BOWMORE 1988**

Special T	150
Special R	150
Entreacto	130

The Serie Anniversario is a synonym of celebrations, it has an exquisite aroma, light spicy notes with a creamy and complex finish.

**DAVIDOFF SERIE SIGNATURE
AND BALVENIE 21 YO**

Toro	100
2000	90

The Serie Signature embrace the delicacy of Davidoff taste. Is a mix of freshness and earthy notes with a touch of sweetness.

**DAVIDOFF SERIE GRAND CRU
AND DELAMAIN 1983 40 YO**

Toro	180
Robusto	175

The word "Grand Cru" says it all. The expression of Davidoff medium strength cigars at his best.

**DAVIDOFF MILLENNIUM BLEND
AND CLAZE AZUL REPOSADO**

Short Robusto	65
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The Serie Millenium represents Davidoff's new era with the creation of different blends exploring new horizons. Toasted coffee beans, chocolate and caramel will accompany your journey.

**DAVIDOFF WINSTON
CHURCHILL LH AND THE
GLENLIVET 1969**

Churchill	450
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The Winston Churchill Late Hour Blend is aged in a selected Scotch single malt oak barrel where the tobacco leaves enhance its depth, strength and Aroma. Leather, wood dark chocolate will tease your palate. A cigar worthy of the name it bears.

**DAVIDOFF SERIE NICARAGUA
AND FLOR DE CANA 25 YO**

Toro	60
Robusto	55

The serie Nicaragua carries all complexity of the land it comes from. Powerful and exotic without missing in elegance and finesse.

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

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
Hippana Strong Ale	10
Hippana White	10

SNACKS

From 11.30 am to 16.00 pm

Mixed arancine and
traditional panelle* 18

Fried squids* and vegetables,
sweet and sour sauce 28

Eggplants "parmigiana"
style 25

Caesar salad
roman lettuce, parmesan
flakes, croutons, caesar
dressing 20

with chicken 26

with red prawns* 40

Special by Fulvio Pierangelini
Club sandwich with french
fries* and fresh salad 42

Beef hamburger, french
fries* and mixed salad 36



STARTERS

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

Igiea salad (salads, tomatoes, heart of palm, avocado, coriander)	25
with tuna	30
with mozzarella cheese	30

Raw artichokes oil and lemon, rucola, parmesan flakes	25
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Burrata cheese with courgettes, pumpkin seeds and chili pepper	32
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Red prawns carpaccio** with stracciatella cheese and mixed salad	28
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Raw scallops**, lemon and seasonal truffles	35
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Tuna tartare** with ricotta cheese and "puntarelle"	28
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Veal with tuna sauce	28
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FIRST COURSES

34

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

Pumpkin cream, ginger oil 18

Turmeric and saffron quinoa,
seasonal vegetables and
pesto Trapanese style 22

Spaghetti, tomato & basil 30

Busiate pasta with prawns*
and Raffadali pistachios 28

Tonnarelli "Carbonara" style 26

SIDE DISHES AND MAIN COURSES

35

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

Artichokes Sicilian style,
mint 25

Roasted octopus*, baked
potatoes, radish 30

Grilled fish of the day, endive
and citrus fruit 38

Chicken "Milanese" style,
green beans, tomato
and basil 28

Beef fillet, olive oil mashed
potatoes and seasonal
vegetables 42

Turnip greens with garlic,
chili and olive oil 8

Extra virgin olive oil mashed
potatoes 10

Spinach in sour sauce or
with butter and
Parmesan cheese 12

Sicilian Caponata 15

DESSERTS

36

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

Sicilian ricotta cannoli with
pistachio ice cream 12

Traditional tiramisù 14

Chocolate panna cotta with
red fruit 14

Seasonal fruit platter 15

Selection of sorbet
and homemade ice cream 12

Dear Guests, please note that prices are subject to a 15% Discretionary Service Appreciation.

We cannot guarantee a total absence of allergens of our dishes and beverages.

*Villa Igiea supports local suppliers and italian farmers to celebrate the wealth and diversity of produce and all of our fish is sustainable certified. 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.