





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."

IGIEA TERRAZZA BAR

Suitable for Vegetarians Y Vegan 💥 Gluten-free products 🐠

Most of the ingredients come from organic and sustainable crops

Please inform our team of any food allergies or intolerances.

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
- derivates, (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

Prices in Euro Service and VAT included.

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ONCE UPON A TIME...

SOFT DRINKS

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XIRK 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 Stoli premium vodka scented with EVO olive oil, vermouth Del Professore infused with black olives. 2

I 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.

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 and oriental spices.

24

T LOLLO

24

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 liquer.

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.

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.

Kingston Gold, cardamom and grilled pineapple shrub.

I 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

23

T 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.

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 and APA
Sicilian beer. 22



I 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.

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.

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 (12)

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 (12)

25

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.

PAI FRMO TORINO (12)

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

T DONNA FRANCA (12)

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 (3,7,8)

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



Ĭ	FIOR D'UVA
	Grane iuice

Grape juice, lemon juice, cherry syrup

IGIEA GARDEN

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

PASSION

14

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

I TERRA MIA

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

20

SPARKLING WINES

Quantity by the glass is 175ml per serve

Please speak to our Sommelier for our full wine list



80

100

700 Brut Cusumano *Pinot Nero, Chardonnay* 15 60 Brut Rosé 2019 Terrazze dell'Etna Pinot nero, Nerello mascalese

Brut 2021 Murgo

Nerello Mascalese 14 55

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

Ferrari Perlè Noir Ferrari

Pinot Nero 150

Ferrari Perlè Rosé

Ferrari

Pinot nero, Chardonnay 20 90

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	1/.0	Cuvée Louise Brut Nature 2004 Pommery	
Chardonnay, 1 mot non	30	140	Chardonnay, Pinot noir	250
Blanc de Blanc Pommery <i>Chardonnay</i>	23	120	Belle Epoque 2014 Perrier Jouet Chardonnay, Pinot noir, Pinot meunier	300
La Cuvee Brut Laurent Perrier-Reims <i>Chardonnay</i>		130	Apanage Brut Rosé	
Special Cuvee			Pommery Chardonnay, Pinot noir, Pinot meunier 26	140
Bollinger Chardonnay, Pinot noir	35	160	Cuvèe Rosè Brut Laurent-Perrier	180
Bollinger	35	160	Chardonnay, Pinot noir, Pinot meunier 26 Cuvèe Rosè Brut	



23

WHITE WINES

Quantity by the glass is 175ml per serve

Please speak to our Sommelier for our full wine list



Helios 2022 Di Giovanna *Grillo*

10 50

Alta Mora Etna Bianco 2021 Cusumano

Carricante 15 60

Chardonnay 2021 Tasca d'Almerita

asca 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



Madame Rosé 2022 Sallier de la tour *Syrah*

12 40

Tefra 2022 Tenuta Tascante Nerello mascalese

14 55

RED WINES 25

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 16 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
60 250





28

BITTERS, LIQUEURS AND FORTIFIED WINES

Quantity by the glass is 75ml per shot

AMARI		VERMOUTH	
K1	13	Del Professore Rosso	10
Indigeno	15	Del Professore Bianco	10
Amarcado	13	Del Professore Superiore	18
Florio	13	Cocchi Chinato	14
Averna	10	Carpano Antica Formula	12
Averna tributo siciliano	14		
Cynar 70 proof	12	PORTO	
Fernet	12	Graham's 20	24
Fernet Branca menta	12		
Montepolizo	13	SHERRY	
Braulio	12	Tio Pepe Fino	16
		Noe Pedro Ximenez	18
LIQUORI			
Campari bitter	12	VINI DOLCI	
Campari Cask Tales	30	Ben Rye Donna Fugata	22
Biancosarti	10		
Acqua Bianca	14		
Grand Marnier	12		
Grand Marnier Centenaire	20		
Dutch Cacao	16		
Borghetti	12		
Cointreau	12		
Disaronno	12		
Drambuie	12		
Assenzio	16		
Pernod Ricard	10		
Bayles	12		
Sambuca	10		

MARSALA FROM THE FLORIO CELLARS

Quantity by the glass is 75ml per shot

			(
Aegusa 1989 Aegusa 1994	50 40	SECCO Superiore Riserva 2000	
Aegusa 2001	25	2YO	4(
DOLCE		Superiore Riserva 2016 5YO	20
Superiore Riserva		310	۷.
1994 27YO	50	VERGINE	
Superiore 2017 4YO	13	Riserva 1988 23YO	5
Oltrecento Superiore 2017	13	Riserva 2008 13Y0 Terre Arse Riserva 2004	18 13
SEMISECC0		Terre Arse Riserva 2004	13
Superiore Riserva 2001			
20 YO	30		
Superiore Riserva 2007 14 YO	20		
Superiore Riserva 2015	20		
6YO	16		
Targa Superiore	1 /		
Riserva 2007 Donna Franca Superiore	14		
Riserva	20		

30 **SPIRITS** Quantity by the glass is 50ml per shot VODKA Flite Ultra-Premium 21 Fl Dorado 15 22 Stoli Premium Vodka 16 Zacapa Xo 35 Grey Goose 16 Hoxton Banana Rum 38 50 Konink's Tail 16 Flor de Cana 25 Beluga Gold Line 45 Caroni 23 250 J.M. 2005 50 Ciroc 16 16 Belvedere 16 Yaquara 16 Sagatiba 14 Ketel One GIN E GENEVER TEQUILA E MEZCAL 13 500 Bulldog Clase Azul Ultra 13 Clase Azul Añejo 150 Bombay Tangueray 10 18 Clase Azul Gold 80 Sipsmith VJOP 18 Clase Azul Reposado 40 14 25 Beefeater 24 Clase Azul Plata Ftna Gin 16 Espolon Blanco 15 Grand Tour Gin 15 Espolon Reposado 18 20 Espolon Añejo 22 Monkey 47 Roku 15 Patron Silver 16 Playmouth 15 Don Julio blanco 15 Hendrick's 16 Don Julio reposado 18 20 Don Julio 1942 45 Copperhead 16 Jose Cuervo Bols Genever Plymouth Gin Navy Strenght 16 Reserva de la Familia 35 Hoxton Gin Pink 13 Tapatio Excelencia 50 Gin Mare 17 Montelobos Espadin 16 Montelobos Ensamble 18 Montelobos Tobala RUM E CACHAÇA 22 18 Appleton 8 18 Agalia Appleton 12 22 Cenote Añejo 22

16

Cenote Reposado

18

Trois Riviers

WHISKEY 31

Quantity by the glass is 50ml per shot

SCUTCH WHISKEY HIGHLA	AND	LUWLANDS	
Dalmore 15	30	Auchentoshan 1999 22YO	130
Oban	20	DI ENDED	
Glenmorangie 18	30	BLENDED	/ 0
		Johnnie Walker blue	40 22
SPEYSIDE		Johnnie Walker black	
Balvenie 25 YO	200	IRISH WHISKY	
Balvenie 21 Portwood	68	Black Bushmill	15
Balvenie 14 Week of Peat	30	Black Basillill	10
Glenfiddich 30 YO S.T.	300	BOURBON E TENNESSEE	
Macallan N6 in Lalique	800	Wild Turkey	14
Macallan Edition N6	100	Wild Turkey 101	15
Macallan 18	78	Wild Turkey Rare Breed	18
Mortlach 2022 Special		Woodford Reserve	15
Release Cask Strenght	100	Four Roses Singe barrel	22
_		Buffalo Trace	15
ISLAY		Bulleit	14
Lagavulin 8	18	Jack Daniel's Single barrel	16
Lagavulin 16	22	Russell's Reserve	18 15
Lagavulin 12 2021 Special		Mitcher's Bourbon	10
Release Cask Strenght	50	RYE	
Caol Ila 2010	27	Rittenhouse 100 Proof	16
Caol Ila 12	22	Wild Turkey Rye	14
Caol Ila 18	55	Bulleit rye	16
Ardbeg Uigeadail	25	Mitcher's rye	20
ISLAND		JAPANEESE WHISKY	
Talisker 18	40	Nikka Taketsuru	15
Highland Park 18	41	Miyagikyo Peated	65

CÒGNAC 32

Quantity by the glass is 50ml per shot

CÒGNAC			
Remy Martin VSOP	20	BRANDY	
Hine Antique	50	Cardenal Mendoza clàsico	18
Frapin 1720	18		
Frapin Extra	150	GRAPPE	
Hennessy Paradise	250	Berta Roccanivo	28
Hennessy Xo	50	Nonino Picolit cru	45
Louis XIII	550	Nonino Antica cuvee	16
Delamain Pléiade		Poli Amarone	30
1983 40 YO	150	Sarpa Poli Oro	16
Collection Plenitude 1980	170	Altana del Borgo 1988	42
Collection Apogee 1965	250	Rossi D'Angera	
		Riserva Personale	18
ARMAGNAC		Rossi D'Angera Trailaghi	16
Darroze 20	40	Segnana Solera 42	20
Castarède 1993	40	Segnana Gentile	15
Castarède 1983	50		
Dartigalongue 1996	40		
Dartigalongue 1979	60		
Dartigalongue 1952	250		
Dartigalongue 1934	400		

SOFT DRINKS 33

All Illy Coffees and Dammann teas have a B Corporation sustainability certificate that identify the company management policy, which is oriented towards reducing environmental impact and paying attention to social, human and economic aspects

MINERAL WATERS San Benedetto still 0,33 cl San Benedetto sparkling 0,33 cl	4	SQUEEZED Orange, Grapefruit	10
San Benedetto still 0,65 cl San Benedetto sparkling 0,65 cl	7	CAFFETTERIA (L) Espresso Caffè latte, Cappuccino	4
SOFT DRINKS	,	Barley coffee, Americano coffee	
Coca Cola, Coca Cola Zero Chinotto, Oransoda	6	Hot Chocolate Ice Coffee Ice Tea	6
FEVER TREE		TELO O INTELIOLONIO DAMINANN	
NATURAL SOFT DRINKS		TEAS & INFUSIONS	
Ginger beer	6	Karkadè	6
Ginger ale		Earl Grey	
Tonic water indian tonic		English Breakfast	
Water slimline		Darjeeling	
Tonic water mediterranean		Rooibos	
Soda water		Green tea	
Bitter lemon		Jasmine	
Lemonade		Lapsang	
Lemonade		Lavanda	
ORGANIC JUICES		Peppermint	
		Verbena	
Peach, Pineapple, Tomato,	0		
Golden apple, Williams Pear	8	Camomille	

BEERS 34

BEERS

Nastro Azzurro	3
Tourtel analcolica	8
Heineken	9
Corona	9
Epica Polifemo APA	10
Epica Cerere Weiss	10
Epica Ares Stout	10



SNACKS 36

From 11.30 am to 11.30 pm

Eggplants parmigiana style	20
Mixed of arancine and traditional panelle* (1,3,7,9)	15
Fried squid* and vegetables, sweet and sour sauce	25
Caesar salad roman lettuce, parmesan flakes, croutons, caesar dressing	
[1,3,4,7,10]	18
with chicken (1,3,4,7,10)	24
with red prawns*	35

Club sandwich, french fries*	
and fresh salad	
[1, 3, 7]	38
Beef hamburger, french	
fries* and mixed salad	
[1, 7]	35

STARTERS 37

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

Igiea salad (salads,		Τι
tomatoes, heart of palm,		cł
avocado, coriander)	24	
with tuna (4)	25	Ve
Daniel de la constitución		
Raw artichokes oil and		
lemon, rocket ,		
parmesan flakes	24	
Burrata cheese with turnip		
greens and black truffle (7)	32	
Red prawns carpaccio**		
	28	
Raw scallops** marinated		
	32	

35

and seasonal truffles (8)

Tuna tartare** with ricotta	
cheese and chicory (4,7)	28
Veal with tuna sauce (3,4,7,9)	28

38

FIRST COURSES

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

Pumpkin cream, ginger oil	16
Turmeric and saffron quinoa seasonal vegetables and Trapanese pesto ** (a)	20
Spaghetti, tomato & basil	24
Busiate pasta with prawns* and Raffadali pistachios (1,2,7,8)	28
Tonnarelli carbonara (1,3,7)	26

MAIN COURSES

potatoes and seasonal

mushrooms (7)

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

Artichokes Sicilian style, mint	25	Turnip greens with garlic, chili and olive oil	
Roasted octopus*, baked potatoes, Treviso radicchio	30	Extra virgin olive oil mashed potatoes (7)	1
Grilled catch** of the day, endive and citrus fruit (4)	38	Spinach in sour sauce or with butter and Parmesan cheese (7)	1
Small chicken Milanese, green beans, tomato and basil (1,3,7)	28	Sicilian Caponata	1
Reaf fillet alive ail mached			

42

DESSERTS 40

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
Chestnut cream, whipped	
cream and raspberries (7,8,12)	14
Dark chocolate pudding with mandarin sorbet (7)	14
Seasonal fruit platter	12
Selection of sorbet and homemade ice cream	12







CAMPARI.