

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."





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

*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.

IGIEA TERRAZZA BAR

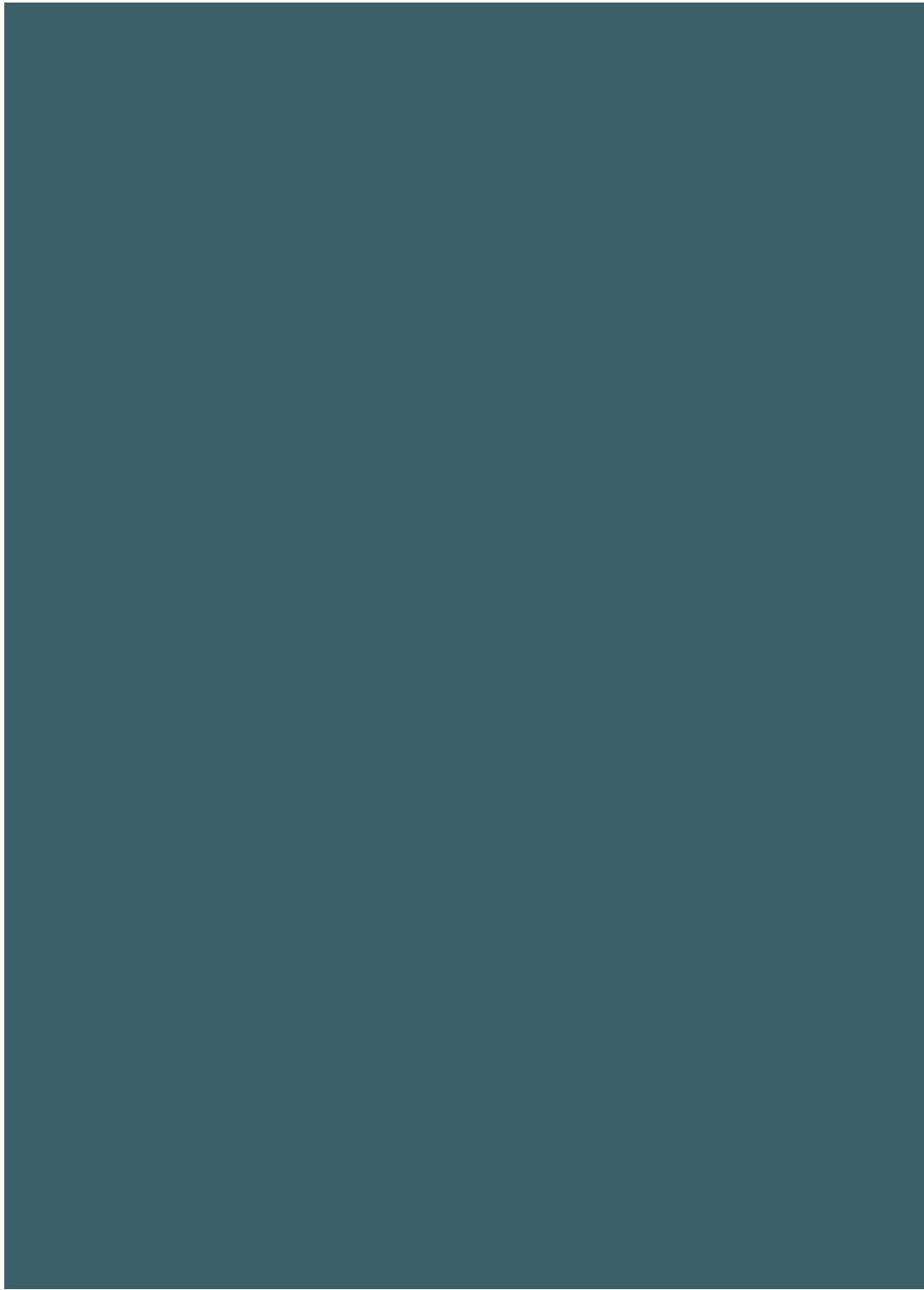
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OUR COCKTAILS

FRESH AND VIBRANT

13



SGROPPINO MEDITERRANEO

A velvety cocktail where Sicilian-born ice cream meets the Mediterranean scents of our gardens.

Vodka, Mediterranean herb syrup, lemon ice cream, lemon liqueur, lemon juice

19



IGIEA (10)

This white cocktail is a tribute to Igiea, the Greek goddess of health, purity and hygiene, whom our hotel is named after.

Gin, almond milk, lemon juice, sugar, orange blossom soda water

19



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.

Gin, dry apricot syrup, lemon, Champagne, cherry foam

21



OUR COCKTAILS

DECISIVE AND INTENSE

15



MARTINI ISOLANO (8)

The early influences of Arab domination in Sicily are expressed throughout Sicilian cuisine, where flavours from the land and sea meet; this is our homage to this unique harmony.

Gin or Vodka, caper-infused Vermouth, seawater, marinated anchovies and caper

20



SIKELIA

The sweet and decisive flavor of this cocktail represents the fertility of the Sicilian lands, named Sikelia, which means fertile island or land of figs and olive trees, by the Byzantines.

Tequila reposado, figs jam, sweet pepper flavoured honey, sweet Marsala, lemon

20



PALERMO TORINO

Our twist on a classic Italian aperitif, with lively Sicilian flavors.

Dry Marsala, Mancino chinato, lemon bitters, strawberry soda

19

**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.

Gin, bitter orange jam, Cointreau, lemon juice

20

**SPICY FIFTY**

An intriguing journey of flavours on the palate, sweet and sour with a warm spicy finish.

Vanilla vodka, elderflower syrup, honey, lime, fresh chilli

20

**NEGRONI SVEGLIATO**

A great classic embellished with a touch of Italianness thanks to the final notes of coffee.

Gin, Campari, Vermouth, coffee

19

**SPRITZER FRESCO**

The perfect refreshing cocktail with mint and citrus notes for your afternoons in Sicily.

Acqua Bianca Liqueur, Prosecco, mint leaves, lemon, soda water

19







MADAME LOREN

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.

Gin, Perfidie liqueur, strawberry puree and red orange juice, honey

20



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.

Gin or frozen vodka, dry Vermouth, Amalfi lemon zest or Sicilian olive

21



BELLINI

The Bellini is a cocktail conceived in 1948 at Harry's Bar in Venice, the name was chosen thanks to the association of the pinkish color of the cocktail with a canvas by Bellini and therefore dedicated the to the painter.

Prosecco, fresh peach puree

20



DAQUIRI

This cocktail was born in 1896 and was immortalized by Ernest Hemingway, who wrote about it, and also drank one or two!

Light rum, lime juice, sugar

20



TOMMY'S MARGARITA

The cocktail was born in Tommy's Restaurant in San Francisco. The creator was Julio Barmejo, son of the owners of the restaurant, who in 1990 replaced triple sec with agave syrup in the classic Margarita recipe.

Tequila blanco, lime juice, Agave Real nectar

20



WHITE LADY

The great Harry Craddock immortalized this 1920s classic in his 1930s Savoy Cocktail Book.

An elegant and sophisticated drink, suitable for all times of the day.

Gin, Cointreau, lemon juice, egg white of your choice

20



SAL'S STINGER

A fresh aperitif and surprisingly digestive, this cocktail from the early years of the 20th century is based on cògnac; we add a touch of the new and fresh thanks to the Acqua Bianca Liqueur.

Cognac, Acqua Bianca Liqueur

20



BLOOD AND SAND

Named after Rodolfo Valentino's 1922 film *Blood and Sand*, the red juice of the blood orange in the drink connects it to the movie.

Scotch whisky, Cherry Heering, sweet Vermouth, orange juice

20



NINFA

Almond milk, lemon, sugar,
orange blossom water

12



FIOR D'UVA

Grape juice, lemon, cherry syrup

12



CAPRICCIO

Green tea soda, lemon, sugar,
a touch of pistachio milk

12



CAMPAGNOLO

Centrifugated orange, chinotto

12



PEPERONCINO MIO

Apple juice, lemon, honey, fresh chilli, basil, soda

12



TERRA MIA

Red orange juice, strawberry puree,
Mediterranean herb syrup, lemon, soda

12







SPARKLING WINES | CHAMPAGNE

25

Quantity by the glass
is 175ml per serve

Please speak to our Sommelier
for our full wine list

		
700 Brut 2018 Cusumano <i>Pinot Nero, Chardonnay</i>	13	60
Brut 2018 Murgo <i>Chardonnay</i>	13	52
Brut Rosé 2016 Terrazze dell'Etna <i>Pinot nero, Nerello mascalese</i>	16	80
Terzavia Brut 2018 De Bartoli <i>Grillo</i>		75
Franciacorta Brut DOCG "Grande Cuvée Alma" Bellavista <i>Chardonnay</i>	18	100
Riserva del Fondatore 2008 Trento DOC Giulio Ferrari <i>Chardonnay</i>		240

SPARKLING WINES | CHAMPAGNE

Quantity by the glass
is 175ml per serve

Please speak to our Sommelier
for our full wine list

26

		
Champagne Brut s.a. Gosset <i>Chardonnay, Pinot noir</i>	25	130
Blanc de Blanc Pommery <i>Chardonnay</i>	23	120
Apanage Brut Rosé Pommery <i>Chardonnay, Pinot noir, Pinot meunier</i>	26	140
Cuvée Louise Brut Nature 2004 Pommery <i>Chardonnay, Pinot noir</i>		245
Champagne Grand Cuvée Brut s.a. Krug <i>Chardonnay, Pinot noir, Pinot meunier</i>		380
Champagne Dom Pérignon 2010 Dom Pérignon – Epernay <i>Chardonnay, Pinot noir, Pinot meunier</i>		420







WHITE WINES

Quantity by the glass
is 175ml per serve

Please speak to our Sommelier
for our full wine list

29

		
Helios 2020 Di Giovanna <i>Grillo</i>	12	42
Altamora Etna Bianco 2020 Cusumano <i>Carricante</i>	14	58
Chardonnay 2019 Tasca d'Almerita		100
Muller Thurgau 2020 Hofstatter		46
Gewürztraminer 2020 Hofstatter		50
Pinot grigio 2020 Jermann		58
Chablis Saint Martin 2021 Domaine Laroche <i>Chardonnay</i>	18	78

ROSÉ WINES

Quantity by the glass
is 175ml per serve

Please speak to our Sommelier
for our full wine list

30

Madame Rosé 2020
Sallier de la tour
Syrah

Etna 2020
Pietradolce
Nerello mascalese

Tefra 2020
Tenuta Tascante
Nerello mascalese



10



38

14

56

56

RED WINES

Quantity by the glass
is 175ml per serve

Please speak to our Sommelier
for our full wine list

31

		
Kaid 2019 Alessandro di Camporeale <i>Syrah</i>	14	54
Etna 2018 Altamura Cusumano <i>Nerello mascalese, Nerello Cappuccio</i>	15	58
Santa Cecilia 2018 Planeta <i>Nero d'Avola</i>	17	76
Brunello di Montalcino Castelgiocondo 2016 Frescobaldi <i>Sangiovese</i>		130
Tignanello 2018 Marchesi Antinori <i>Sangiovese, Cabernet Sauvignon, Cabernet franc</i>		230

BITTERS, LIQUEURS AND FORTIFIED WINES

32

Quantity by the glass is 75ml per serve

BITTERS

Averna	10
Amarcado	12
Lucano	10
Montenegro	10
Amaro del Capo	10
Fernet	10
Fernet Branca menta	10
Montepolizo	12

LIQUEURS

Acqua Bianca	14
Grand Marnier	12
Dutch Cacao	16
Borghetti	10
Cointreau	12
Disaronno	10
Drambuie	12
Assenzio	16
Pernod Ricard	10
Bayles	10
Sambuca	10

BITTERS, LIQUEURS AND FORTIFIED WINES

33

Quantity by the glass is 75ml per serve

VERMOUTH

Cinzano 1757	10
Del Professore Superiore	16
Mancino chinato	14
Punt e Mes	10
Nolly Prat	10

PORTO

Graham's 20	16
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SHERRY

Tio Pepe Fino	16
Noe Pedro Ximenez	16

MARSALA

Marsala Florio Riserva Vergine Terre Arse	12
Marsala Superiore Dolce Oltre Cento	12
Marsala Superiore Riserva Donna Franca	16

SPIRITS

Quantity by the glass is 50ml per serve

34

VODKA

Belvedere	16
Grey Goose	14
Stolichnaya vaniglia	12
Konink's Tail	16
Beluga Gold Line	28
Ciroc	16
Stolichnaya Elite	16

GIN AND GENEVER

Bombay	12
Tanqueray	12
Copper Head	16
Tanqueray 10	14
Sipsmith VJOP	18
Beefeater 24	14
Isle of Harris	16
Etna Gin	12
Grand Tour Gin	12
VII Hills	15
Hendrick's	12
Monkey 47	16
Roku	14
Playmouth	14
Hayman's Old Tom	14
Genever A.V. Wees	16

SPIRITS

35

Quantity by the glass is 50ml per serve

RUM AND CACHAÇA

Bacardi Carta Blanca	12
Chairman's reserve spiced	14
Appleton Reserve Blend	16
Goosling Black Seal	14
Mount Gay Black Barrel	16
El Dorado 12	14
El Dorado 15	16
Diplomático Reserva Exclusiva	14
Santa Teresa 1796	14
Zacapa 23	16
Zacapa xo	28
Hoxton Banana Rum	38
Flor de cana 25	42
Yaguara	16
Caroni 23	140

TEQUILA AND MEZCAL

Patron Blanco	14
Don Julio blanco	14
Don Julio reposado	16
Don Julio 1942	45
Jose Cuervo Reserva de la Familia	16
Tapatio Excelencia	50
Montelobos	14
Patron Platinum	36

WHISKEY

Quantity by the glass is 50ml per serve

36

SCOTCH WHISKEY HIGHLAND

Dalmore 15	28
Aberfeldy 12	14
Glenmorangie 18	24
Highland Park 18	40

SPEYSIDE

Clynelish 14	16
Glenfarclas 21	30
Balvenie 21 Portwood	64
Benromach 10	28
Macallan 18	78

ISLAY

Caol Ila 18	38
Bunnahabhain 12	14
Lagavulin 8	18
Lagavulin 16	20
Ardbeg Uigeadail	22

ISLAND

Talisker 18	36
Highland Park 18	39

WHISKEY

Quantity by the glass is 50ml per serve

37

BLENDED

Chivas 21	32
Johnnie Walker blue	38
Johnnie Walker green	16
Johnnie Walker black	14

IRISH WHISKY

Black Bushmill	14
Teeling 24	42
Connemara peated	14

BOURBON AND TENNESSEE

Woodford Reserve	14
Four Roses Singe barrel	14
Buffalo Trace	14
Bulleit	14
Wild Turkey 101	14
Wild Turkey Rare Breed	16
Jack Daniel's Single barrel	16

RYE

Rittenhouse 100 Proof	14
Bulleit rye	16
Mitcher's rye	18

WHISKEY

Quantity by the glass is 50ml per serve

38

CANADIAN WHISKY

Crown Royale	14
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JAPANESE WHISKY

Nikka Days	14
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Yamazaki	28
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Hibiki Harmony	20
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CÒGNAC

Quantity by the glass is 50ml per serve

39

CÒGNAC

Remy Martin VSOP	16
Hine Antique	48
Frapin 1720	14
Frapin Extra	98
Hennessy Paradise	168
Hennessy Xo	42
Louis XIII	580

ARMAGNAC

Darroze 20	24
Dartilongue 1996 vintage	22

BRANDY

Cardenal Mendoza clàssico	14
Vecchia Romagna riserva	14

GRAPPE

Poli Amarone	28
Nonino Picolit cru	36
Nonino Antica cuvee	14
Berta roccanivo	24
Sarpa Poli oro	14

MINERAL WATERS

Panna - still 0,50 cl	4
San Pellegrino - sparkling 0,50 cl	
Panna - still 0,75 cl	7
San Pellegrino - sparkling 0,75 cl	

SOFT DRINKS

Coca cola, Coke Zero, Chinotto, Lemonsoda, Oransoda	6
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FEVER TREE

NATURAL SOFT DRINKS

Ginger beer	
Ginger ale	
Tonic water indian	
Tonic water slimline	
Tonic water mediterranean	
Soda water	
Bitter lemon	

ORGANIC JUICES

Carrot, Peach, Pineapple, Blueberry, Tomato, Red grapefruit, Golden apple, Williams Pear	6
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SQUEEZED

Orange, Grapefruit	9
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CAFETERIA

Espresso	4
Caffè latte, Cappuccino	5
Barley coffee, Americano coffee	
Hot Chocolate	
Ice Coffee	6
Lemon Ice Tea	6
Peach Ice Tea	7

TEAS & INFUSIONS

Earl Grey	6
English Breakfast	
Darjeeling tea	
Rooibos tea	
Green tea	
Camomilla	
Herbal teas	

BEERS

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

CICCHETTI

Appetisers for aperitifs and cocktails

42

3P

Pane , Prosciutto e Pomodoro

Bread, ham and tomato (2) 12

Bruschetta with coloured tomatoes, light
pesto (2, 10) 12

Mixed of arancine, panelle and
traditional meatballs** (2, 4, 7) 16

Ragusano cheese, citrus honey
and pistachios (7, 10) 10

CRUDO

43

from 12 pm to 00 am

Red prawn** carpaccio, stracciatella cheese, peas and mixed salad (3,7)	28
Tuna fish**, avocado and asparagus salad (5)	28
Aeolian style snapper** (5)	28
Sciacca red prawn** ceviche, our garden citrus fruits (3)	26
Beef carpaccio, rocket, almonds and parmesan cheese (5, 7, 10, 11)	28

SANDWICHES & SALADS

44

from 12 pm to 00 am

Club sandwich, french fries* and fresh salad (2, 4, 7)	34
Beef hamburger, french fries* and mixed salad (2, 4, 9)	32
Mediterranean herb-scented lentil burger	20
Salad of fennel, oranges and olives (2, 4, 9)	20
“Terrazza” Salad mixed salad, tomatoes, avocado, coriander, palm hearts, tuna fish (5)	25
Caesar salad Roman lettuce, parmesan flakes, croutons, anchovies caesar dressing (2, 4, 5, 7, 9)	20
with chicken	28
with red prawns** (3)	38
Curcuma and saffron quinoa, vegetables and almond pest (10)	18

STARTERS

45

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

Dinner from 07:30 p.m. to 10:30 p.m.

Artichoke and bottarga salad (5)	22
Burrata with cherry tomatoes and avocado (7)	28
Sicilian “Caponata” (1, 10, 14)	18
Eggplants, parmigiana style (7)	20
Veal with tuna sauce, caper oil (4,5,7,13,14)	28

FIRST COURSE

Lunch from 12:30 p.m. to 4 p.m.
Dinner from 07:30 p.m. to 10:30 p.m.

Spaghetti, tomato & basil (2, 7)	24
Caserecce Norma style (2, 7)	25
Fresh busiate pasta with prawns** from Sciacca and pistachio (2, 5, 7, 10)	26
Tonnarelli “Carbonara” with Nebrodi Black Pig cheek (2, 4, 7)	25

MAIN COURSES & SIDE DISHES

47

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

Dinner from 07:30 p.m. to 10:30 p.m.

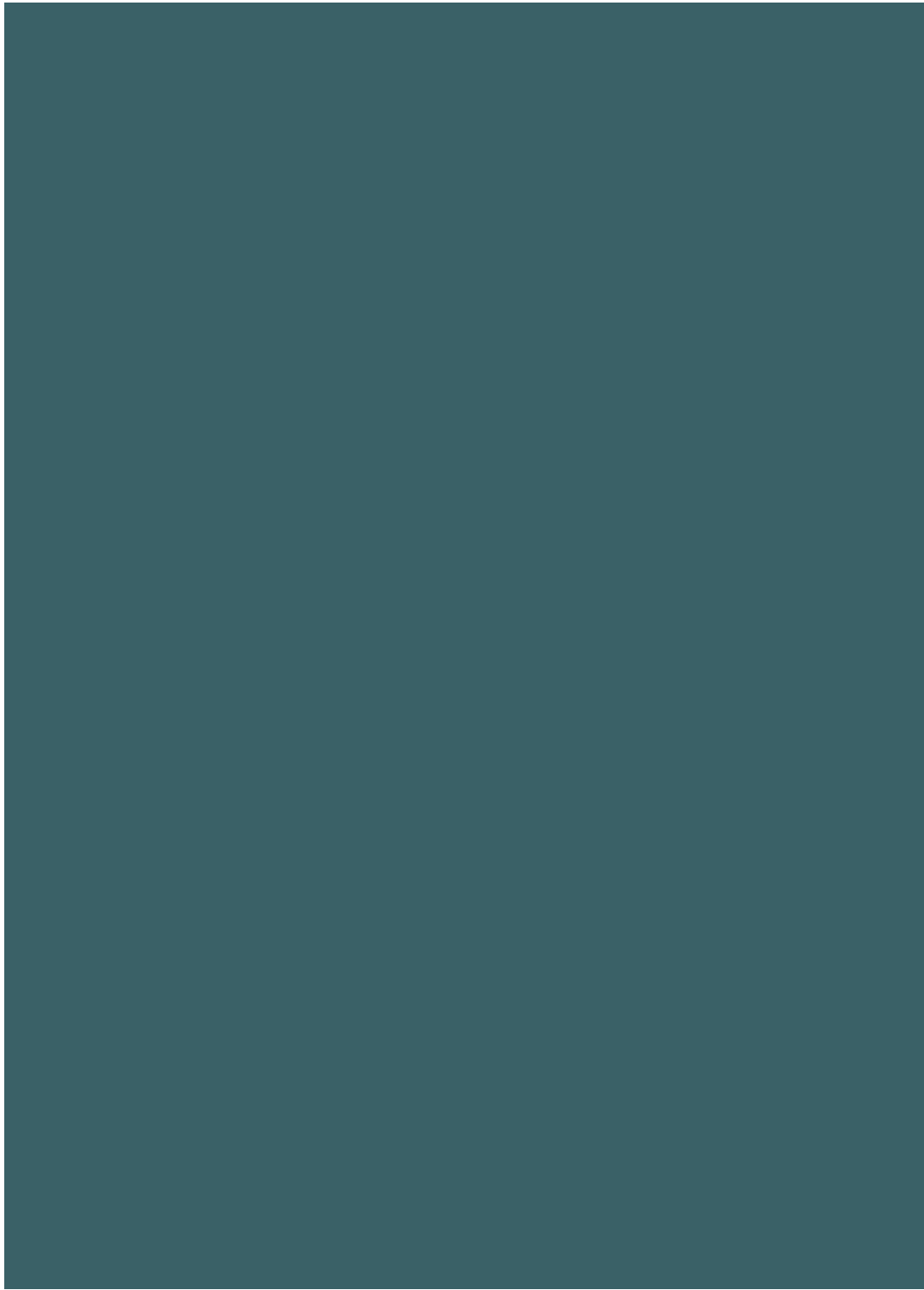
Herb grilled swordfish ** with salmoriglio dressing (5)	32
Fried squid* and vegetables (2,4 ,5)	25
Herb-scented beef fillet, olive oil flavoured creamed potatoes and spring vegetables (7)	42
Ginger cockerel, lemon, rosemary and spicy carrots (7)	28
Spinaches with vinaigrette dressing	10
Tomato salad, capers, onion and oregano	10
Extra virgin olive oil mashed potatoes (7)	10
Cucumbers, melon and mint	10

DESSERTS

48

from 12 pm to 00 am

Sicilian ricotta cannoli (2, 4, 7, 10)	12
Traditional tiramisù (4, 7)	12
Mint strawberries with whipped cream (7)	12
Sliced seasonal fresh fruit	12
Assortment of homemade ice cream and sorbet (4, 7, 10)	12





VILLA IGIEA
PALERMO

A ROCCO FORTE HOTEL