

# Sicily Around the World



IGIEA  
TERRAZZA BAR



## Sicily around the world

For generations, Sicilians have left their shores in search of a new life. With resilience and a deep sense of identity, they carried their heritage across oceans, enriching distant lands with the flavours, music, and traditions of home. Their determination defined not only the lives they built but the imprint they left behind – one reflected in surprising places, from American jazz and German doughnuts to the far reaches of outer space.

Among those who left their homeland was Lord Charles Forte, who laid the foundations of a family legacy in Britain. What began with a single milk bar grew into a collection of hotels, shaped by his unwavering vision and the unmistakable warmth of Italian hospitality.

*This menu is inspired by those who journeyed far but never let go of where they came from.*



# 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.”



Discover notes of  
Sicily in the most  
unexpected places.





*Ship leaving the dock at the port of Liverpool, England*



## PERPETUUM

UNITED KINGDOM (1773)

50



A British favourite born of Sicilian bounty, Marsala carried the island's warmth north. Cultivated by the noble Florio family, founders of Villa Igiea, it paved the way for other Mediterranean riches, linking two cultures through taste and trade.

Robust and smoky with rich fruity notes and a bitter, aromatic finish.

Benriach The Twenty One Whisky,  
Marsala Florio Aegusa 2001, Campari  
Cask Tales, Bergamot Spray.



## 25



Spicy, floral with a herbaceous undertone.

Bulldog Gin, Medlar liqueur, Yuzu sake,  
Sakura Bitter, Oregano and Green  
Tea Infusion.



## TUNISIA (1861)

23



Drawn by new opportunities, our people  
settled along Tunisia's coast, laying roots in  
unfamiliar soil and giving rise to Little Sicily.

Their agricultural expertise helped the prickly pear flourish – a humble cactus that grew into a shared source of prosperity and pride.

Smoky exoticism with a golden, spiced lift.

Santa Spina Prickly Pear Cactus Eau de Vie,  
Pomelia Liqueur, Mint, Turmeric, Toasted  
Almond Cordial, Cotton Candy, Toasted  
Chickpea Powder.





*Immigrants with baggage lined up at teller's windows marked money exchange, New York (1910)*



# TANGUERO

ARGENTINA (1880 - 1915)

25



When Palermo met Buenos Aires, a passionate dance took hold, one sparked by a shared appreciation of life's pleasures. Sicilian arrivals brought their love of music and wine to Argentina, infusing Latin rhythm with southern Italian soul.

Layered, bittersweet, bold - tango in a glass.

Espolòn Tequila Reposado, Hibiscus-infused Red Wine, Sicilian Passion Fruit Liqueur, Amaro K1, Mate Soda, Rose Air.



*Tango dancers*



# CAFEZINHO

BRASIL (1900)

24



In the fertile fields of southern Brazil, our island's spirit took root. Hardworking hands forged a legacy where coffee became a shared ritual, rich with energy and intent.

Tropical citrus notes, grounded by bitter herbs.

Sagatiba Cachaça, Vivere Espresso Coffee Liqueur, Agave Syrup, Lime, Sage, Coffee Beans.



# IRIS

Germany (1955)

25



Sicily supported Germany's postwar boom with a shared sense of strength and spirit. Among the sweet traditions carried north was Iris, Krapfen's Mediterranean twin, fusing two cultures through a mutual love of this cherished dessert.

Indulgent, creamy, sweet.

Altamura Vodka, Krapfen Pastry, Maraschino Liqueur, Ricotta Cream Liqueur, Maraschino Cherry.





*Italian Family Seeking Lost Luggage, Ellis Island (1905)*



## TIGER RAG

USA (1920)

24



In a smoky speakeasy in New Orleans, a new sound was born, pioneered by 'the father of modern jazz', and Sicilian son, Nick LaRocca. 1917 saw him record the world's first jazz track – bold and provocative, it became the pulse of a cultural rebellion.

Rich, velvety, complex with a floral note.

Wild Turkey Bourbon, Amaro Averna Riserva Tributo Siciliano, Vermouth del Professore Rosso, Jasmine Essence.

*Cocktail aged in an oak barrel for two months.*



## CORTADOR

CUBA (1920)

25



Our islanders brought generations of craftsmanship to this land of rhythm and colour, enriching Cuba's architectural landscape. In coastal Cienfuegos, their influence is reflected in the sky-blue facade and domed tower of Palacio Ferrer, a neoclassical gem.

Herbal, fresh, light with a bitter edge.

Havana Club 7 Años, Acqua Bianca, Venturo Aperitivo Mediterraneo, Thyme and Nepetella Liqueur, Soda Water.



## STELLA DI LUCA

SPACE

25



From Sicily to zero gravity, Luca Parmitano elevated national spirit to stratospheric levels. The first Italian to walk in space and command the International Space Station, our star-bound pioneer is truly out of this world.

Creamy, nutty, with an unexpected truffle undertone.

Wild Turkey Bourbon, Frangelico, Almond and Pistachio Milk, Activated Carbon, Egg White, Glitter Powder, White Truffle Caviar.



# THE SICILIAN OUTBACK

AUSTRALIA (1960)

28



No strangers to warm climes, Sicilians imbued the land down under with their deep-rooted devotion to *famiglia*, bringing with them a taste of southern Italian sunshine through slow-ripened olives and tomatoes.

Tropical, juicy, bold with a zingy freshness.

Hoxton Banana Rum, Hoxton Tropical Gin, Mango, Tomato and Eucalyptus Cordial, Blue Lime, Yellow Vanilla and Red Spicy Oil.



20



*RMS ORVIETO of Belfast departing for London from Australia*



21

# SALVATORE'S CLASSICS



## MY MARTINI 25

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.



## BREAKFAST MARTINI 25

A modern classic popular all over the world, dry with a hint of citrus and a persistent sweet and sour flavour from bitter orange jam.

Bulldog Gin, Bitter Orange Marmalade, Cointreau, Lemon Juice.



## SPICY FIFTY 23

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.



## NEGRONI SVEGLIATO 22

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

Bulldog Gin, Campari, Vermouth Del Professore, Coffee.



## AMERICANO IGIEA 22

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.



## PALERMO TORINO 22

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.



## DONNA FRANCA 25

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.



### SPRITZER FRESCO

22

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.



### KIRK 103

25

Kirk Douglas has lived 103 years with a Martini in 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.



## NON-ALCOHOLIC COCKTAILS



### NEGRONI 0%

15

A timeless classic and 'alcoholes'.

Seedlip Spice, BTTR and 0% Vermouth.



### TERRA MIA 2.0

15

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

Red Orange, Strawberry and Lemon.



### GREEN GARDEN

15

Refreshing, thirst quenching and relaxing.

Seedlip Garden, Cucumber and Lemon.



### SEA TRUS

15

Sea and citrus, that is Sicily.

Seedlip Grove, Apricot and Oransoda.





VILLA IGIEA  
PALERMO

A ROCCO FORTE HOTEL