

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!



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 Ignea 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

Please inform our team
of any food allergies or
intolerances.

The numbers next
to each dish and drink
indicate ingredients which
are considered allergens.

Prices in Euro
Service and VAT included.

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OUR COCKTAILS

FRESH AND VIBRANT

10



INCANTO (1, 7, 14)

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:
Light rum, Acqua Bianca
Liqueur, grapes, coriander
seeds, mint, licorice,
lemon, Champagne top 18



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 16



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 16



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, apricot syrup, lemon,
Champagne, cherry foam 18

OUR COCKTAILS

FRESH AND VIBRANT

11



CUCCHITELLA

“La zuccata”, the summer zucchini jam that is a popular ingredient in Sicilian confectionery cuisine is also the protagonist of this cocktail with a sweet and herbaceous soul.

White rum, absinthe,
pumpkin, Real Agave syrup,
lemon, tonic water 16



PALERMO TORINO


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

Dry Marsala, Mancino
chinato, lemon bitters,
strawberry soda 16


OUR COCKTAILS
DECISIVE AND INTENSE

12

 **GARIBALDI**
Sicily joined Italy in 1860 thanks to Garibaldi's landing in Marsala. Our cocktail, with its decisive flavours, celebrates his heroic exploits.
Campari, Amacardo, Averna, Sweet Marsala, centrifugated orange 16


 **STELLE**
A tribute to all the stars who have graced our beautiful hotel in the past, the scents from this cocktail will lead you through the enchanting Sicilian nocturnal landscapes.
Gin, jasmine syrup, Crème de violet, blue tea, lemon juice 16


 **ENTROTERRA**
Colour is the key to interpreting this cocktail, which is an expression of the flavors of our hills.
Genever Gin, pea cream, white wine, fennel syrup, lemon juice, Better's Bitter's 16

 **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, tuna ball 17

OUR COCKTAILS
DECISIVE AND INTENSE

13

 **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, sweet pepper flavoured honey, sweet Marsala, lemon 16

 **TARGA FLORIO**
The scent of laurel and the strong taste of whisky will take you back to one of the most famous automobile races of all time: the Targa Florio that was born in Palermo.
Scotch whisky, peach syrup, dry Vermouth, bay air 16



SALVATORE'S CLASSICS

15



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 16



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 16



NEGRONI SVEGLIATO

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

Gin, Campari,
Vermouth, coffee 16



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 16



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

17







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

18



-  **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 17
-  **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 16
-  **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 16
-  **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 17

-  **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 16
-  **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 17



NON ALCOHOLIC COCKTAILS

21



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, sugar,
basil, soda 12



TERRA MIA

Red orange juice, strawberry
puree, Mediterranean herb
syrup, lemon, soda 12

SPARKLING WINES | CHAMPAGNE

22

Quantity by the glass is 175ml per serve

Please speak to our Sommelier for our full wine list

SPARKLING WINES CHAMPAGNE



Brut 2018 Murgo <i>Chardonnay</i>	12	40
700 Brut 2014 Cusumano <i>Pinot Nero, Chardonnay</i>	12	58
Brut Rosé Terrazze dell'Etna <i>Pinot nero, Nerello mascalese</i>	12	55
Terzavia Brut 2016 De Bartoli <i>Grillo</i>	14	75
Riserva del Fondatore 2007 Trento DOC Giulio Ferrari <i>Chardonnay</i>		210

Franciacorta Cuvée Annamaria Clementi 2007 Cà del Bosco <i>Chardonnay, Pinot bianco, Pinot nero</i>	20	140
Champagne Brut s.a. Delamotte <i>Chardonnay, Pinot noir</i>	20	110
Champagne Brut cuvée s.a. Bollinger <i>Pinot noir, Chardonnay, Pinot meunier</i>	20	120
Cuvée Rosé Brut s.a. Bollinger <i>Pinot noir, Pinot meunier, Chardonnay</i>	20	135

SPARKLING WINES | CHAMPAGNE | WINES

23



WHITE WINES

Cuvée Louise Brut Nature 2004 Pommery <i>Chardonnay, Pinot noir</i>	230
Champagne Grand Cuvée Brut s.a. Krug <i>Chardonnay, Pinot noir, Pinot meunier</i>	280
Champagne Dom Pérignon 2008 Moët & Chandon <i>Chardonnay, Pinot noir</i>	350

Helios D.O.C. Di Giovanna <i>Grillo</i>	9	36
Bianco di Valguarnera 2014 Duca di Salaparuta <i>Insolia</i>	14	66
Chardonnay 2018 Tasca d'Almerita	16	80
Etna 2018 Tenute delle terre nere <i>Carricante, Catarratto</i>	10	48
Chablis Domaine Laroche 2019 Domaine Laroche <i>Chardonnay</i>	10	42

WINES

Quantity by the glass is 175ml per serve

24

WINES

25

WHITE WINES



Muller Thurgau 2018		
<u>Hofstatter</u>	9	32
Riesling Trocken 2018		
<u>Dr Fisher</u>	10	48
Pinot grigio 2018		
<u>Jermann</u>	12	58

ROSÉ WINES



Rosammare 2018		
<u>Barraco</u>		
<u>Nero d'Avola</u>	10	46
Etna 2019		
<u>Pietradolce</u>		
<u>Nerello mascalese</u>	10	40
Tefra 2019		
<u>Tenuta Tascante</u>		
<u>Nerello mascalese</u>	10	40

RED WINES



Maroccoli 2014		
<u>Planeta</u>		
<u>Syrah</u>	10	48
Etna 2014		
<u>Masseria Setteporte</u>		
<u>Nerello mascalese</u>	10	45
Calcareus 2015		
<u>Gueli</u>		
<u>Nero d'Avola</u>	10	48
Hofstatter 2016 Alto Adige		
<u>Merlot</u>	9	36



Brunello di Montalcino		
<u>Castelgiocondo 2012</u>		
<u>Sangiovese</u>	14	78
Tignanello 2019		
<u>Marchesi Antinori</u>		
<u>Sangiovese, Cabernet</u>		
<u>Sauvignon, Cabernet franc</u>		180



BITTERS, LIQUEURS AND FORTIFIED WINES

28

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
Petrus	10
Unicum	10

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

VERMOUTH

Cinzano 1757	10
Martini Rubino	10
Cocchi Vermouth di Torino	10
Del Professore Superiore	16
Cocchi Barolo chinato	14
Punt e Mes	10
Cocchi Americano	10
Nolly	10

PORTO

Graham's 20	16
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SHERRY

Tio Pepe Fino	
Noe Pedro Ximenez	16

MARSALA

Marsala Florio Vecchio Secco	12
Marsala Superiore	12
Dolce Oltrecento	
Marsala Superiore	16
Donna Franca	
Marsala Vintage	16

SPIRITS

29

Quantity by the glass is 50ml per serve

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
VII Hills	15
Hendrick's	12
Monkey 47	16
Roku	14
Plymouth Navy Strenght	14
Hayman's Old Tom	14
Fisher	16

RUM AND CACHAÇA

Bacardi Carta Blanca	12
Chairman's reserve spiced	14
Appleton 8	14
Appleton 12	16
El Dorado 12	14
El Dorado 15	16
Diplomático Reserva Exclusiva	14
Santa Teresa 1796	14
Zacapa 23	16
Zacapa xo	28
Havana 15	38
Flor de cana 25	42
Yaguara	16
Los siete misterios	14
Havana Club Maximo	280

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

WHISKEY

Quantity by the glass is 50ml per serve

30

SCOTCH WHISKEY

HIGHLAND

Dalmore 15	28
Aberfeldy 12	14
Glenmorangie 18	24
Clynelish 14	16
Balblair 91 vintage	48

SPEYSIDE

Glenfarclas 21	30
Balvenie 21	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

BLENDED

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

IRISH WHISKY

Jameson 18	32
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

WHISKEY

RYE

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

CANADIAN WHISKY

Crown Royale	14
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JAPANESE WHISKY

Nikka from the barrel	14
Yamazaki 18	28

CÒGNAC

Quantity by the glass is 50ml per serve

31

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

GRAPPA

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

SOFT DRINKS

MINERAL WATERS

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

SOFT DRINKS

Coca cola, Coke Zero	6
Chinotto	
Lemonsoda, Oransoda	

FEVER TREE

NATURAL SOFT DRINKS

Ginger beer, Ginger ale	6
Indian tonic water	
Slimline tonic water	
Mediterranean tonic water	
Soda water, Bitter lemon	

ORGANIC JUICES

Carrot, Peach	6
Pineapple, Blueberry	
Red grapefruit, Tomato	
Mela golden apple	
Williams Pear	

SQUEEZED

Orange	9
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CAFETERIA

Espresso	4
Barley coffee, Americano coffee	
Hot Chocolate	5
Teas and Infusions	6
<i>Please ask for our selection</i>	
Cold coffee, Ice Coffee	6
Lemon Ice Tea	7
Peach Ice Tea	7

BEERS

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



CICCHETTI
18:00-20:00

35

Appetisers for aperitifs and cocktails

Sicilian Dim Sum
Norma, sardine, Sicilian
carbonara (2, 3, 4, 5, 7)
3 pieces 9

3P
pane (bread), prosciutto
and pomodoro (tomato) (2) 9

Fried zucchini and calamari
(2, 5, 7, 14) 10

Selection of arancini and
meatballs (1, 2, 4, 5, 7, 8) 10

Ragusano cheese, citrus
honey and pistachios (7, 10) 9



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

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

A blast chiller is used to ensure
the freshness of our products.



VILLA IGIEA
PALERMO

A ROCCO FORTE HOTEL