IGIEA

TERRAZZA BAR

Illustration by Fabrice Moireau

SALVATORE

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."

For any information about ingredients and allergens, it is possible to consult the appropriate documentation that will be provided, upon request, by the staff on duty.

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.

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OUR COCKTAILS
EARTH

From cultivated fields with the ripest fruits, to wild plants. The flavours that the extraordinary land of Sicily can give us.

SEMPREVERDE (10)
Refreshing and with soft tones, this cocktail is a tribute to the fruits that the mild Mediterranean climate gives us.
Kingston white rum, walnut orgeat, lemon juice, pear puree, mediterranean coast soda. *20*

SGROPPINO MEDITERRANEO
The creaminess conferred from the ice cream and the aromaticity of the herbs, evoke the flavours and aromas of our gardens.
Vodka, limoncello, lemon juice, Mediterranean herbs syrup,lemon sorbet. *19*

SENTIERO
Its wild and intense character reveals the authenticity and liveliness of the Mediterranean shrubland.
Summer Appleton dark rum, woodland syrup, iris liqueur and acqua bianca, wild artichoke bitters and nettle.

21

OUR COCKTAILS
WATER

Stormy, savory, slow, sweet, are some of the adjectives that describe water, to which we have to thank for all the particular flavors.

ZAFFIRO (14)
Salty and with a sparkling blue color, this cocktail captures the flavours of the Mediterranean seabed.
Glen Grant Scotch whiskey, Marsala Florio Terre Arse, acqua bianca liqueur, seaweed syrup, lemon juice, blue tea. *20*

GALATEA (1, 5)
Violet copper red, like the fascinating lake of Pergusa that very much inspired Ovid and Pliny, this soft and seductive cocktail is suitable for the most delicate palates.
Vodka, watermelon juice, celery cordial, lime juice, Peycheaud's bitter, bottarga. *23*

MARTINI ISOLANO (5)
The first recipe that mixes the flavors of sea and land expressing harmony in a unique place is attributed to the Arab domination in Sicily; this is our way of paying homage.
Premium Gin or Vodka, Cinzano Bianco with capers, sea water, caper and marinated anchovies. *24*

OUR COCKTAILS
FIRE

Live, pungent, decisive flavours, just like the lava of our volcanoes, as well as the sunny days of Sicily.

CRONO (14)
Sharp and pungent, this cocktail is a tribute to the vaporous caves of Mount Kronio, a dormant volcano on the Agrigento coast.
Bulldog Gin, Grapes Shrub and balsamic vinegar, sage and basil liqueur, tonic water. *24*

MAGMA (14)
This vehement and decisive cocktail is a magma that celebrates the warm flavors of Etna.
Agalia distilled agave, Marsala Florio Terre Arse, passion fruit of Etna, tomato liqueur, lemon juice. *21*

PROMETEO (14)
Inspired by the myth about the origin of fire, this cocktail, not excessively alcoholic, gives pleasant notes of balanced spiciness.
Biancosarti, Etna white wine, cucumber and mint soda, spicy apple. *19*

OUR COCKTAILS
AIR

Blowing from North to South, from East to West, wind tells stories and whispers secrets of the Mediterranean.

ZAHARA (1, 7)
While the warm wind of the Sahara blows on our coasts, the warm, sparkling and fragrant notes of this punch delight your palates.
Trois Rivier s rum, Grand Marnier, orange, lemon, honey, orange blossom and spice mix. *23*

ETERE
Like the light breath of the wind that cradles the flowers, this cocktail will be grateful to the senses for its subtle delicacy.
Bulldog gin, violet liqueur, flower syrup, lemon juice. *21*

CERERE (2)
As thirst-quenching as a beer, this cocktail will amaze you with its particular lightness. We pay homage to cereals, an ingredient inevitably linked to the element of air.
Wild Turkey bourbon whiskey, Averna, Pineapple syrup and black cardamom, lemon juice, air of beer. *20*

SALVATORE'S CLASSICS 18

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 *24*

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 marmalade, Cointreau, lemon juice *24*

SPICY FIFTY
An intriguing journey of flavours on the palate, sweet and sour with a warm spicy finish.
Vanilla vodka, edelflower liqueur, honey, lime juice, fresh chilli *22*

NEGRONI SVEGLIATO
A great classic embellished with a touch of Italianness thanks to the final notes of coffee.
Gin, Campari, Cinzano 1757, coffee *20*

SALVATORE'S CLASSICS

21

PALERMO TORINO (14)

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.

21

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 juice, Champagne, cherry foam. *23*

SPRITZER FRESCO

The perfect refreshing cocktail with mint and citrus notes for your afternoons in Sicily.
Acqua Bianca Liqueur, Prosecco, mint leaves, lemon juice, soda water. *21*

LOW ALCOHOL COCKTAILS

FUOCO
CAPPERO
Gin grand tour, cinzano bianco with capers, tonic water *20*

TERRA
ALLORO
D'alloro, sweet cinzano 1757 , campari, lemon bitter, soda water *20*

ARIA
FRIZZANTE
Dry Marsala Terre Arse, pineapple syrup and black cardamom, lemon juice, prosecco *20*

ACQUA
ACQUA BIANCA
Acqua Bianca liqueur, grapefruit juice, lemon juice, sugar syrup *20*

NON ALCOHOLIC COCKTAILS

NINFA (10)
Almond milk, lemon juice, sugar,
orange blossom water *12*

FIOR D'UVA
Grape juice, lemon juice, cherry syrup *12*

CAPRICCIO (10)
Apple juice, walnut orgeat, lemon juice, pear puree,
Mediterranean coast soda *12*

CAMPAGNOLO
Orange juice, grapefruit juice, lemon juice,
Mediterranean herbs syrup *12*

PEPERONCINO MIO
Apple juice, lemon juice, honey, fresh chilli, basil, soda *12*

TERRA MIA
Red orange juice, strawberry puree, Woodland syrup,
lemon juice, soda *12*

SPARKLING WINES

Quantity by the glass
is 175ml per serve

Please speak to our Sommelier
for our full wine list

700 Brut Cusumano *Pinot Nero, Chardonnay*	*13*	*60*
Brut 2019 Murgo *Chardonnay*	*13*	*52*
Brut Rosé 2018 Terrazze dell'Etna *Pinot nero, Nerello mascalese*	*16*	*80*
Terzavia Brut 2018 De Bartoli *Grillo*		*75*
Franciacorta Brut DOCG "Grande Cuvée Alma" Bellavista *Chardonnay*	*18*	*100*

CHAMPAGNE

Quantity by the glass
is 175ml per serve

Please speak to our Sommelier
for our full wine list

Extra Brut Gosset *Chardonnay, Pinot noir*	*25*	*130*
Blanc de Blanc Pommery *Chardonnay*	*23*	*120*
La Cuvee Brut. Laurent Perrier *Chardonnay*		*120*
Special Cuvee Bollinger *Chardonnay, Pinot noir*	*23*	*150*
Cuvée Louise Brut Nature 2004 Pommery *Chardonnay, Pinot noir*		*245*
Grand Cuvée Brut s.a. Krug *Chardonnay, Pinot noir, Pinot meunier*		*380*
Apanage Brut Rosé Pommery *Chardonnay, Pinot noir, Pinot meunier*	*26*	*140*
Cuvèe Rosè Brut *Laurent-Perrier* *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

Helios 2020 Di Giovanna *Grillo*	*12*	*42*
Altamora Etna Bianco 2020 Cusumano *Carricante*	*14*	*58*
Chardonnay 2019 Tasca d'Almerita		*100*
Pietra Nera 2021 De Bartoli *Zibibbo*	*14*	*64*
Pinot grigio 2020 Jermann		*58*
Chablis Saint Martin 2021 Domaine Laroche *Chardonnay*	*18*	*78*

ROSÉ WINES

Quantity by the glass
is 175ml per serve

Please speak to our Sommelier
for our full wine list

Gerbino 2021 Di Giovanna *Nero d'Avola*	*8*	*30*
Madame Rosé 2020 Sallier de la tour *Syrah*	*10*	*38*
Tefra 2020 Tenuta Tascante *Nerello mascalese*		*56*

RED WINES

Quantity by the glass
is 175ml per serve

Please speak to our Sommelier
for our full wine list

Frappato 2021 Cos	*14*	*58*
Kaid 2019 Alessandro di Camporeale *Syrah*	*14*	*54*
Santa Cecilia 2018 Planeta *Nero d'Avola*	*17*	*76*
Brunello di Montalcino Castelgiocondo 2017 Frescobaldi *Sangiovese*		*130*
Martinenga Barbaresco 2017 Tenute Cisa Asinari dei Marchese di Gresy *Nebbiolo*		*160*
Tignanello 2019 Marchesi Antinori *Sangiovese, Cabernet Sauvignon, Cabernet franc*		*230*

BITTERS, LIQUEURS AND FORTIFIED WINES 34

Quantity by the glass is 75ml per serve

BITTERS

Averna	*10*
Cynar 70	*12*
Amarcado	*12*
Lucano	*10*
Montenegro	*10*
Amaro del Capo	*10*
Fernet	*10*
Fernet Branca menta	*10*
Montepolizo	*12*
Braulio	*10*

LIQUEURS

Campari bitter	*10*
Campari Cask Tales	*25*
Biancosarti	*10*
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

Quantity by the glass is 75ml per serve

VERMOUTH

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

PORTO

Graham's 20	*20*

SHERRY

Tio Pepe Fino	*16*
Noe Pedro Ximenez	*18*

MARSALA

Marsala Florio Riserva Vergine Terrre Arse	*12*
Marsala Superiore Dolce Oltre Cento	*12*
Marsala Superiore Riserva Donna Franca	*18*
Ben Rye Donna Fugata	*15*

SPIRITS

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	*20*
Ketel One	*16*

GIN AND GENEVER

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

SPIRITS

Quantity by the glass is 50ml per serve

GIN AND GENEVER

Genever A.V. Wees	*16*
Plymouth Gin Navy Strenght	*16*
Hoxton Gin Pink	*12*
Gin Mare	*16*
Sipsmith Sloe Gin	*16*
Selvatiq Gin	*16*

RUM AND CACHAÇA

Kingston White	*12*
Kingston Gold	*13*
Appleton Reserve Blend	*16*
Trois Riviers	*16*
Bacardi Carta Blanca	*13*
Chairman's reserve spiced	*14*
Goosling Black Seal	*14*
Mount Gay Black Barrel	*16*
El Dorado 12	*16*
El Dorado 15	*18*
Diplomático Reserva Exclusiva	*14*
Santa Teresa 1796	*14*
Zacapa 23	*16*
Zacapa xo	*28*
Hoxton Banana Rum	*38*
Yaguara	*16*
Flor de Cana 25	*42*
Caroni 23	*140*

SPIRITS

Quantity by the glass is 50ml per serve

RUM AND CACHAÇA

Abuelo 7	*16*
Abuelo 12	*18*
Domosieau	*18*

TEQUILA AND MEZCAL

Espolon Blanco	*14*
Espolon Reposado	*16*
Patron Blanco	*14*
Don Julio blanco	*14*
Don Julio reposado	*18*
Don Julio 1942	*45*
Jose Cuervo Reserva de la	*20*
Familia	*50*
Tapatio Excelencia	*15*
Montelobos Espadin	*36*
Patron Platinum	*18*
Agalia	

WHISKEY

Quantity by the glass is 50ml per serve

SCOTCH WHISKEY HIGHLAND

Dalmore 15	*28*
Aberfeldy 12	*14*
Glenmorangie 18	*24*

SPEYSIDE

Balvenie 21 Portwood	*64*
Benromach 10	*28*
Macallan 18	*78*
Glen Grant	*18*
Clynelish 14	*22*

ISLAY

Lagavulin 8	*18*
Lagavulin 16	*20*
Ardbeg Uigeadail	*22*
Oban	*20*

ISLAND

Talisker 18	*36*
Highland Park 18	*39*

WHISKEY

Quantity by the glass is 50ml per serve

BLENDED

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

Wild Turkey	*14*
Wild Turkey Rye	*14*
Wild Turkey 101	*14*
Wild Turkey Rare Breed	*18*
Woodford Reserve	*14*
Four Roses Singe barrel	*22*
Buffalo Trace	*14*
Bulleit	*14*
Jack Daniel's Single barrel	*16*
Mitcher's Bourbon	*15*

RYE

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

WHISKEY

Quantity by the glass is 50ml per serve

CANADIAN WHISKY

Crown Royale	*14*

JAPANEESE WHISKY

Nikka Days	*14*

CÒGNAC

Quantity by the glass is 50ml per serve

CÒGNAC

Remy Martin VSOP	*16*
Hine Antique	*48*
Frapin 1720	*14*
Frapin Extra	*95*
Hennessy Paradise	*170*
Hennessy Xo	*45*
Louis XIII	*480*

ARMAGNAC

Darroze 20	*38*
Dartilongue 1996 vintage	*35*

BRANDY

Cardenal Mendoza clàsico	*18*
Vecchia Romagna riserva	*18*

GRAPPE

Poli Amarone	*28*
Nonino Picolit cru	*36*
Nonino Antica cuvee	*14*
Berta roccanivo	*24*
Sarpa Poli oro	*14*
Frattina Chardonnay	*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 0,75 cl	

SOFT DRINKS *6*

Coca cola, Coke Zero,
Chinotto, Lemonsoda,
Oransoda

FEVER TREE
NATURAL SOFT DRINKS *6*

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

ORGANIC JUICES *6*

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

SQUEEZED

Orange, Grapefruit *9*

SOFT DRINKS

CAFETERIA

Espresso	*4*
Caffè latte, Cappuccino	*5*
Barley coffee, Americano coffee	
Hot Chocolate	
Ice Coffee	*6*
Ice Tea	*8*

TEAS & INFUSIONS

Karkadè	*6*
Earl Grey	
Earl Grey deteinato	
English Breakfast	
Tè nero Darjeeling	
Rooibos	
Tè Verde	
Jasmine tè verde	
Lapsang	
Peppermint	
Lime blossom	
Peppermint & Verbena	
Camomilla	

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

3P

Pane , Prosciutto e Pomodoro Bread, ham and tomato (2)	*12*
Mixed of arancine and traditional panelle* (2, 7)	*15*
Ragusano cheese, citrus honey and pistachios (2, 7, 10)	*10*
"Pappa al pomodoro", Sciacca shrimp tartare* (2, 3, 7)	*16*

For food allergen list please go back to page n.8

SANDWICHES & SALADS

from 11:30 am to 11:30 pm

Curcuma and saffron quinoa, vegetables and almond pest (10)	*18*
Insalata "Terrazza" mixed salad, tomatoes, avocado, coriander, palm hearts, tuna fish (5)	*25*
Salad of fennel, oranges and olives	*20*
Club sandwich, french fries* and fresh salad (2, 4, 7)	*38*
Beef hamburger, french fries* and mixed salad (2, 4, 9)	*32*

For food allergen list please go back to page n.8

STARTERS

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

Eggplants, parmigiana style (7)	*20*
Burrata with cherry tomatoes and avocado (7)	*28*
Red prawns carpaccio*, stracciatella cheese, zucchini and mixed salad (3, 7)	*28*
Tuna fish**, ricotta cheese and wild rocket (5, 7, 13) (according to the market availability, alalunga tuna fish could be available instead)	*28*
Lobster salad, orange sauce, green beans, mango (3)	*55*
Veal with tuna sauce, caper oil (4,5,7,13,14)	*28*

For food allergen list please go back to page n.8

FIRST COURSE

50

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*
Fresh busiate pasta with prawns* from Sciacca and pistachio (2, 3, 7, 10)	*26*

For food allergen list please go back to page n.8

MAIN COURSES

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 and friggitelli (5)	*32*
Fried squid* and vegetables (2, 4 ,8)	*25*
Herb-scented beef fillet, olive oil flavoured creamed potatoes and seasonal vegetables (7)	*42*
Lemon chicken breast, rosemary and chicory with vinaigrette dressing (7)	*28*

For food allergen list please go back to page n.8

DESSERTS

from 11:30 am to 11:30 pm

Sicilian ricotta cannoli (2, 4, 7, 10)	*12*
Traditional tiramisù (4, 7)	*12*
Strawberries with cream (7)	*12*
Assortment of homemade ice cream and sorbet (4, 7, 10)	*12*

For food allergen list please go back to page n.8

VILLA IGIEA
PALERMO
A ROCCO FORTE HOTEL

CAMPARI®