

LECALETTE



*Bar*

## COFFEES

Espresso coffee, Decaffeinated coffee	Euro 2,50
Corrected coffee	Euro 3,50
American coffee	Euro 4,00
Milk	Euro 4,00
Cappuccino	Euro 5,00
Latte macchiato	Euro 5,00
Double espresso	Euro 5,00
Hot chocolate	Euro 5,00
Iced shaken espresso	Euro 5,00
Tea and herbal tea	Euro 6,00

## TEAS & HERBAL TEAS

[For the additional menu, please ask our bartender]

Black teas	(earl grey • English breakfast • decaffeinated tea)
Green teas	(special gunpowder • Marrakech mint tea • special jasmine • lemon & ginger)
Herbal teas	(chamomile • sweet relax • body and spirit • purity • fennel & licorice)

Euro 6,00

## SOFT DRINKS

Mineral water cl75	Euro 4,00
Mineral water cl37,5	Euro 2,00
Coca Cola • Fanta • Sprite • Chinotto • Lemonsoda • Tonic • Iced tea	Euro 4,00
Red Bull • Ginger beer • Lemonade	Euro 4,00
Fruit juice cl20	Euro 4,00
Fresh orange juice	Euro 5,00
Almond milk • Soia milk	Euro 4,00
Campari soda • Aperol soda	Euro 5,00
Crodino • Sanbitter	Euro 4,00

## CRAFT AND TRADITIONAL BEERS [ cl 33 ]

Birra dello Stretto	Euro 6,00
Heineken • Ceres • Birra Messina • Non alcoholic beer • Gluten-free beer	Euro 7,00

## APERITIVI & VERMOUTH

Aperol • Biancosarti • Campari • Cynar • Martini • Punt&Mes • Pastis •  
Pernod • Ricard • Sherry

Euro 8,00

## OUR SELECTION OF PREMIUM GIN

[For the additional menu, please ask our bartender]

Nordés • Sipmith • Roku • Martin Miller's • Hendrick's • The London n°1 • Monkey •  
Gin del Professore • Poli Marconi • Puro • Mombasa • Mayfair • Sylvius • Plymouth  
and many more

Euro 16,00

## OUR SELECTION OF LUXURY VODKA

[For the additional menu, please ask our bartender]

Ciroc [France] • Russian Standard [Russian] • Beluga [Russian]  
Greygoose [France] • Belvedere [Poland]

Euro 16,00

## COGNAC

Cognac V.S. Courvoisier	Euro 10,00
Cognac V.S.O.P Martell	Euro 12,00
Cognac XO Remy Martin	Euro 30,00
Bas Armagnac Dartigalongue Hors d' Age • Janneau VSOP	Euro 18,00

## BEFORE DINNER COCKTAILS

Americano	(Campari Bitter • red vermouth • soda water)
Negroni	(Campari bitter • red vermouth • gin)
Daiquiri	(white rum • lemon juice • white sugar)

Euro 12,00

## AFTER DINNER COCKTAILS

Black Russian	(vodka • coffee liqueur • bitter)
Espresso Martini	(vodka • kahlúa • sugar syrup • espresso)
Boulevardier	(whisky • campari • red vermouth)
Dry Martini	(gin • dry vermouth)
Manhattan	(rye whisky • red vermouth • angostura bitters)
Martinez	(london dry gin • red vermouth • maraschino • orange bitters)

Euro 12,00

## MOCKTAILS

Virgin Colada	(pineapple juice • coconut syrup • cream)
Virgin Mojto	(lemonade • lime juice • sugar • mint leaves)
Virgin Gin Fizz	(non alcoholic gin • lemon juice • sugar • soda water)
Shirley Temple	(ginger ale • soda water • granadine syrup)
Virgin Mary	(tomato juice • lemon • salt • pepper • tabasco • worcestershire sauce)

Euro 10,00

## SPECIAL COCKTAILS

Nordes Tonic	(Nordes gin • Fever tree Mediterranean • dried apple)
Roku Fizz	(Roku gin • fresh lemon juice • sugar syrup)
Jim Beam Old Fashioned	(Jim Beam • sugar cub • angostura bitters • soda water • peel and essential oils of orange • maraschino cherries)
Laphroig Whiskey Sour	(Laphroig • sugar syrup • Fresh Lemon Juice • Foamer Stillabunt • Angostura Bitters)
Sipsmith Martini	(Sipsmith • Dry Vermouth • essential oils and twists of lemon)



Euro 20,00

## ALL DAY COCKTAILS

Mary Pickford	(white rum • ananas juice • maraschino • granadine)
Sidecar	(cognac • triple sec • lemon juice)
White Lady	(gin • triple sec • lemon juice)
Mojito	(white rum • lime juice • fesh mint • white sugar • soda)
Sicilian Martini	(gin • Marsala • orange peel)
Pornstar Martini	(vanilla vodka • passoa • passion fruit juice • vanilla syrup • prosecco)
Godfather	(whisky • amaretto)
Godmother	(vodka • amaretto)
Manhattan	(rye whisky • red vermouth • angostura bitters)
Martinez	(london dry gin • red vermouth • maraschino • orange bitters)
Mint Julep	(bourbon whisky • fresh mint • powdered sugar • natural water)
Tarantella	(gin • mandarin liqueur • lemon juice • sugar syrup • rosemary)
Pimm's N°1	(pimm's • ginger ale)

## NEW ERA COCKTAILS

Bramble	(gin • lemon juice • sugar syrup • crème de mûres)
Bee's Knees	(gin • honey syrup • lemon juice • orange juice)
Dark'n Stormy	(rum • ginger beer)
Fernandito	(fernet branca • coca cola)
Aperol / Campari Spritz	(aperol / campari • prosecco • soda water)
Yellow Bird	(white rum • galliano • triple sec • lime juice)
Hugo Spritz	(elderflower liqueur • prosecco • soda water)

## CONTEMPORARY CLASSICS

Moscow Mule	(vodka • ginger beer • lime juice)
Mai Tai	(white rum • dark rum • orange liqueur • orgeat syrup • lime juice • sugar syrup)
Bloody Mary	(vodka • tomato juice • lemon juice • worcestershire sauce • tabasco • celery • salt • pepper)
Caipirinha/Caipiroska	(cachaça / vodka • lime • sugar) (also available with your favourite fresh fruit)
Cosmopolitan	(vodka • cointreau • lime juice • cranberry juice)
Dry Martini	(gin • dry vermouth)
Pisco Sour	(pisco • lemon juice • sugar syrup • stillabunt)
Vesper	(gin • vodka • lillet blanc)
Sea Breeze	(vodka • cranberry juice • grapefruit juice)
Hemingway Special	(rum • grapefruit juice • maraschino • lime juice)
Bellini	(white peach puree • prosecco)
Pina Colada	(white rum • coconut cream • ananas juice)

## WHISKIES

<b>Blended scotch whiskies 3•8 years</b>	Euro 10,00
J&B - Ballantines • JWalker Red Label • Macallan	
<b>Rye whiskies</b>	Euro 10,00
Canadian Club	
<b>Irish whiskies</b>	Euro 10,00
Bushmill's	
<b>Bourbon whiskies</b>	Euro 11,00
Wild Turkey • Four Roses - Jack Daniel's • Jim Beam	
<b>Blended scotch whiskies 12•15 years</b>	Euro 12,00
JWalker Black Label - Chivas Regal - Ballantines - Macallan	
<b>Blended scotch whiskies 18 years</b>	Euro 14,00
Chivas Regal	
<b>Single Malt Scotch whiskies</b>	Euro 15,00
Glenlivet • Glen Grant • Glenfiddich • Laphroaig • Glenmorangie Caol Ila • Oban • Talisker • Ardbeg	

## TYPICAL SICILIAN BITTER SPIRITS

Amaro Amara • Amaro Amaronna • Amaro di Bruno Ribadi • Amaro Amarolla • K1 Perollo

Euro 8,00

## ITALIAN BITTER AND LIQUEURS

Limoncello • Amaretto Di Saronno • Frangelico • Sambuca • Averna  
Ramazzotti • Montenegro • Fernet Branca • Branca Menta • Lucano • Amaro del Capo  
Cynar • Florio

Euro 8,00

## IMPORTED LIQUEURS

Baileys • Benedictine • Cointreau • Chambord • Chartreuse • Drambuie • Grand Marnier  
Kahlua • Marie Brizard • Tia Maria • Unicum • Jagermeister • Petrus • St.Germain • Pernod  
Pastis • Ricard • Cachaca • Malibù

Euro 8,00

## **BRANDY**

Vecchia Romagna etichetta nera	Euro 8,00
Cardenal Mendoza	Euro 12,00
Carlos I	Euro 12,00

## **RHUM**

Spiced	Euro 10,00
Kraken	
Rhum 3/5 years	Euro 9,00
Bacardi - Havana Club - Pampero	
Rhum 5/8 years	Euro 10,00
Legendario Blanco - Brugal Anejo - Pampero Anniversario	
Rhum Demerara - Agricoli	Euro 14,00
J.Bally Ambrè - Zacapa 23 - Diplomatico - Barcelò Imperial - Avola Rhum	

## **GRAPPA & ACQUAVITE**

Grappa Nonino Cru Picolit	Euro 38,00
Grappa Nonino Cru Fragolino • Ribolla	Euro 26,00
Grappa di Pinot grigio	Euro 9,00
Bonaventura Maschio 903	Euro 10,00
Bonaventura Maschio 903 Barrique	Euro 10,00
Prime Uve Nere • Bianca	Euro 12,00
Prime Uve Oro	Euro 12,00
Moet & Chandon Marc de Champagne	Euro 14,00
Acquavite Nonino di pere williams • di miele di acacia	Euro 12,00
Acquavite Nonino di uva ÙE Cru Moscato	Euro 28,00

## SPARKLING WINES

Montagner	<b>Valdobbiadene DOCG</b>			Euro 40,00
Cà del Bosco	<b>Cuvée Prestige</b>	2025	Chardonnay, Pinot bianco e Pinot nero	Euro 77,00
Le Marchesine	<b>Audens</b>	2025	Chardonnay, Pinot bianco e Pinot nero	Euro 65,00
Le Marchesine	<b>Artio</b>	2021	Chardonnay e Pinot nero	Euro 70,00
Tenute Nicosia	<b>Sosta Tre Santi Brut</b>	2025	Carricante	Euro 50,00
Tenute Nicosia	<b>Sosta Tre Santi Rosato</b>	2025	Nerello mascalese	Euro 50,00
Glass of Valdobbiadene Prosecco				Euro 10,00
Le Marchesine Audens by the glass				Euro 20,00
Le Marchesine Artio by the glass				Euro 20,00

## CHAMPAGNE

Louis Roederer	<b>Cristal Brut</b>	2014	Reims (Fra)	Euro 570,00
Moët & Chandon	<b>Dom Perignon Rosé</b>	2006	Epernay (Fra)	Euro 660,00
Moët & Chandon	<b>Dom Perignon Brut</b>	2010	Epernay (Fra)	Euro 560,00
Mumm's	<b>Cordon Rouge</b>		Reims (Fra)	Euro 100,00
V.C.Ponsardin	<b>Veuve Clicquot Rich</b>		Reims (Fra)	Euro 160,00
V.C.Ponsardin	<b>Veuve Cliquot Rosé</b>		Reims (Fra)	Euro 160,00
V.C.Ponsardin	<b>Veuve Cliquot Cuvée S.P.</b>		Reims (Fra)	Euro 140,00
Mumm's by the glass				Euro 25,00

## WHITE WINES

Cusumano	<b>Angimbè</b>	2024	Inzolia e Chardonnay	Euro 12,00 • 30,00
Cusumano	<b>Etna Bianco</b>	2024	Carricante	Euro 13,00 • 52,00
Tasca d'Almerita	<b>Leone</b>	2024	Blend	Euro 12,00 • 30,00
Tenute Orestyadi	<b>Kemar</b>	2023/24	Cataratto	Euro 12,00 • 30,00
Tenute Orestyadi	<b>Bahar</b>	2023/24	Zibibbo	Euro 12,00 • 30,00
Bonsignore	<b>IO</b>	2023	Grillo	Euro 12,00 • 30,00

## RED WINES

Cusumano	<b>Syrah</b>	2024	Syrah	Euro 12,00 • 30,00
Cusumano	<b>Merlot</b>	2024	Merlot	Euro 12,00 • 30,00
Cusumano	<b>Etna Rosso</b>	2023	Carricante	Euro 13,00 • 52,00
Tenute Orestyadi	<b>Adeni</b>	2022	Perricone	Euro 12,00 • 30,00

## ROSÈ WINES

Baglio del Cristo	<b>CDC Rosè</b>	2023/24	Nero D'Avola	Euro 12,00 • 30,00
Tasca d'Almerita	<b>Regaleali Le Rose</b>	2024	Nerello Mascalese	Euro 12,00 • 30,00

## DESSERT WINES

Cusumano	<b>Moscato dello Zucco</b>	2014	Moscato	Euro 15,00
Tasca d'Almerita	<b>Diamante</b>	2023	Traminer e Moscato	Euro 12,00

## FOOD

<b>Toast</b> <sup>(1 - 12)</sup> pancarrè, prosciutto cotto, provola delle Madonie <i>sliced bread, ham, Madonie handmade provola cheese</i>	Euro 12,00
<b>Avocado toast</b> <sup>(1 - 3 - 12)</sup> pancarrè, guacamole, uovo al tegamino <i>sliced bread, guacamole, fried egg</i>	Euro 18,00
<b>Patatine fritte • French fries</b> <sup>(6)</sup>	Euro 8,00
<b>Caesar salad classica • Classic caesar salad</b> <sup>(1 - 3 - 12)</sup> lattuga romana, scaglie di parmigiano, crostini, salsa caesar <i>lettuce, Parmesan cheese flakes, croutons, caesar sauce</i>	Euro 14,00
<b>Caesar salad di pollo • Chicken caesar salad</b> <sup>(1 - 3 - 12)</sup> lattuga romana, pollo piastrato, scaglie di Parmigiano, crostini, salsa caesar <i>lettuce, grilled chicken, Parmesan cheese flakes, croutons, caesar sauce</i>	Euro 24,00
<b>Insalata Eoliana • Eolian salad</b> <sup>(4)</sup> rucola, pomodoro, tonno sott'olio, olive taggiasche, capperi, cipolla rossa <i>rocket, tomato, tuna in oil, Taggiasca olives, capers, red onion</i>	Euro 22,00
<b>Caprese</b> <sup>(12)</sup> pomodoro datterino, mozzarella di bufala, olio extravergine di oliva <i>date tomato, buffalo mozzarella, Extra virgin olive oil</i>	Euro 20,00
<b>Club Sandwich con patatine • Club Sandwich with fries</b> <sup>(1 - 3 - 6)</sup> pancarrè, pollo, uova, bacon, maionese, lattuga, pomodoro <i>sliced bread, chicken, eggs, bacon, mayonnaise, lettuce, tomato</i>	Euro 24,00
<b>Crocchette di patate, panelle e polpette di melanzane</b> <sup>(1 - 6)</sup> <i>Potato croquettes, panelle and eggplant balls</i>	Euro 18,00
<b>Pasta alla Norma</b> <sup>(1 - 12)</sup> melanzana, salsa di pomodoro, ricotta salata (senza glutine su richiesta) <i>eggplant, tomato sauce, and salted ricotta cheese (gluten-free upon request)</i>	Euro 20,00
<b>Hamburger di manzo e patatine fritte • Beef burger and fries</b> <sup>(1 - 3 - 6)</sup> pane, burger di manzo (200gr), maionese, lattuga, pomodoro <i>burger bun, beef burger (200gr), mayonnaise, lettuce, tomato</i>	Euro 28,00
<b>Panzanella</b> <sup>(1)</sup> pane raffermo, pomodoro, cipolla, cetriolo, olio di oliva, aceto rosso e basilico <i>bread leftover salad with tomato, onion, cucumber, olive oil, red wine vinegar and basil</i>	Euro 15,00
<b>Pane cunzatu</b> <sup>(1 - 12)</sup> pomodoro, mozzarella, acciughe, cipolla, olive, capperi, ricotta salata <i>tomato, mozzarella, anchovies, onion, olives, capers, salted ricotta</i>	Euro 25,00
<b>Insalata di frutta fresca • Fresh fruit salad</b>	Euro 12,00

Disponibile dalle ore 11:00 alle ore 19:00  
*The menu is available from 11:00 a.m. to 7:00 p.m.*



## **Selezione di gelati artigianali dal laboratorio di pasticceria Mon Chou-Chou al centro di Cefalù**

8

Artisanal ice creams made by Mon Chou-Chou pastry lab, in the heart of Cefalù

### **Fragola e fragoline**

Strawberry and wild strawberries

### **Limone siciliano**

Sicilian lemon

### **Mango**

Mango

### **Fiordilatte <sup>(12)</sup>**

Milk cream <sup>(12)</sup>

### **Nocciola IGP del Piemonte e della Sicilia <sup>(7 - 12)</sup>**

Piedmont and Sicilian Hazelnut PGI <sup>(7 - 12)</sup>

### **Pistacchio Di Bronte DOP <sup>(7 - 12)</sup>**

Bronte pistachio PDO <sup>(7 - 12)</sup>

### **Caffè espresso <sup>(3 - 12)</sup>**

Espresso coffee <sup>(3 - 12)</sup>

### **Budino nero <sup>(6 - 7 - 12)</sup>**

90% Dark chocolate <sup>(6 - 7 - 12)</sup>

### **Vaniglia <sup>(3 - 6 - 7 - 12)</sup>**

Vanilla <sup>(3 - 6 - 7 - 12)</sup>

Per garantire la massima qualità e sicurezza alimentare, i seguenti ingredienti, in determinati periodi dell'anno, potrebbero essere surgelati oppure freschi e abbattuti per una corretta conservazione, nel pieno rispetto della normativa sanitaria: pesce, crostacei, molluschi, carne, frutta, verdura, formaggi freschi, pasta fresca, prodotti di pasticceria.

I prodotti somministrati in questo esercizio possono contenere ingredienti o coadiuvanti considerati allergeni.

1. Cereali contenenti glutine: grano, orzo, segale, avena, farro, kamut e i loro ceppi ibridati o derivati | 2. Crostacei e prodotti derivati | 3. Uova e prodotti derivati | 4. Pesce e prodotti derivati | 5. Arachidi e prodotti derivati | 6. Soia e prodotti derivati | 7. Frutta a guscio: mandorle, nocciole, noci, noci di acagiù, noci di pecan, noci del Brasile, pistacchi, noci macadamia o noci del Queensland e prodotti derivati | 8. Sedano e prodotti derivati | 9. Senape e prodotti derivati | 10. Semi di sesamo e prodotti derivati | 11. Anidride solforosa e solfiti in concentrazioni superiori a 10mg/kg o 10 mg/litro in termini di SO<sub>2</sub> | 12. Latte e prodotti derivati (incluso lattosio) | 13. Lupini e prodotti derivati | 14. Molluschi e prodotti derivati

**Il nostro staff è a vostra disposizione per qualsiasi informazione e per mostrarvi le etichette originali delle materie prime.**

*To ensure the highest quality and food safety, the following ingredients may, at certain times of the year, be frozen or fresh and blast-chilled for proper preservation, in full compliance with health regulations: fish, shellfish, mollusks, meat, fruit, vegetables, fresh cheeses, fresh pasta, pastry products.*

*Beverage and products may contain ingredients or adjuvants considered allergens substances or products causing allergies or intolerances.*

*1. Cereals containing gluten: wheat, barley, rye, oats, spelt kamut and their hybrids or derivatives | 2. Crustaceans and their derivatives | 3. Eggs and their derivatives | 4. Fish and products derived from it | 5. Peanuts and derivatives | 6. Soya and derived products | 7. Nuts: almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, macadamia (or Queensland nuts) and their derivatives | 8. Celery and derivatives | 9. Mustard and derivatives | 10. Sesame seeds and derivatives | 11. Sulphur dioxide and sulphites in a concentration of more than 10mg/kg or 10mg/litre in terms of SO<sub>2</sub> | 12. Milk and its derivatives (including lactose) | 13. Lupine beans and derivatives | 14. Shell fish and derivatives*

***Our staff is at your disposal for any further information and to show you the original labels of the raw materials.***