LE CALETTE

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 18,00

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 18,00

COGNAC

Cognac V.S. Euro 10,00
Courvoisier

Cognac V.S.O.P Euro 12,00
Martell

Cognac XO Euro 30,00
Remy Martin

Bas Armagnac Euro 18,00
Dartigalongue Hors d' Age • Janneau VSOP

BEFORE DINNER COCKTAILS

Americano (Campari Bitter • red vermouth • soda water)
Negroni (Camparti bitter • red vermouth • gin)
Daiquiri (white rhum • lime juice • white sugar)

Euro 14,00

AFTER DINNER COCKTAILS

Black Russian	(vodka • coffee liqueur)
Espresso Martini	(vodka • kahlùa • 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 14,00

MOCKTAILS

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

Euro 12,00

SPECIAL COCKTAILS

Nordes Tonic	(Nordes gin • Fever tree Mediterranean • dried apple)
Roku Fizz	(Roku gin • fresh lemon juice • sugar syrup • soda water)
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)
Sipsmith Martini	(Sipsmith • Dry Vermouth • essential oils and twists of lemon)

NORDÉS GIN

ROKU GIN THE JAPANESE CRAFT GIN

JIM BEAM

LAPHROAIG ISLAY SINGLE MALT SCOTCH WHISKY

SIPSMITH indulgement spirits

Euro 22,00

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 • passoã • passion fruit juice • vanilla syrup • shot of prosecco)
Godfather	(whisky • amaretto)
Godmother	(vodka • amaretto)
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 • cointreau • orgeat syrup • lime juice)
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 • cramberry juice)
Pisco Sour	(pisco • lemon juice • sugar syrup)
Vesper	(gin • vodka • lillet blanc)
Sea Breeze	(vodka • cramberry juice • grapefruit juice)
Hemingway Special	(rum • grapefruit juice • maraschino • lime juice)
Bellini	(white peach puree • prosecco)
Pina Colada	(white rum • coconut cream • ananas juice)

Euro 14,00

WHISKIES

Blended scotch whiskies 3•8 years Euro 10,00

J&B - Ballantines • J.Walker Red Label • Macallan

Rye whiskies Euro 10,00

Canadian Club

Irish whiskies Euro 10,00

Bushmill's

Bourbon whiskies Euro 11,00

Wild Turkey • Four Roses - Jack Daniel's • Jim Beam

Blended scotch whiskies 12•15 years Euro 12,00

J.Walker Black Label - Chivas Regal - Ballantines - Macallan

Blended scotch whiskies 18 years Euro 14,00

Chivas Regal

Single Malt Scotch whiskies 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 • Benedectine • 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	**Valdobbiadene DOCG**			Euro 40,00
Cà del Bosco	**Cuvéè Prestige**	2025	Chardonnay, Pinot bianco e Pinot nero	Euro 77,00
Le Marchesine	**Audens**	2025	Chardonnay, Pinot bianco e Pinot nero	Euro 65,00
Le Marchesine	**Artio**	2021	Chardonnay e Pinot nero	Euro 70,00
Tenute Nicosia	**Sosta Tre Santi Brut**	2025	Carricante	Euro 50,00
Tenute Nicosia	**Sosta Tre Santi Rosato**	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	**Cristal Brut**	2014	Reims (Fra)	Euro 570,00
Moet & Chandon	**Dom Perignon Rosè**	2006	Epernay (Fra)	Euro 660,00
Moet & Chandon	**Dom Perignon Brut**	2010	Epernay (Fra)	Euro 560,00
Mumm's	**Cordon Rouge**		Reims (Fra)	Euro 100,00
V.C.Ponsardin	**Veuve Clicquot Rich**		Reims (Fra)	Euro 160,00
V.C.Ponsardin	**Veuve Cliquot Rosè**		Reims (Fra)	Euro 160,00
V.C.Ponsardin	**Veuve Cliquot Cuvée S.P.**		Reims (Fra)	Euro 140,00
Mumm's by the glass				Euro 25,00

WHITE WINES

Cusumano	**Angimbè**	2024	Inzolia e Chardonnay	Euro 12,00 • 30,00
Cusumano	**Etna Bianco**	2024	Carricante	Euro 16,00 • 52,00
Tenute Nicosia	**Monte San Nicolò**	2024	Carricante	Euro 15,00 • 38,00
Tasca d'Almerita	**Leone**	2024	Blend	Euro 12,00 • 30,00
Tenute Orestiadi	**Kemar**	2023/24	Cataratto	Euro 12,00 • 30,00
Tenute Orestiadi	**Bahar**	2023/24	Zibibbo	Euro 12,00 • 30,00
Bonsignore	**IO**	2023	Grillo	Euro 14,00 • 30,00
Colterenzio	**Lafòa**	2024	Sauvignon	Euro • 79,00
Maison Guillot-Broux	**Les Rochettes**	2022	Chardonnay	Euro • 81,00
Gitton Père et Fils	**Poully-Fumé**	2023	Sauvignon	Euro • 77,00

RED WINES

Cusumano	**Syrah**	2024	Syrah	Euro 12,00 • 30,00
Cusumano	**Merlot**	2024	Merlot	Euro 12,00 • 30,00
Cusumano	**Etna Rosso**	2023	Carricante	Euro 16,00 • 52,00
Tenute Orestiadi	**Adeni**	2022	Perricone	Euro 12,00 • 30,00
La Rasina	**Brunello di Montalcino**	2021	Sangiovese	Euro • 105,00
Leonardo Bussoletti	**Ràmici**	2022	Ciliegiolo	Euro • 56,00
Le P'tit Domaine	**Le Coup d'Douze**	2023	Cabernet Franc	Euro • 45,00

ROSÈ WINES

Baglio del Cristo	**CDC Rosè**	2023/24	Nero D'Avola	Euro 14,00 • 30,00
Tasca d'Almerita	**Regaleali Le Rose**	2024	Nerello Mascalese	Euro 14,00 • 30,00
Marisa Cuomo	**Costa d'Amalfi**	2023	Aglianico e Piedirosso	Euro 16,00 • 48,00
Kerpen	**Spatuburgunder**	2023	Pinot Nero	Euro 15,00 • 39,00

DESSERT WINES

Cusumano	**Moscato dello Zucco**	2014	Moscato	Euro 15,00 •
Tasca d'Almerita	**Diamante**	2023	Traminer e Moscato	Euro 19,00 •

FOOD

Toast (1 - 12) — Euro 12,00
pancarrè, prosciutto cotto, provola delle Madonie
sliced bread, ham, Madonie handmade provola cheese

Avocado toast (1 - 3 - 12) — Euro 18,00
pancarrè, guacamole, uovo al tegamino
sliced bread, guacamole, fried egg

Patatine fritte • ***French fries*** (6) — Euro 8,00

Caesar salad classica • ***Classic caesar salad*** (1 - 3 - 12) — Euro 14,00
lattuga romana, scaglie di parmigiano, crostini, salsa caesar
lettuce, Parmesan cheese flakes, croutons, caesar sauce

Caesar salad di pollo • ***Chicken caesar salad*** (1 - 3 - 12) — Euro 24,00
lattuga romana, pollo piastrato, scaglie di Parmigiano, crostini, salsa caesar
lettuce, grilled chicken, Parmesan cheese flakes, croutons, caesar sauce

Insalata Eoliana • ***Eolian salad*** (4) — Euro 22,00
rucola, pomodoro, tonno sott'olio, olive taggiasche, capperi, cipolla rossa
rocket, tomato, tuna in oil, Taggiasca olives, capers, red onion

Caprese (12) — Euro 20,00
pomodoro datterino, mozzarella di bufala, olio extravergine di oliva
date tomato, buffalo mozzarella, Extra virgin olive oil

Club Sandwich con patatine • ***Club Sandwich with fries*** (1 - 3 - 6) — Euro 24,00
pancarrè, pollo, uova, bacon, maionese, lattuga, pomodoro
sliced bread, chicken, eggs, bacon, mayonnaise, lettuce, tomato

Crocchette di patate, panelle e polpette di melanzane (1 - 6) — Euro 18,00
Potato croquettes, panelle and eggplant balls

Pasta alla Norma (1 - 12) — Euro 20,00
melanzana, salsa di pomodoro, ricotta salata (senza glutine su richiesta)
eggplant, tomato sauce, and salted ricotta cheese (gluten-free upon request)

Hamburger di manzo e patatine fritte • ***Beef burger and fries*** (1 - 3 - 6) — Euro 28,00
pane, burger di manzo (200gr), maionese, lattuga, pomodoro
burger bun, beef burger (200gr), mayonnaise, lettuce, tomato

Panzanella (1) — Euro 15,00
pane raffermo, pomodoro, cipolla, cetriolo, olio di oliva, aceto rosso e basilico
bread leftover salad with tomato, onion, cucumber, olive oil, red wine vinegar and basil

Pane cunzatu (1 - 12) — Euro 25,00
pomodoro, mozzarella, acciughe, cipolla, olive, capperi, ricotta salata
tomato, mozzarella, anchovies, onion, olives, capers, salted ricotta

Insalata di frutta fresca • ***Fresh fruit salad*** — Euro 12,00

Disponibile dalle ore 11:00 alle ore 22:00
The menu is available from 11:00 a.m. to 10:00 p.m.

Mon
CHOU CHOU
FINE PASTICCERIA SICILIANA
Cefalù

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 (12)

Milk cream (12)

Nocciola IGP del Piemonte e della Sicilia (7 - 12)

Piedmont and Sicilian Hazelnut PGI (7 - 12)

Pistacchio Di Bronte DOP (7 - 12)

Bronte pistachio PDO (7 - 12)

Caffè espresso (3 - 12)

Espresso coffee (3 - 12)

Budino nero (6 - 7 - 12)

90% Dark chocolate (6 - 7 - 12)

Vaniglia (3 - 6 - 7 - 12)

Vanilla (3 - 6 - 7 - 12)

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 acagiu, noci di pecan, noci del Brasile, pistacchi, noci macadamia o noci del Queenslande 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 SO2 | 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 than10mg/kg or 10mg/litre in terms of SO2 | 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.