



CORNERLAB BREAKFAST EXPERIENCE

In the historic heart of Cefalù, savor the best breakfast and coffee at CornerLab Porto salvo

16 €

A refined journey through sweet and savory: choose one pastry, one slice of cake, one toast, one hot beverage, and one juice, all served with a selection of artisanal jams, honey, and spreads.

 **Sweet or Savory?** Create your perfect breakfast ! Choose one item from each category:

- ✓ Delicious Croissants, Cakes, or Cookies
- ✓ Just-baked bread with artisanal jams, local honey and spreads
- ✓ Crunchy toast with ham and cheese
- ✓ Hot beverage: coffee, cappuccino, tea
- ✓ Fruit juices: orange, pear, peach, and ACE

A complete breakfast, made for those who want to start their day with flavor and quality.

 Available every morning from 8:00 AM to 12:00 PM

 Reservation recommended

 Discover the true essence of Sicilian breakfast!

 For information and reservations: +39 366 1418601 - info@cornerlab.it



BREAKFAST MENU

In the historic heart of Cefalù, savor the best breakfast and coffee at CornerLab Porto salvo

COFFEE

Espresso	€ 2,00
Decaffeinated Coffee	€ 2,00
Macchiato	€ 2,50
Double Espresso	€ 3,00
Americano	€ 3,00
Caffè Corretto (Espresso with Alcohol)	€ 4,50
Cappuccino	€ 3,00
Decaffeinated Cappuccino	€ 3,00
Latte Macchiato	€ 4,00
Caffè Shakerato (Iced Espresso)	€ 4,00
Chamomile Tea	€ 4,00
Tea/Herbal Infusions with Sicilian Pastries	€ 5,00

PASTRY

Croissant	€ 3,00
5-Grain Croissant	€ 3,00
Butter bun with cream and raisins	€ 3,00
Pecan braid	€ 3,00
Krapfen	€ 3,00
Pain au chocolat	€ 3,00

CAKE

Grandfather's cake	€ 5,00
Caprese cake	€ 5,00
Apple cake	€ 5,00
Blackberry and almond cake	€ 5,00

FRUIT JUICES

Orange Juice	€ 4,00
ACE Juice	€ 4,00
Peach Juice	€ 4,00
Pear Juice	€ 4,00

TOAST

Ham toast	€ 6,00
Cheese toast	€ 6,00
Ham and cheese toast	€ 6,00

DESSERT

Sicilian Cannolo	€ 6,00
Sicilian Cassatina	€ 6,00

NOTTE BIANCA Semifreddo with white chocolate cream and Calabrian fig jam	€ 12,00
--	---------

CROCCANTE AL PISTACCHIO Semifreddo dessert with pistachio cream, pistachio heart, and caramelized almond crunch	€ 12,00
---	---------

CUORE D'ARANCIA Semifreddo with dark chocolate cream and pieces of blood orange	€ 12,00
---	---------

TIRAMISU GOCCIA Coffee-soaked sponge cake with citrus and cardamom fragrance, mascarpone and cream custard, and a delicate coffee cream	€ 12,00
---	---------



MENU

CRUDITÉS

- Selection of oysters (4 pcs)

14
- Chef's crudités (red prawns, scampi, fish carpaccio, trio of tartare, and oysters) for 2 people

2 - 4 - 14
- Red prawn with rosemary-infused cardoncello mushroom, chive mayo, and "conditella" (a mix of seasoned vegetables)

2 - 3 - 10
- Red prawn carpaccio with basil mayo and wild herbs

2 - 3 - 10

COOKED

- Roasted scampi with beets and citrus gel

2
- Seared tuna with vegetable gazpacho and herb-flavored panko

1 - 4

LAND

- Buffalo mozzarella caprese with basil-infused oil

7
- Tomato gazpacho with tumminia bread crumble and basil

1
- Pink veal with buffalo mozzarella, sweet-and-sour onions, and caper berries

7
- Selection of Madoniti cold cuts and cheeses, organic honey, and jams for 2 people

7

TARTARE

- Crispy cannolo filled with Porticello white prawn tartare, burrata, red berry coulis, and chive mayo

1 - 2 - 3 - 7

€ 22,00
- Tuna tartare with capers, Tropea red onion, and anchovy mayo from Aspra

3 - 4

€ 18,00
- Madonie beef tartare with summer truffle, caper berries, and lemon mayo

3

€ 28,00
- Calamari tagliatelle with basil and lime mayo

3 - 14

€ 16,00

SASHIMI

- Tuna sashimi salad (red tuna, tomato, chives, teriyaki sauce, and "conditella")

4 - 6

€ 18,00
- Sashimi trio (salmon, tuna, and amberjack) with red prawn reduction and herb oil

4 - 7 - 10

€ 20,00

MARINATED

- Marinated salmon with avocado and burrata

4 - 7

€ 16,00
- Beet-marinated meagre with basil mayo, samphire, and tomato water

3 - 4

€ 16,00

COVER CHARGE €3,00

Our cover charge includes bread, organic olive oil from the Sicilian countryside, and our welcoming table, where we always strive to offer our best. Welcome!

@cornerlab_portosalvo

www.cornerlabcefalù.it

info@cornerlabcefalù.it

+39366 141 8601





MENU

SEA INSPIRATIONS

- Octopus and Potato Salad**
Boiled octopus marinated with extra virgin olive oil, lemon, diced potatoes and parsley powder
1
€ 14,00
- Sarde a beccafico**
Sardine fillets stuffed with breadcrumbs, capers, raisins, pine nuts, Sicilian citrus zest and caciocavallo cheese, served with a fresh fennel and orange salad
1-4-11-15
€ 18,00
- Seafood Lasagna**
Layers of fresh pasta with citrus béchamel, shrimp, squid and swordfish, baked and served with a reduction of red Mazara shrimp
1-2-4-7-14
€ 16,00
- Fish Meatballs**
Bites of fish with breadcrumbs, mint, Sicilian citrus zest, raisins and pine nuts, served with a sweet and sour red onion sauce
1-4-11
€ 16,00

SICILIAN TRADITIONS

- Bagherese Sfincione**
Soft focaccia with ricotta, tuma cheese, anchovies, onion and breadcrumbs, served with a delicate caciocavallo cheese fondue
1-4-7-11
€ 6,00
- Eggplant Parmigiana**
Layers of fried eggplant with tomato sauce, mozzarella and basil, baked and served with a parmesan cheese fondue
1-7
€ 10,00
- Baked Anelletti Pasta**
Typical Sicilian pasta baked with meat ragù, peas, cheese and crispy breadcrumbs, served over a Siccagno tomato and basil sauce with parmesan fondue
1-7
€ 14,00
- Sicilian-Style Veal Rolls**
Veal slices stuffed with breadcrumbs, caciocavallo, raisins and pine nuts, served with an orange and red onion salad
1-7-11-15
€ 16,00
- Sicilia caponata with modica dark chocolate**
Fried eggplants with celery, onion, olives, capers, sweet and sour sauce and dark chocolate from Modica
9
€ 8,00

DESSERT €12,00

NOTTE BIANCA

Elegant semifreddo with white chocolate cream and Calabrian fig jam
3 - 6 - 7 - 8

CROCCANTE AL PISTACCHIO

Pistachio semifreddo with pistachio core, covered with caramelized almonds
3 - 7 - 8

CUORE D'ARANCIA

Exclusive single-portion semifreddo with rich dark chocolate cream and red-orange pieces
3 - 6 - 7

TIRAMISU GOCCIA

A tender coffee sponge base scented with citrus and cardamom topped with milk chocolate and coffee creams, finished with mascarpone cream.
1 - 3 - 6 - 7

COVER CHARGE €3,00

Our cover charge includes bread, organic olive oil from the Sicilian countryside, and our welcoming table, where we always strive to offer our best. Welcome!



SIGNATURE COCKTAILS

Mura Megalitiche Selection

The massive fortification walls that once encircled the city of Cefalù are known as “megalithic” due to their impressive construction. Built using dry stone masonry techniques, the walls consist of stone blocks that are 3 meters thick and rise 5-6 meters above ground level.

Until the 16th century, these megalithic walls played a crucial role in defending the city, protecting its inhabitants from the strong winds blowing from the east, west, and northwest, which often battered the coastline. Access to the city was provided by four arched gates: Porta Terra, Porta Ossuna, Porta Giudecca, and Porta Pescara (also known as Porta Marina). Of these, the only one still standing today is Porta Pescara, which opens directly onto the sea.

Porta Pescara o Marina

Don Papa rum, lemon juice, green tea, ginger beer € 18,00

Porta Terra

Malfy grapefruit gin, Amaro Amara, lemon juice, chinotto € 18,00

Porta Ossuna

Cognac, Frangelico, Baileys, crème de cacao € 18,00

Porta Giudecca

Jack Daniel's, wildflower honey, lemon juice, apple juice € 18,00

Levante

Sicilian amaro, prosecco, soda € 12,00

Ponente

Prickly pear liqueur, prosecco, soda € 14,00



GIN & TONIC THE PERFECT PAIRING

A Collection of Excellence

FEVER TREE PREMIUM INDIAN TONIC

Tonic made by blending citrus peels and light aromatic herbs, with a smooth and dry taste, clean and fresh, with a slight bitterness.

FEVER TREE MEDITERRANEAN TONIC

Tonic made by blending essential oils from flowers, fruits, and herbs collected from the Mediterranean coast, elegant and rounded, with subtle salty notes.

THOMAS HENRY TONIC WATER

Thomas Henry, an 18th-century pharmacist (after whom this mixer brand is named), loved to experiment in the back of his shop. It is said that he is responsible for inventing tonic water as we know it today. Thomas Henry Tonic Water is made with a high quinine content and slight floral citrus aromas, making it very bitter but not overwhelming, rather refreshing and thirst-quenching.

SCHWEPPE TONIC

Legend has it that Jacob Schweppe invented tonic water in the 19th century to satisfy the British soldiers' desire for a bitter drink with quinine, which they used to combat malaria in India. It has a smooth, consistent taste with an acidic note that only appears at the end, but lingers in the throat.

CORNERLAB GIN COLLECTION

Bombay	€ 10,00	Del Professore	€ 18,00
Tanqueray	€ 10,00	Mare Capri	€ 18,00
Etna	€ 15,00	Portofino	€ 18,00
Caorunn	€ 15,00	Monkey 47	€ 18,00
Ionico	€ 15,00	Hendrick's Orbium	€ 18,00
Tanqueray 10	€ 15,00	Hendrick's Flora Adora	€ 18,00
Cittadelle	€ 15,00	Hendrick's Neptunia	€ 18,00
Gin Mare	€ 15,00	Ciauru	€ 18,00
Insule	€ 15,00		
Roku	€ 15,00		
Malfi Lemon	€ 15,00		
Malfi Pompelmo	€ 15,00		
Hendrick's	€ 15,00		
Hendrick's Grand Cabaret	€ 15,00		

VODKA & TONIC

Moskoskoya	€ 10,00
Belvedere	€ 15,00
Grey Goose	€ 15,00

@cornerlab_portosalvo 

www.cornerlabcefalù.it 

info@cornerlabcefalù.it 

+39366 141 8601 



Negroni Sbagliato	Campari, red vermouth, prosecco	€ 10,00
Negroni	Gin, Campari, red vermouth	€ 12,00
Negroni nervoso	Kahlua, bitters, vermouth	€ 12,00
Americano	Campari, red vermouth, soda	€ 10,00
Cuba Libre	Light rum, cola, squeezed lime	€ 10,00
Gin Fiz	Gin, lemon juice, sugar syrup, soda	€ 12,00
Gin Sour	Gin, lemon juice, sugar syrup	€ 12,00
Blody Mary	Vodka, tomato juice, lemon juice, Worcestershire sauce, Tabasco sauce, salt, and pepper	€ 14,00
Daiquiri	White rum, lime juice, sugar syrup	€ 14,00
Espresso Martini	Vodka, espresso coffee, coffee liqueur	€ 14,00
French 75	Gin, lemon juice, sugar syrup, champagne	€ 14,00
Manhattan	Whiskey (bourbon or rye), red vermouth, Angostura bitters	€ 14,00
Martini Cocktail	Gin, dry vermouth	€ 14,00
Margarita	Tequila, triple sec, lime juice	€ 14,00
Old fashioned	Whiskey, sugar, Angostura bitters, soda	€ 12,00
Moscow Mule	Vodka, ginger beer, lime juice	€ 14,00
Vodka Martini	Vodka, dry vermouth	€ 14,00

DRINKS LIST

Amaretto Sour	Amaretto, lemon juice, sugar syrup egg white available upon request	€ 10,00
Whisky sour	Wild Turkey whiskey, lemon juice, sugar syrup	€ 10,00
lovem sour	lovem, lemon juice, sugar syrup	€ 10,00
Italicus sour	Italicus, lemon juice, sugar syrup	€ 10,00
Campari Orange	Campari, orange juice	€ 10,00
London Mule	Gin, ginger beer, lime juice	€ 14,00
Gin Lemon	Gin, lemon soda	€ 10,00
Vodka Lemon	Vodka, lemon soda	€ 10,00
Long Island Iced Tea	Vodka, gin, white rum, tequila, triple sec, lemon juice, cola	€ 14,00
Rum Cola	Rum, Cola	€ 10,00

MUDDLER

Mojito Original	White rum, lime juice, cane sugar, min leaves, soda	€ 14,00
Caipirinha	Cachaça, lime, cane sugar	€ 14,00
Caipiroska	Vodka, lime, cane sugar	€ 14,00
Strawberrie Caipiroska	Vodka, lime, cane sugar, fresh strawberries	€ 14,00



DRINKS LIST

PRE-DINNER

Bellini Prosecco, peach purée	€ 10,00
Puccini Prosecco, tangerine purée	€ 10,00
Hugo Prosecco, elderflower syrup, soda, mint leaves	€ 10,00
Iovem Spritz Iovem, prosecco, soda	€ 10,00
Mi.To Campari, red vermouth	€ 10,00
Rossini Prosecco, strawberry purée	€ 10,00
Paradise Gin, apricot brandy, orange juice	€ 12,00
Mimosa Prosecco, orange juice	€ 14,00

FRUITY AND TROPICAL

Strawberrie Daiquiri White rum, lime juice, sugar syrup, fresh strawberries	€ 14,00
Stramberie Margarita Tequila, triple sec, lime juice, fresh strawberries	€ 14,00
Piña Colada White rum, coconut cream, pineapple juice	€ 14,00

AFTER-DINNER

Vodka Sour Vodka, lemon juice, sugar syrup	€ 10,00
Martini Bianco White Martini	€ 10,00

SPRITZ

Spritz Aperol Aperol, prosecco, soda	€ 10,00
Spritz Campari Campari, prosecco, soda	€ 10,00
Select Spritz Select, prosecco, soda	€ 10,00
Spritz del Mare Blue caracao, prosecco, soda	€ 10,00
Limoncello Spritz Limoncello, prosecco, soda	€ 10,00
Lovem Spritz Loveri, prosecco, soda	€ 10,00
Spritz del bosco Cranberry syrup, prosecco, soda	€ 10,00
Calabro Spritz Del Capo, prosecco, soda	€ 12,00
Midori Spritz Midori, prosecco, soda	€ 14,00
Italicus Spritz Italicus, prosecco, soda	€ 14,00

NON-ALCOHOLIC COCKTAILS

Virgin Mojito Cane sugar, lime, mint, ginger beer	€ 10,00
Virgin Colada Pineapple juice, coconut syrup, fresh pineapple	€ 10,00
Fruit Job Pineapple juice, orange juice, fruit syrup, top lemon	€ 10,00
Non-Alcoholic Americano Red bitter, tonic water, soda	€ 10,00
Non-Alcoholic Gin Tonic Non-alcoholic gin, tonic water	€ 10,00



WHISKEY

Chivas Regal 12	€ 12,00
Oban 14	€ 16,00
Lagavulin 16	€ 20,00
Nikka	€ 17,00

BITTERS

Jägermeister	€ 8,00
Amaro del Capo	€ 8,00
Averna	€ 8,00
Amara	€ 8,00
Unico	€ 8,00
Jefferson	€ 8,00
Petrus	€ 8,00
Limoncello	€ 8,00
Bayles	€ 8,00

DRINKS LIST

RUM

Diplomatico Riserva	€ 12,00
Zacapa XO Gran Riserva	€ 24,00
Don Papa	€ 18,00

COGNAC

Martell	€ 12,00
Remy Martin	€ 16,00

GRAPPA

Ben ryè Donnafugata	€ 8,00
---------------------	--------

BEERS

Becks	€ 6,00
Heineken	€ 6,00
Corona	€ 6,00
Messina Cristalli di Sale	€ 6,00
Birra Dello Stretto	€ 6,00



CAFE & SOFT DRINKS

COFFEE

Espresso	€ 2,00
Decaffeinated Coffee	€ 2,00
Macchiato	€ 2,50
Double Espresso	€ 3,00
Americano	€ 3,00
Caffè Corretto (Espresso with alcohol)	€ 4,50
Cappuccino	€ 3,00
Decaffeinated Cappuccino	€ 3,00
Latte Macchiato	€ 4,00
Caffè Shakerato (Iced espresso)	€ 4,00
Chamomile Tea	€ 4,00
Tea/Herbal Infusions with Sicilian Pastries	€ 5,00

SOFT DRINKS

Still/Sparkling Water	€ 3,00
Coca Cola/Zero	€ 4,00
Fanta	€ 4,00
Sprite	€ 4,00
Red Bull	€ 5,00
Chinotto	€ 4,00
Schweppes Lemon/Tonic	€ 5,00
Iced Tea Lemon/Peach	€ 4,00
Juice (Ace/Orange/Pear/Peach)	€ 4,00
Fresh Citrus Juice	€ 7,00
Crodino	€ 5,00
Campari Soda	€ 5,00
San Bitter White/Red	€ 5,00
Ginger Beer	€ 5,00



WINES

CUSUMANO WINERY

WHITE WINES	GLASS	BOTT.
Altamora, Bianco Etna, Carricante	€ 12,00	€ 54,00
Shamaris, Grillo	€ 8,00	€ 34,00
Angimbè, Inzolia Chardonnay	€ 8,00	€ 28,00
Jalè, Chardonnay, Storico Vigneto “del Ventaglio”	€ 14,00	€ 64,00
RED WINES	GLASS	BOTT.
Benuara, Syrah Nero d'Avola	€ 8,00	€ 28,00
Altamora, Rosso Etna, Nerello Mascalese 2021	€ 12,00	€ 54,00
Altamora, Guardiola, Nerello Mascalese 2020	€22,00	€ 80,00
Altamora, Feudo di Mezzo, Nerello Mascalese 2020	€22,00	€ 80,00
ROSÉ WINES		
Ramusa, Pinot Nero	€ 10,00	€ 35,00

BAGLIO DI PIANETTO WINERY

WHITE WINES	GLASS	BOTT.
Via Francia, Viognier Riserva Sicilia Doc Bio	€ 10,00	€ 40,00
Inzolia 2023 Doc Bio	€ 8,00	€ 28,00
Catarratto 2023 Doc Bio	€ 8,00	€ 28,00
Fermata 125, Etna Bianco Doc	€ 10,00	€ 40,00
Grillo 2023	€ 8,00	€ 28,00
Viognier 2023	€ 8,00	€ 28,00
RED WINES	GLASS	BOTT.
Frappato Igt Bio	€ 8,00	€ 28,00
Fermata 125, Etna Rosso Doc	€ 10,00	€ 40,00
Nero d'Avola 2022 Sicilia Doc Bio	€ 8,00	€ 34,00
Syrah 2022 Sicilia Doc Bio	€ 8,00	€ 34,00

DONNAFUGATA WINERY

WHITE WINES	GLASS	BOTT.
Prio – Sicilia Doc Lucido (Catarratto) 2023	€ 8,00	€ 34,00
Sul Vulcano – Etna Bianco Doc 2021	€ 12,00	€ 54,00
Lighea – Sicilia Doc Zibibbo Secco 2023	€ 9,00	€ 40,00
Passiperduti – Sicilia Doc Grillo 2023	€ 9,00	€ 40,00
Damarino – Sicilia Doc 2023 (Ansonica in blend)	€ 8,00	€ 30,00
Chiarandà – Contessa Entellina Doc, Chardonnay 2021	€ 16,00	€ 74,00
Anthilia – Sicilia Doc 2023 (Lucido in blend)	€ 8,00	€ 34,00
Vigna di Gabri – Sicilia Doc 2022 (Ansonica, Lucido, Chardonnay, Sauvignon Blanc, Viognier)	€ 10,00	€ 45,00

RED WINES	GLASS	BOTT.
Tancredi 2020 (Cabernet Sauvignon, Nero d'Avola, Tannat)	€ 18,00	€ 80,00
Sherazade 2022 (Nero d'Avola)	€ 8,00	€ 34,00
Floramundi 2022 (Cerasuolo di Vittoria Docg)	€ 10,00	€ 45,00
Bell'Assai 2022 (Vittoria Doc Frappato)	€ 10,00	€ 45,00
Mille e una Notte 2020 (Nero d'Avola, Petit Verdot Syrah)	€ 30,00	€ 120,00
ROSÉ WINES	GLASS	BOTT.
Lumera – Sicilia Doc 2023 (Nero d'Avola, Syrah,Nocera)	€ 8,00	€ 34,00

@cornelab_portosalvo

www.cornerlabcefalù.it

info@cornerlabcefalù.it

+39366 141 8601





WINES

MUSITA WINERY

WHITE WINES

	GLASS	BOTT.
Rayan, Chardonnay	€ 6,00	€ 24,00
Farah, Catarratto Pinot Grigio	€ 6,00	€ 24,00
Aisha, Catarratto (mosso)	€ 6,00	€ 24,00
Karima, Grillo Doc	€ 6,00	€ 24,00

RED WINES

	GLASS	BOTT.
Tariq, Merlot	€ 6,00	€ 24,00
Amal, Syrah	€ 6,00	€ 24,00
Rabah, Nero D’Avola	€ 6,00	€ 28,00

ABBAZIA SANTA ANASTASIA WINERY

WHITE WINES

	GLASS	BOTT.
Zurrica, Sauvignon, Chardonnay	€ 8,00	€ 34,00
Sinestesia Sauvignon	€ 8,00	€ 34,00

@cornerlab_portosalvo

www.cornerlabcefalù.it

info@cornerlabcefalù.it

+39366 141 8601





WINES

CHAMPAGNE

	GOB.	BOUT.
Lallier Brut R.020	€ 20,00	€ 70,00
R Ruinart Brut		€ 120,00
Krug		€ 350,00
Krug Rosè		€ 450,00

SPARKLING WINES

	GOB.	BOUT.
Astoria Beltà, Cuvèè Millesimato 2022 (Treviso)	€ 8,00	€ 28,00
Fushà, Met. Classico, Charmat Bio (BDP)		€ 35,00
Cà Del Bosco Cuvèè Prestige “Franciacorta”		€ 68,00
Terre di Anastasia, Met. Classico, Extra Brut, Vendemmia 2016, Sbocc. 2024 (Castelbuono) Abb. Sant’Anastasia		€ 68,00
700 SLM, Met. Classico Brut, Vendemmia 2020 Sbocc. 2023 (Partinico)		€ 68,00
Donnafugata Millesimato Brut (Met. Classico)		€ 74,00
Donnafugata Millesimato Brut Rosè (Met. Classico)		€ 74,00

SWEET WINES FOR MEDITATION

	GOB.
Rais, Moscato di Noto, Baglio di Pianetto	€ 10,00
Passo Passo, Passito di Zibibbo, Musita	€ 12,00
Malvasia Terre Siciliane, Alessandro Mineo	€ 8,00
Marsala Semisecco, Pellegrino	€ 10,00
Ben Ryè 2022 (Passito di Pantelleria) Doc	€ 18,00

@cornerlab_portosalvo

www.cornerlabcefalu.it

info@cornerlabcefalu.it

+39366 141 8601



1. Gluten (wheat, rye, barley, oats, spelt, kamut or their hybridized strains)
2. Crustaceans (e.g., shrimp, prawns, crab, lobster)
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk (including lactose)
8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, Queensland nuts)
9. Celery (including celeriac)
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites (at concentrations of more than 10 mg/kg or 10 mg/liter)
13. Lupin
14. Mollusks (e.g., clams, mussels, oysters, squid)
15. Nuts