

BEVANDE

SAN PELLEGRINO /ACQUA PANNA 0,75 L 7,00 €
SAN PELLEGRINO /ACQUA PANNA 0,25 L 3,50 €

CARLSBERG 0,30 L 4,00 €
PORETTI 0,25 L 4,00 €
HEINEKEN 0,0 VOL% 0,33 L 4,00 €

COCA – COLA 0,20 L 3,50 €
COCA – COLA ZERO 0,20 L 3,50 €
SANBITTÈ/CRODINO 0,10 L 4,00 €
TONIC WATER FEVER TREE 0,20 L 4,00 €
GINGER ALE FEVER TREE 0,20 L 4,00 €
BITTER LEMON FEVER TREE 0,20 L 4,00 €

APFELSAFT NATURTRÜB 0,20 L 3,50 €
ORANGENSAFT BIO BAUER 0,20 L 3,50 €
PFIRSICHNEKTAR BAUER 0,20 L 3,50 €
APFELSCHORLE PROVIANT 0,33 L 4,00 €
ORANGENLIMONADE PROVIANT 0,33 L 4,00 €

APERITIVO

BIANCO ROSSO SPRITZ 0,75 L 7,50 €
GIN TONIC (with Fever Tree Tonic) 0,25 L 12,00 €
BARREL AGED NEGRONI homemade 0,33 L 12,00 €

GIAMAICA CAFFÈ

CAFFÈ TEDESCO 4,00 €
CAPPUCCINO 4,00 €
ESPRESSO 3,50 €
ESPRESSO MACCHIATO 3,50 €
ESPRESSO DOPPIO 4,50 €
ESPRESSO MACCHIATO DOPPIO 5,00 €
LATTE MACCHIATO 5,00 €
TEE
ASSAM DARJEELING KAMILLE CLASSIC GREEN VERBENA 5,00 €

MENU DEGUSTAZIONE IL CALICE

A TRIP THROUGH ITALY'S CULINARY WORLD
WITH A GERMAN TOUCH

PRESENTED BY
ROBERTO SANNINO & LOUIS BRAGATO

AMUSE BOUCHE

STRACCIATELLA E PUTANESCA
STRACCIATELLA CHEESE,
TOMATO SAUCE, ANCHOVY, OLIVE, CRUST PASTRY, OREGANO,
BASIL

RAVIOLI RICOTTA SPINACI E GAMBERI
RAVIOLI, RICOTTA CHEESE, SPINACH, PRAWN STOCK&RAW,
SAFFRON

ROMBO
TURBOT, CELERY ROOT, FENNEL, PARSNIP, HERBS, ANISE

PRE DESSERT

CRÈME BRÛLÉE
TANGERINE, GANACHE FROM HAZELNUTS

PICCOLA PASTICCERIA

Starting from 2 persons

6 Course Menu P.P. 79 €
included wine-pairing by glass 119 €

IL CALICE CLASSICI

A LA CARTE

UOVO AL PARMIGIANO

LUKEWARM PARMESAN ESPUMA,
EGG, TOPINAMBUR, WINTER TRUFFEL

19 €

RADICCHIO TARDIVO

RADICCHIO, REDWINE REDUCTION,
ORANGE, BUFFALO BLUE CHEESE,
MACADAMIA NUTS

16 €

FEGATO "IN SAOR"

VEAL LIVER, ONIONS SWEET 'N'
SOUR, FIG, PINE NUTS, SAGE

16 €

CEVICHE DI BRANZINO

CEVICHE FROM SEA BASS, AVOCADO,
MANGO, CORIANDER, CHILLI, ONION,
CORN, LECHE DE TIGRE

17 €

STRACCIATELLA E PUTTANESCA

STRACCIATELLA CHEESE,
TOMATO SAUCE, ANCHOVY, OLIVE,
CRUST PASTRY, OREGANO, BASIL

16 €

POLPO

OCTOPUS, POLENTA, CIME DI RAPA,
SALSA VERDE, PAPACELLA PEPPER

18 €

IL CALICE SOURDOUGH BREAD

24 HRS. FERMENTATION,
MULTI GRAIN FLOUR,
HOMEMADE SOURDOUGH, OLIVE OIL
3,50 €

I NOSTRI TAJERI

SUPERDEGUSTAZIONE

SELECTION OF ITALIAN MEATCUTS
BEEF CARPACCIO
VITELLO TONNATO (TUNA-CAPER SAUCE) &
VITELLO GENOVESE (PESTO)
AROMATIC RAW MILK CHEESE
CAPONATA
+ ONE PORTION OF IL CALICE SOURDOUGH BREAD
23 € P.P. (MINIMUM 2 PORTIONS)

LA GRANDE VARIAZIONE DI MARE

BBQ OCTOPUS, POLENTA, CIME RI RAPA, PAPACELLA PAPRIKA
RAW MAZARA PRAWNS, CELERY
MUSSELS "IRISH STYLE", CRUNCHY BREAD
CEVICHE FROM SEABASS, MANGO, CHILLI, LECHE DE TIGRE
"BACALA" COD FISH CREME, PAPRIKA SAUCE
CURED SCALLPOS, MANGO, BASIL
CARPACCIO FROM TUNA, SOY ONIONS, TOMATO
+ ONE PORTION OF IL CALICE SOURDOUGH BREAD
49 € P.P. (2 PORTIONEN)

SALUMERIA

PROSCIUTTO D'OSVALDO
RAW HAM FROM CORMONS, FRIULI
16 €

PROSCIUTTO COTTO "CILLO"
COOKED HAM FROM CAMPANIA, HORSERADISH
16 €

VITELLO TONNATO
SLICES OF VEAL, TUNA SAUCE, CAPERS, TOMATO
16 €

PASTA

SPAGHETTONE AL POMODORO

SPAGHETTONE, TOMATO SAUCE, BASIL, PARMESAN CHEESE

16 €

GENOVESE 2.0

PLIN RAVIOLI, BEEF-ONION RAGOUT, ONION REDUCTION,
PARMESAN & PECORINO CHEESE

21 €

RAVIOLI RICOTTA, SPINACI E GAMBERI

RAVIOLI, RICOTTA CHEESE, SPINACH, PRAWN STOCK&RAW, SAFFRON

21 €

RISOTTO ANGUILLA

AQUARELLO RISOTTO, SMOKED EAL, ARTICHOCKE, SOUR CREAM,
CHERVIL

22 € P.P.

STARTING FROM 2 PORTIONS

PESCE

RANA PESCATRICE

MONKFISH, BELUGA LENTILS, ANCHOVY BEURRE BLANC

33 €

ROMBO

TURBOT, CELERY ROOT, FENNEL, PARSNIP, HERBS, ANISE

36 €

CARNE

GUANCIE DI VITELLO

VEAL CHEAKS, POTATO, CARROT, LEAK, WINTER TRUFFEL

31 €

AGNELLO

SADDLE OF LAMB, SPICES REDUCTION, ARTICHOCKES, PARSNIP,
PECORINO CHEESE

34 €