

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 PROVANT 0,33 L 4,00 €
ORANGENLIMONADE PROVANT 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

CAPESANTE E PISELLI
SCALLOPS, PEA VELOUTE,
SUGAR SNAP PEA, PECORINO CHEESE

TAGLIATELLE FATTE IN CASA
HOMEMADE TAGLIATELLE, WHITE VEAL RAGÚ, BUTTER,
PAMESAN CHEESE

SALMONE MEDITERRANEO
NORWEGIAN SALMON, EGGPLANT, BURRATA CHEESE,
TOMATO, BASIL

CRÈME BRÛLÉE
TANGERINE, GANACHE FROM HAZELNUTS

Starting from 2 persons

4 Course Menu P.P. 72 €
included wine-pairing by glass 102 €

IL CALICE CLASSICI

CAPELANTE E PISELLI
SCALLOPS, PEA VELOUTE,
SUGAR SNAP PEA, PECORINO
CHEESE

18 €

FEGATO "IN SAOR"
VEAL LIVER, ONIONS SWEET 'N'
SOUR, FIG, PINE NUTS, SAGE

16 €

BURRATA E GAZPACHO
BURRATA CHEESE,
TOMATO GAZPACHO, PISTACHIO, FIG

19 €

POLPO
GRILLED OCTOPUS,
TOMATO-BELL PEPPER CHUTNEY,
CILANTRO

18 €

CEVICHE DI GAMBERI DI MAZARA
CEVICHE FROM MAZARA PRAWNS,
AVOCADO, MANGO, CORIANDER,
CHILLI, ONION, CORN,
LECHE DE TIGRE

25 €

INSALTA VERDE
GREEN ASPARAGUS, ENDIVE SALAD,
RICOTTA, ALMOND, GARLIC, ORANGE

17 €

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, TOMATO-BELL PEPPER CHUTNEY, CILANTRO
RAW MAZARA PRAWNS, CELERY
SAUTED CLAMS
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 €

A LA CARTE

PASTA

FREGOLA E FAVE
FREGOLA PASTA, BROAD BEAN, WHITE ASPARAGUS,
PECORINO CHEESE, MINT

21 €

TAGLIATELLE FATTE IN CASA
HOMEMADE TAGLIATELLE, WHITE VEAL RAGÚ, BUTTER,
PAMESAN CHEESE

21 €

SPAGHETTI ALLE VONGOLE E BOTTARGA
SPAGHETTI, CALMS, BOTARGO, PARSLEY

26 €

GNOCHETTI
HOMEMADE POTATO GNOCCHI, ROCKET, TOMATO,
PARMESAN FOAM, OLIVE

19 €

PESCE

SALMONE MEDITERRANEO
NORWEGIAN SALMON, EGGPLANT, BURRATA CHEESE, TOMATO, BASIL

33 €

ROMBO
TURBOT, RAZOR CLAM, CELERY ROOT, HERBS, ANISE

36 €

CARNE

COSTOLETTA ALLA MILANESE
BREADED VEAL CHOP ON THE BONE, GREEN ASPARAGUS, MUSTARD

38 €

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

36 €