

BEVANDE

SAN PELLEGRINO /ACQUA PANNA 0,75 L 8,00 €
SAN PELLEGRINO /ACQUA PANNA 0,25 L 4,00 €

CARLSBERG 0,30 L 5,00 €
PORETTI 0,25 L 5,00 €
HEINEKEN 0,0 VOL% 0,33 L 4,00 €

COCA – COLA 0,20 L 4,00 €
COCA – COLA ZERO 0,20 L 4,00 €
SANBITTÈ/CRODINO 0,10 L 5,50 €
TONIC WATER FEVER TREE 0,20 L 5,00 €
GINGER ALE FEVER TREE 0,20 L 5,00 €
BITTER LEMON FEVER TREE 0,20 L 5,00 €

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

APERITIVO

BIANCO ROSSO SPRITZ 0,75 L 9,00 €
GIN TONIC (with Fever Tree Tonic) 0,25 L 12,00 €
BARREL AGED NEGRONI homemade 0,15 L 13,00 €
HIBISKUS SPRITZ ALK.FREE 0,15 L 8,00 €

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 AUS DER MANU TEEFAKTUR BERLIN KREUZBERG
GRÜNTEE, BLÜTENTEE, DARJEELING,
EARL GREY, KAMILLE, GRIECH. EISENKRAUT 6,00 €

MENU DEGUSTAZIONE IL CALICE

A TRIP THROUGH ITALY'S CULINARY WORLD

PRESENTED BY
ALESSIO LANDI & BRUNO PALMIERI

AMUSE BOUCHE

SEPPIA

FLAMBERED SQUID, PUMPKIN, CHILI, PUMKIN SEEDS

LINGUINE CIME DI RAPA E GAMBERO DI MAZARA

LINGUINE, BLACK CALE, BISQUE, HORSERADISH, RAW RED
PRAWNS

RANA PESCATRICE

MONKFISH, ENDIVE, MASHED POTATO, TROUT CAVIAR,
LOVAGE

TARTELETTA AL LIMONE

TARTE, LEMON, WHITE CIOCCOLATE, SALT-LEMON,
CARDAMOM, LIMONCELLO

Starting from 2 persons

4 Course Menu P.P. 85 €
included wine-pairing by glass 115 €

A LA CARTE

IL CALICE CLASSICI

LINGUA E TESTINA DI VITELLO
FRIED VEAL TONGUE, RED BERRIES,
VINEGAR, MUSHROOMS, FRISÉE
SALAD, PROSCIUTTO BROTH

20 €

SEPPIA
FLAMBERED SQUID, PUMPKIN, CHILI,
PUMKIN SEEDS

20 €

VERDURE "COTTO E CRUDO"
ROASTED EGGPLANT, CARROT,
CELERY, RADISH, PUMPKIN,
CAULIFLOWER, MUSHROOMS

19 €

CIPOLLA
ONION MOUSSE & JAM, BLACKBERRY
VINEGAR, LIQUORICE

17 €

GYOZA ITALIANO
"GYOZA STYLE RAVIOLO",
CHICKEN CACCIATORA STYLE, OLIVE,
BÉCHAMEL, RICOTTA, CHILI

22 €

POLPO FRITTO
DEEP FRIED OCTPUS, TOMATO,
OLIVE, CAPER, LEEK, PAPRIKA

20 €

IL CALICE SOURDOUGH BREAD
24 HRS. FERMENTATION,
MULTI GRAIN FLOUR,
HOMEMADE SOURDOUGH, OLIVE OIL
4,50 €

THIS SYMBOL  SHOWS YOU OUR VEGAN DISHES

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
25 € P.P. (MINIMUM 2 PORTIONS)

SALUMERIA

PROSCIUTTO D'OSVALDO
RAW HAM FROM CORMONS, FRIULI

17 €

PROSCIUTTO COTTO "CILLO"
COOKED HAM FROM CAMPANIA, HORSERADISH

17 €

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

16 €

PASTA

ORZO AL CAVOLFIORRE
ORZO PASTA, CAULIFLOWER, ROSEMARY, TARRAGON,
BEET ROOT

18 €

PLIN CON ANATRA "CARBONARA STYLE"
PLIN RAVIOLI, DUCK RAGOUT, EGG CREAM, GUANCIALE,
PECORINO CHEESE

25 €

LINGUINE CIME DI RAPA E GAMBERO DI MAZARA
LINGUINE, BLACK CALE, BISQUE, HORSERADISH, RAW RED PRAWNS

26 €

RISO AL SALTO E ZAFFERANO
BAKED RISOTTO, SAFFRON, BONE MARROW, OLIVE, PINE NUTS, DRIED
TOMATO, NUTMEG

23 €

PASTA MISTA
MIXED PASTA, BEANS, BACCALÁ (COD FISH), STRACCIATELLA CHEESE,
NDUJA (SPICY)

21 €

PESCE

RANA PESCATRICE
MONKFISH, ENDIVE, MASHED POTATO, TROUT CAVIAR, LOVAGE

35 €

SCORFANO
SCORPION FISH, BLACK CALE, COTECHINO (PORK), DRIED PAPRIKA

38 €

CARNE

L' ANATRA
SEARD DUCK BREAST, SAVOY CABBAGE, MUSTARD SEED, PINEAPPLE

32 €

GUANCIA DI VITELLO
SLOW COOKED VEAL CHEEKS, TOPINAMBUR, PICKELD BEETS,
APPLE, SAGE

34 €

VEGAN

BISTECCA SEDANO RAPA
GRILLED CELERIAC, CAULIFLOWER, COFFEE, HAZELNUT, SOY, COFFEE

26 €