

## BEVANDE

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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 PROVIANT	0,33 L	4,50 €
ORANGENLIMONADE PROVIANT	0,33 L	4,50 €

## APERITIVO

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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 CAFFÉ

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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 €
<b>TEE AUS DER MANU TEEFAKTUR BERLIN KREUZBERG</b>	
GRÜNTEE, BLÜTENTEE, DARJEELING, EARL GREY, KAMILLE, GRIECH. EISENKRAUT	6,00 €

enoiteca  
**IL CALICE**

PRESENTED BY  
BRUNO PALMIERI & LOUIS BRAGATO

A TRIP THROUGH ITALY'S CULINARY WORLD

BENVENUTI TO THE ENOITECA IL CALICE

Buon Appetito !

WARM UP WITH SOME SPUMANTE

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**PARMIGIANO E LARDO DI COLONNATA**  
36 MONATE GEREIFERT PARMSEN, LARDO AUS COLONNATA

12 €

**PROSCIUTTO D'OSVALDO**  
RAW HAM FROM CORMONS, FRIULI

17 €

**PROSCIUTTO COTTO "CILLO"**  
COOKED HAM FROM CAMPANIA, HORSERADISH

17 €

## IL CALICE CLASSICI

**RADICCHIO 'UBRIACO'**  
RADICCHIO 'TARDIVO' SLOW COOKED  
IN REDWINE VINEGAR, PEAR,  
WALNUTS, ORANGEN SAUCE,  
BLUE CHEESE

21 €

**BURRATA E PUNTARELLE**  
BUFFALO MILK BURRATA DOP,  
PUNTARELLE SALAD, ANCHOVI,  
GARLIC

20 €

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

19 €

**CARCIOFI E UOVO**  
SLOW COOKED EGG, ARTICHOKE  
CRÈME & FRIED,  
PECORINO ROMANA ESPUMA

22 €

**CEVICHE DI HAMACHI**  
CEVICHE FROM HAMACHI, MANGO,  
AVOCADO, CILANTRO, CHILI,  
ONION, SOY SAUCE

25 €

**SURF & TURF TARTARE**  
TARTAR FROM PIEDMONTESE BEEF,  
LANGGUSTINO FROM MAZARA,  
SAUCE BERNAISE, BRIOCHE

30 €

**TATAKI DI TONNO**  
TUNA TATAKI, CLEMENTINE, BUFFALO  
RICOTTA CHEESE, LETTUCE

25 €

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

16 €

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

## 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  
25 € P.P. (MINIMUM 2 PORTIONS)


### LA GRANDE VARIAZIONE DI MARE

CEVICHE FROM HAMACHI, MANGO, AVOCADO, CILANTRO, CHILI  
TUNA TATAKI, CLEMENTINE, BUFFALO RICOTTA CHEESE, LETTUCE  
CARPACCIO FROM MAZARA PRAWNS, TARRAGON, FRISÉE  
SARDINES SWEET 'N' SOUR, VENETIAN STYLE  
CURED SALMON, TABASCO-MAYONNAISE, GREEN PAPRIKA  
OCTOPUS ALLA LUCIANA (OLIVES, TOMATO SAUCE)  
+ ONE PORTION OF IL CALICE SOURDOUGH BREAD  
49 € P.P. (MINIMUM 2 PORTIONS)

THIS SYMBOL  SHOWS YOU OUR VEGAN DISHES

## A LA CARTE

### PASTA

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

18 €

**PASTA E FAGIOLI**  
CALAMARATA PASTA, BORLOTTI-BEAN CREME, VEAL LIVER,  
REDWINE JUS, SAGE

22 €

**RAVIOLONE NAPOLETANO**  
HOMEMADE BIG RAVIOLO, NAPOLITAN RAGOUT, BUFFALO RICOTTA,  
PARMESAN ESPUMA, PEPPER, BASIL

26 €

**RISOTTO**  
AQUERELLO RISOTTO, FENNEL-TOPINAMBUR CREME,  
HOME SMOKED MAKEREL, SALTED LEMON, BEET ROOT, CAVIAR

29 €

**SPAGHETTONE RAGOUT DI MARE**  
SPAGHETTONE, SEAFOOD BROTH, SQUID, SEA BASS, CHILI

26 €

### PESCE

**PESCATO ALLA BRACE**  
CATCH OF THE DAY FROM CHARCOAL GRILL, FRIED ARTICHOKE,  
BRUSSELS SPROUTS, TANGY VINAIGRETTE

34 €

**ROMBO ALLA MUGNAIA**  
TURBOT, WHITE WINE & HERB SAUCE, CIME DI RAPA, POTATOES

38 €

### CARNE

**PORCHETTA FATTA IN CASA**  
HOMEMADE PORCHETTA FROM SUCKLING PIG,  
GINGER-LEMONGRASS GRAVY, APPLE, PUNTARELLE SALAD,  
FERMENTED MUSTARD SEEDS

30 €

**STRACOTTO AL VINO ROSSO**  
BEEF SHOULDER BRAISED IN RED WINE, CREAMY POLENTA, PARSNIP,  
ONION, CELERY

34 €

### VEGAN

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

26 €