

# Digestivo

## Liquore

5cl

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Berta Amaretto	8,-
Pio Cesare Barolo Chinato	15,-

## Vermouth

5cl

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Pio Cesare Vermouth di Torino bianco	9,-
Cocchi Vermouth di Torino rosso	7,-
Poli 'Gran Bassano' Vermouth bianco	7,-

## Amaro

4cl

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Jefferson Amaro	8,-
Amaro Montenegro	6,-
Amaro d' Erbe, Berta	7,-
Poli 'Vaca Mora' Amaro	7,-

## Whisky / bourbon

4cl

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Glenmorangie Quinta Ruban 14y	13,-
Glenmorangie Nectar D'OR 14y	13,-
Glenmorangie Lasanta 12y	13,-
The Gospel Straight Rye	13,-
Blanton's Original Single Barrel	20,-

## Brandy / Cognac

4cl

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Hennessy Fine de Cognac	19,-
Poli Arzente Brandy	13,-

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**IL**CALICE

**BENVENUTI al SABATO**  
**PAZZO**

**@ IL CALICE - "L' OSTERIA MODERNA"**

**Buon Appetito!**

Our Menu is presented by  
-Bruno Palmieri & Alessandro Porcu-  
hosted by Louis & Antonio Bragato & Team  
Enjoy your dinner by sharing your dishes!

## Le cose fredde

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### Ostriche

Fine de Claires Oystery, lemon 1 / 6 / 12 pcs.  
I 20,- I 40,-

### Vitello Tonnato

Thin slices of veal, tuna-caper sauce, caper leaves  
17,-

### Stracciatella e pomodorini

Stracciatella from buffalo milk, tomato salad, anchovy, rice chip  
18,-

### Ceviche di Ombrina

Ceviche from meagre, mango, avocado, soy onion, chili,  
coriander 23,-

## Le cose calde

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### Gamberoni

Pan seared big prawns, garlic, chili  
23,-

### Polipo BBQ

Octopus from Green Egg, BBQ Sauce, chicory salad,  
peanuts, jalapeno, coriander  
19,-

### Crocchetta di patate

Homemade potato croquette, 'NDuja(spicy), scamorza cheese  
12,-

### Milanese d`Iberico - *add your contorno*

Panco breaded pluma of Iberico pork, lemon mayonnaise  
24,-

### Wagyu-Flanksteak alla griglia - *add your contorno*

Wagyu beef flank steak from Green Egg Grill, tomato chutney  
29,-

### Filetto di Cernia - *add your contorno*

Filet of wild caught grouper, sauce of carrot & passion fruit  
27,-

4,-

## Digestivo

### Bevande

San Pellegrino / Aqua Panna	0,75l
San Pellegrino / Aqua Panna	0,25l
Coca Cola / Coca Cola Zero	0,20l
Sanbitter Spritz/ Crodino Spritz	0,20l
Tonic Water Fever Tree	0,20l
Ginger Ale Fever Tree	0,20l
Bitter Lemon Fever Tree	0,20l
Apfelsaft Naturtrüb Bio Bauer	0,20l
Orangensaft Bio Bauer	0,20l
Pfirsichnektar Bauer	0,20l
Bio Apfelschorle trüb Proviant	0,33l
Bio Orangenlimonade Proviant	0,33l

### Aperitivo

Birra Poretti draft	0,25l
Carlsberg draft	0,30l
Heineken 0,0 VOL% bottle	0,33l
Bianco Rosso Spritz	0,25l
Gin Tonic - with Fever Tree	0,25l
Negroni - homemade barrel aged	0,15l
Limoncello Spritz alk.free	0,25l

### Giamaica Caffé aus Verona

Caffé Tedesco / Cappucino	4,-
Espresso / Macchiato	3,5,-
Doppio Espresso / Macchiato	4,5,-
Latte Macchiato	5,-
Tee - Grün / Earl Grey / Kamille / Verbene	6,-

### Grappa 2cl

8,-		
4,-		
4,5,-		
6,-	Bocchino Barolo & Barbaresco	13,-
5,-	Bocchino Barolo	13,-
5,-	Bocchino Riserva 12 Jhr. In barrique	12,-
5,-	Bocchino Riserva 18 Jhr. In barrique	15,-
5,-	Bocchino Riserva 21 Jhr. In barrique	18,-
4,5,-	Berta Roccanivo	12,-
4,5,-	Berta Giulia	7,-
4,5,-	Berta Monpra	7,-
5,-	Pilzer Grappa di Chardonnay	7,-
5,-	Pilzer Grappa Moscato Giallo	7,-
	Pilzer Grappa di Traminer	7,-
	Pilzer Delmé	7,-
	Poli Sarpa	8,-
	Poli Due Barili	11,-
	Poli Amorosa di Settembre	13,-
	Felsina Grappa di Sangiovese 2009	9,-

### Distillati di Frutta 2cl

	Dirker Waldhimbeer Geist	7,-
	Dirker Walderdbeer Geist	7,-
	Dirker Blutorangen Geist	7,-
	Dirker Zitronenbirnen Brand	7,-
	Dirker Haselnuss	7,-
	Pilzer Aquavite Aprikose	7,-
	Pilzer Aquavite Quitte	7,-

## Contorni caldi e freddi

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### Peperonata

Peeled oven roasted peppers, tomato bread ragout, pistachios, olive 9,5,-

### Patate & salsa cacio e pepe

Crispy "Bamberger-Hörnchen"-potatoes, Cacio Pepe (pepper-cheese) sauce 8,5,-

### Zucca fondente e noci

Braised & raw marinated squash, walnut, hazelnut mayo, cayenne, aged balsamic vinegar from Modena 11,-

### Insalata Ceasar alla IL Calice

Romaine lettuce hearts, sourdough croutons, Ceasar's dressing (Dijon mustard, anchovy essence, capers, olive oil, garlic) 10,-

## i piatti caldi

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### Zuppa di Pesce

Italian fish soup, toasted bread, saffron Mayo *starter / main* 24,- | 36,-

### Rigatone alla Carbonara

Guanciale of D'Osvaldo from Friuli, aged Pecorino, egg yolk, black pepper 23,-

### L'Arrabbiata

Spaghetti Pasta, spicy sauce from Vesuvius tomatoes, garlic, parsley 18,-

### Pappardella casereccia

Homemade Pappardella, Ragú alla Bolognese, Parmesan 23,-

### Our Sourdough Bread

24h fermentation, multigrain flour, homemade sourdough 4,5.-

## il Nostro Banco

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### Parmigiano e Lardo

Parmesan aged for 36 months, Lardo from colonnata 12,-

### Prosciutto D'Osvaldo

Raw Ham mildly smoked with cherry wood from the D'Osvaldo family, Friuli 18,-

### Prosciutto Cotto al Forno

Cooked ham from Campania, fresh horseradish 16,-

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## Tajeri

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### Superdegustazione

Selection of italian cold cuts

Beef carpaccio

Vitello tonnato (tuna-caper-sauce)

Vitello genovese (pesto)

Aromatic raw milk cheese  
Caponata + one portion IL Calice sourdough bread  
(minimum 2 portions) every portion  
27,-

### **La Grande Variazione di Mare**

Mackerel, onion sweet and sour, raisins  
Grilled octopus, endive, peanut, chili  
Ceviche from meagre, chili, mango, avocado  
Pan seared prawns, garlic, parsley  
Tartar of tuna, ricotta cream, almond  
Cured salmon carpaccio + one portion IL Calice sourdough  
bread  
for 2 Persons  
98,-

### **Tajer Tradizionale**

Three cold cuts, two types of cheese  
18,-

## **il DOLCE far niente**

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### **Tartelletta con crema pasticcera**

Shortcrust tart, Vanilla and lemon creme, seasonal fruits  
13,-

### **Tiramisù IL Calice**

9,-

### **Torta di Carote**

Homemade carrot-ginger cake, mascarpone-creme  
11,-

### **Tajer di Formaggio**

Raw milk cheese selection from *Maitre Guffanti aus Arona*,

### *Piemonte*

Spicy & sweet jams

4 pcs.

16,-

6 pcs.

19,-

