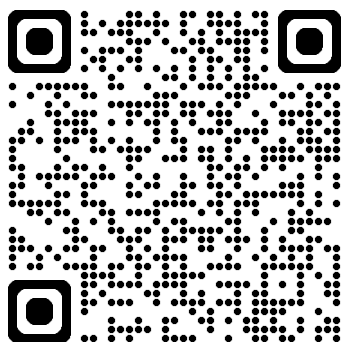


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**So you don't miss out
on:**

**Winemaker Events
Menu Changes
Truffle Season
Wine Festival, etc.**



ilcalice

enoiteca
ILCALICE

“L’ OSTERIA MODERNA“

This menu is designed as a rediscovery of authentic, regional Italian cuisine. We use products of the highest quality and authenticity.



Our card concept encourages sharing.

- The pleasure of sharing -

Buon Appetito!

Team IL Calice

Antipasti

Starters & Intermezzo for Sharing in the Middle
Our Idea: Combine with our Superdegustazione

Stracciatella e Pomodori

Burrata, tomato salad confit & natural, basil oil, rice chip
19,-

Anguria e Feta

Salad of flambéed watermelon, feta cream, mint & herb oil, Taralli
13,-

Polipo & Cetrioli

Octopus, cucumber variation, mustard seeds
20,-

Tartara di Fassona

Tartare from Fassona-Beef, onion cream, truffle, wild herbs
27,-

Vitello Tonnato

Slices of veal, tuna-caper sauce, caper leaves
19,-

Ceviche di Tonno

Ceviche from tuna, mango, avocado, soy onion, chili, coriander
24,5

Sourdough Bread

Digestivo

Liquore 5cl

Pio Cesare Barolo Chinato	15,-
Limoncello	5,-
Limoncello Essenza	6,5

Vermouth 5cl

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

Amaro 4cl

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

Whisky / bourbon 4cl

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

Poli Arzente Brandy	13,-
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Potato-Spelt Sourdough Bread from 'Zeit für Brot' Bakery from Berlin,
Nocellara olive oil from sicily
5,5

Digestivo

Grappa 2cl

Bocchino Barolo
Bocchino Riserva 12 Jhr. In barrique
Bocchino Riserva 18 Jhr. In barrique
Bocchino Riserva 21 Jhr. In barrique
Berta Giulia
Berta Monpra
Pilzer Grappa Moscato Giallo
Pilzer Grappa di Traminer
Pilzer Delmé
Poli Sarpa
Poli Due Barili
Poli Amorsa di Settembre
Felsina Grappa di Sangiovese 2009

Distillati di Frutta 2cl

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

Pasta

As main course or intermezzo served in the middle for sharing

Tagliolini al tartufo estivo

Homemade Tagliolini, summer truffle from Alba,
butter-parmesan-sauce
13,-
12,-
27,-

15,-
18,-

7,-

L'Arrabbiata

Paccheri Pasta, spicy sauce made from Vesuvius tomatoes,
garlic, parsley
7,-
7,-
19,5

7,-

8,-

11,-

13,-

9,-

Ravioli alla Nerano

Homemade Ravioli stuffed with ricotta & provolone 'del Monaco',
deep fried zucchini, basil
24,-

7,-

Spaghetti alla Carbonara

Guanciaie of D'Ossvaldo from Friuli,
aged Pecorino, egg yolk, black pepper
// Cannot be served very hot //
7,-
7,-
24,5

7,-

7,-

7,-

Bevande

San Pellegrino / Aqua Panna	0,75l	9,-
San Pellegrino / Aqua Panna	0,25l	4,-
Coca Cola / Coca Cola Zero	0,20l	5,-
Sanbitter Spritz/ Crodino Spritz	0,20l	8,-
Tonic Water Fever Tree	0,20l	5,-
Ginger Ale Fever Tree	0,20l	5,-
Bitter Lemon Fever Tree	0,20l	5,-
Apfelsaft Naturtrüb Bio Bauer	0,20l	4,5,-
Orangensaft Bio Bauer	0,20l	4,5,-
Pfirsichnektar Bauer	0,20l	4,5,-
Bio Apfelschorle trüb Proviant	0,33l	5,-
Bio Orangenlimonade Proviant	0,33l	5,-

Aperitivo

Birra Poretti draught beer	0,25l	5,-
Carlsberg draught beer	0,30l	5,-
Heineken 0,0 VOL% bottle	0,33l	4,-
Bianco Rosso Spritz	0,25l	9,5,-
Gin Tonic – with Fever Tree	0,25l	14,-
Negroni – homemade barrel aged	0,15l	13,-
Limoncello Spritz alc.free	0,25l	9,-

Giamaica Caffé from Verona

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

Appetizers // Side Dishes

Starters, Intermezzo, and for sharing in the middle

Finocchio, Arance & Olive Nere

Fennel with saffron, black olives, orange
9,5

Broccoletti & Nduja

Broccolini, Nduja (spicy italian sausage)
10,-

Patate Linda, Aneto & Mayo BBC

Linda potatoes, dill, BBQ Mayo
9,-

Insalata Ceasar alla IL Calice

Romaine lettuce hearts, sourdough croutons,
Ceasar's dressing
11,5

Insalata Mista

Small mixed salad, vegetable chips, citronette

Insalata di Pomodori

Italian tomato salad, salted capers,
red onions from Tropea, red wine vinegar
9,-

DOLCE

IL Dolce far niente...the sweetness of doing nothing

Pesca Bianca & Gelato alla Panna

Poached red peach, sour cream-ice cream, peanut crumble
aged balsamic vinegar
12,-

Semifreddo di Brioche

Semifreddo from vanilla & italian brioche with summer fruits
14,-

Tiramisù IL Calice

10,-

7,-

Tajer di Formaggio

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

Spicy & sweet jams + one portion IL Calice sourdough bread

4 Sorten

18,-

6 Sorten

22,-

Grilled red prawns, mashed beans, bell pepper, Piment d'Espelelette
34,-

Fish // Meat

As main courses with small sides or to share in the middle

Agnello & Crema di pistacchi

Pan seared salt-marsh-lamb (served medium), pistachio crème,
lamb gravy & mélange noir
29,5

Milanese di Cinta Senese toscano (biologico)

Panko breaded etrusca (neck) of organic free range pork from Tuscany,
lemon mayonnaise
// als Tagliata serviert //
28,5

Pescato del Giorno alla Griglia

Catch of the day (filet) grilled over charcoal, crustacean broth,
Piment d'Espelelette
28,-

Rombo arrosto & Carciofi

Pan seared filet of atlantic turbot, artichoke vinaigrette
33,-

Gamberoni alla Griglia

Tradizione IL Calice

Parmigiano e Lardo

Parmesan aged for 36 months, Lardo from colonnata
14,-

Prosciutto D'Osvaldo

Raw Ham mildly smoked with cherry wood
from the D'Osvaldo family, Friuli
19,5

Prosciutto Cotto al Forno

Cooked ham from Campania, fresh horseradish
18,-

Tajer Tradizionale

Three cold cuts, two types of cheese
19,5

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

29,-

Bei Allergenen & Unverträglichkeiten bitten wir
Euch uns anzusprechen

Für Kinder bieten wir gerne Pasta Penne mit
Butter, Pomodoro oder Pesto an

La Grande Variazione di Mare

Mackerel, onion sweet and sour, raisins

Ceviche from tuna, chili, mango, avocado

Grilled red prawns, beans, Piment d'Espelette

Octopus, cucumber variation, mustard seeds

Scallop, broccolini, orange

Cured salmon carpaccio, salmon trout caviar

+ one portion IL Calice sourdough bread

for 2 Persons 98,-