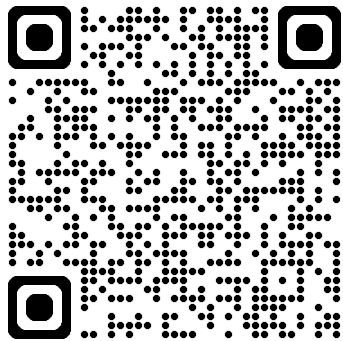


Newsletter
Scan & sign in



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!

Daniel Achilles, Alessandro Porcu
Antonio & Louis Bragato
Team IL Calice

Antipasti

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

Mozzarella affumicata al tea verde

Self smoked buffalo mozzarella, pear chutney,
walnuts, lambs lettuce 18,-

Trevisiano

Marinated radicchio & beets, fresh goat cheese 15,-

Capesante e Velouté

Pan seared scallops, jerusalem artichoke velouté, apple, walnut oil 22,-

Tartare di Manzo e Ostricha

Hand cutted beef tatar, Gillardeau oyster,
sea buckthorn, salicornia algae 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

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

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,-

Appetizers // Side Dishes

Starters, Intermezzo, and for sharing in the middle

Zucca Butternut

Butternut pumpkin, tomatillo, pumpkin seeds 9,5

Carotine viola

Glazed carrots, vadouvan spice, goat yogurt 10,-

Puré di Patate

Mashed potatoes, brown butter, sunflower seeds 9,-

Insalata Ceasar alla IL Calice

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

Insalata Mista

Small mixed salad, vegetable chips, citronette 7,-

Insalata di Pomodori

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

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,-

DOLCE

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

Cre moso - Cioccolato al Latte

Ganach of milk chocolate, poached pear, cinnamon-ginger-crumble 12,-

Semifreddo alla Nocciola

Haselnuss Semifreddo, eingelegte Feigen, Lakritz
Hazelnut semifreddo, marinated fig, liquorice 14,-

Tiramisù IL Calice 10,-

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,-

Fish // Meat

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

Petto di Vitello

Geschmorte Kalbsbrust, Paprikajus, Spinat
Braised veal brisket, bell pepper, spinach 28,-

Milanese di Cinta Senese toscano (biologico)

Panko breaded etrusca (neck) of organic free range pork from Tuscany,
lemon mayonnaise
// served in sices // 28,5

Pescato del Giorno alla Griglia

Catch of the day (filet) grilled over charcoal, crustacean broth,
Piment d'Espelette 29,5

Rombo Atlantico

Gebratenes Atlantik-Steinbutt Filet, Petersilienwurzel, Quitte
Pan seared atlantic turbot, parsley root, quince 34,-

Gamberi alla Griglia

Grilled red prawns, brussels sprouts, orange vinaigrette 34,-

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,-

La Grande Variazione di Mare

Mackerel, onion sweet and sour, raisins
Ceviche from tuna, chili, mango, avocado
Grilled red prawns, beans, Piment d'Espelette
4 grilled prawns, brussels sprouts, orange vinaigrette
4 fresh Gillardeau oysters, lemon
Cured salmon carpaccio, salmon trout caviar
+ one portion IL Calice sourdough bread
for 2 Persons 98,-

For allergens & intolerances, we kindly ask you to speak to the staff.

For kids we can offer you Penne with butter, Pomodoro or Pesto.
