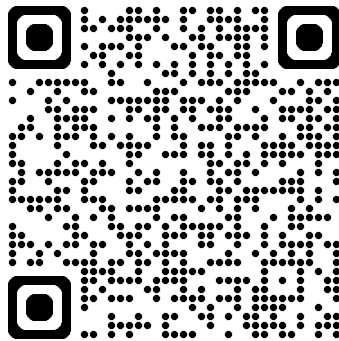


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So you don't miss out on:

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!

Antonio & Louis Bragato
Alessandro Porcu
Team IL Calice

Antipasti

Starters to share

Stracciatella con cipolla Roscoff

Buffalo milk stracciatella, grilled roscoff onion, spiced honey, lemon zest, mixed seeds 18,-

Melanzane mediterranea

Roasted Eggplant, tomato-miso-paste, almonds, oregano -warm- 16,-

Sardine marinate

Marinated fillets of sardine, celery, whipped wild-fennel butter 15,-

Vitello Tonnato

Slices of veal, tuna-caper sauce, caper leaves 20,-

Ceviche di Ricciola

Amber mackerel ceviche, spring onion, coriander, jalapeno blood orange-carrot-tabasco sauce, fennel, crunchy barley 24,5

Insalata di Finocchio

Fennel salad, kumquat-jam, salted ricotta cheese, peanuts 14,-

Lingua di Manzo

Slices of beef tongue, salsa verde, radish 18,-

Digestivo

Liquore 5cl

Amaretto, Quaglia	8,-
Limoncello, Quaglia	5,-
Limoncello Essenza, Quaglia	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,-

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 Amorosa di Settembre
Felsina Grappa di Sangiovese 2009

Distillati di Frutta 2cl

Pilzer Aquavite Aprikose
Pilzer Aquavite Quitte
Etter Williamsbirne
Etter Retrokirsche/Kirschwasser
Etter Löhrpflaume
Etter Orange Barrique
Etter Himbeergeist
Etter Fruchtbaum/5 Früchte Brand

Antipasti

Starters to share

13,-	Pimientos italiani	
12,-	Frigitelli peppers – like spanish Pimientos, spiced salt	
15,-	-warm-	11,5
18,-		
7,-		
7,-	Parmigiano e Lardo	
7,-	Parmesan aged for 36 months, Lardo from colonnata	14,-
7,-		
7,-		
8,-	Prosciutto D'Osvaldo	
11,-	Raw Ham mildly smoked with cherry wood	
13,-	from the D'Osvaldo family, Friuli	19,5
9,-		
	Prosciutto Cotto al Forno	
7,-	Cooked ham from Campania, fresh horseradish	18,-
7,-		
8,-	Tajer Tradizionale	
8,-	Three cold cuts & two types of cheese	19,5
8,-		
8,-		
7,-	Sourdough Bread	
7,-	Potato-Spelt Sourdough Bread from 'Zeit für Brot' Bakery from Berlin,	
	Nocellara olive oil from sicily	5,5

Antipasti Grandi

Our big starter platters for the center

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 29,50

La Grande Variazione di Mare

Mackerel, onion sweet and sour, raisins
Amber mackerel Ceviche, blood orange, carrot, jalapeno
Marinated fillets of sardine, celery, whipped wild-fennel
butter
4 fresh Gillardeau oysters, lemon
Cured swordfish carpaccio, fennel salad, raspberry dressing
+ one portion IL Calice sourdough bread
for 2 Persons 98,-

Bevande

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

Aperitivo

Birra Poretti draught beer	0,25l	5,5
Carlsberg draught beer	0,30l	5,5
Heineken 0,0 VOL% bottle	0,33l	5,-
Bianco Rosso Spritz	0,25l	9,5
Gin Tonic – with Fever Tree	0,25l	14,-
Negroni – homemade barrel aged	0,15l	14,-
Limoncello Spritz alc.free	0,25l	9,5
Limoncello Spritz	0,25l	12,-

Giamaica Caffé from Verona

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

DOLCE

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

Financier al Cocco

Almond cake with coconut, rhubarb, lemon curd, meringue 13,5

Mousse al Gianduia

Nut-Nougat mousse, raspberries, buffalo milk stracciatella cheese 12,5

Tiramisù IL Calice

Mascarpone-creme, Espresso coffee, savoiardi,
salted cocoa-crumble 10,5

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,-

If you have any allergies, intolerances, or preferences, please don't hesitate to speak to us.

Thanks to our precise use of ingredients, we are happy to provide detailed information about all components upon request.

The IL Calice Team

Pasta

As main course or intermezzo served in the middle for sharing

L'Arrabbiata di Mare

Garganelli Pasta, tomato sauce, fish ragout, chilli, alga 27,5

Pappardella di Farro

Homemade Spelt Pappardelle, cashew nuts-Creme, rucola pesto, zucchini chips 24,-
//Vegan//

Raviolo con Ragú d'Agnello

Homemade stuffed Pappardella, lamb ragú, green asparagus, mint, lemon, lamb gravy 28,5

Calamarata alla Carbonara

Calamarata, Guanciale of D'Osvaldo from Friuli, aged Pecorino, egg yolk, black pepper 25,5
// Cannot be served very hot //

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

Fish // Meat

Our main courses & extra sides

Schiena d'Agnello

Medium served saddle of lamb, spring onion, yogurt, time-lemon-sauce 38,-

Milanese di Cinta Senese Toscano

Panko breaded etrusca (neck) of free range pork from Tuscany, lemon mayonnaise, mixed salad 34,-
// served in slices //

Seppia alla Griglia

On charcoal grilled squid, peas, pickled red onions 29,-

Guancia di Pescatrice

Monkfish cheeks , Cacciucco reduction, sautéed beans 32,5

Sides á la carte

Patate Novelle al Sale

New potatoes with salt crust, wild garlic mayonnaise, mustard seeds 9,-

Cetrioli

Cucumber salad, sesame, coriander 8,-

Insalata Mista

Mixed salad, citronette 7,-