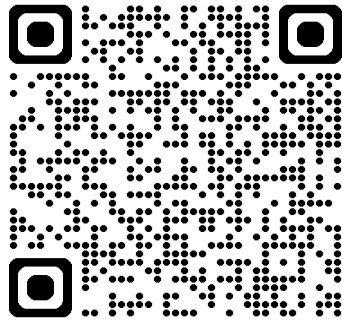


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So you don't miss out on:

Winemaker Events
Menu Changes
Truffle Season
Wine Festival, etc.



ilcalice

enoiteca
ILCALICE



Buon Appetito!

Antonio & Louis Bragato
Alessandro Porcu
Team IL Calice

Antipasti

Starters to share

Stracciatella con Pesche e Rosmarino

Stracciatella from buffalo milk, grilled peaches,
rosemary, jalapeno dressing, crostini

18,-

Tartare di Manzo

Hand cut beef tartar, pickled cherries, chives, Pepper zabaione

22,-

Insalata di Pomodori e Anguria

Tomato-Watermelon-Salad, almonds, basil,
Parmigiano Reggiano 36M

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 Cetrioli

Salad of grilled cucumbers, goat yogurt, dill

16,-

Digestivo

Liquore 5cl

Amaretto, Quaglia

8,-

Limoncello, Quaglia

5,-

Limoncello Essenza, Quaglia

6,5

Sambuca, Berta

8,-

Weihnachtspflümli, Etter

11,-

Vermouth 5cl

Pio Cesare Vermouth di Torino bianco

9,-

Cocchi Vermouth di Torino rosso

7,-

Poli 'Gran Bassano' Vermouth bianco

9,-

Amaro 4cl

Amaro, Jefferson

8,-

Amaro, Montenegro

6,-

Amaro d' Erbe, Berta

7,-

Amaro 'Vaca Mora', Poli

7,-

Amaro, Nonnino

7,-

Whisky / bourbon 4cl

Glenmorangie Quinta Ruban 14y

13,-

Glenmorangie Nectar D´OR 14y

13,-

Glenmorangie Lasanta 12y

13,-

Blanton's Original Single Barrel

20,-

Digestivo

Vodka 4cl

Vodka, Ciroc

Rum 4cl

Caribbean Rum 8y, Angostura
PX-Cask Barbados, Wagemut

Grappa 2cl

Bocchino Barolo
Bocchino Riserva 18 Jhr. In barrique
Bocchino Riserva 21 Jhr. In barrique
Berta Giulia
Berta Monpra
Pilzer Delmé
Poli Sarpa
Poli Due Barili
Poli Amorosa di Settembre

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

8,-	Pimientos italiani Friggitelli peppers – like spanish Pimientos, spiced salt -warm-	11,5
8,- 18,-	Sgombro in Saor Makrele, Zwiebel süss-sauer, Rosinen, Pinienkerne	16,-
13,- 15,- 18,-	Parmigiano e Lardo Parmesan aged for 36 months, Lardo from colonnata	14,-
7,- 7,- 7,- 8,- 11,- 13,-	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,-
7,- 7,- 8,- 8,- 8,- 7,- 7,-	Tajer Tradizionale Three cold cuts & two types of cheese	19,5
	Sourdough Bread Potato-Spelt Sourdough Bread from 'Zeit für Brot' Bakery from Berlin, Nocellara olive oil from sicily	5,5

Antipasti Grandi

Our big Antipasti 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, wild-fennel butter
Red Prawn Carpaccio, peaches, basil, lime
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 Poretto draft beer	0,25l	5,5
Carlsberg draft beer	0,30l	5,5
Peroni 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	0,25l	12,-
Limonello Spritz alc. free	0,25l	9,5

Giamaica Caffé aus Verona

Caffé Tedesco / Cappucino		4,5
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

Semifreddo alla Ricotta

Semifreddo (half frozen ice cream), sbrisolona crumble (almond),
apricots, rosemary, celery, lovage oil 13,-

Mousse al Gianduia

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

Tiramisù IL Calice

Mascarpone-creme, Espresso coffee, savoiardi,
salted cocoa-crumble, coffee ganache 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 types 18,-
6 types 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

Gnocchi e Gamberi Rossi

Homemade Gnocchi from red potatoes, crustacean bisque,
Carpaccio from red prawns, creme of burned lemons 32,-

Calamarata alla Carbonara

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

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,-

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

Fisch // Fleisch

Our main courses & extra sides

Tagliata di Entrecôte e Peperoni

Black Angus Entrecote from NZ grilled on charcoal,
roasted bell pepper creme, chipotle, pimientos del padron 46,-

Milanese di Cinta Senese Toscano

Panko breaded free range pork from Tuscany,
lemon mayonnaise, mixed salad
// served in slices // 34,-

Ventresca di Tonno

Seared tuna belly (Otoro), Tomatoes, roasted onions,
dashi - onion broth, shiso 39,-

Muggine arrosto

Pan seared fillet of mullet, zucchini carpaccio, basil,
Pil Pil sauce, sorrel 29,5

Extra Sides

Peperonata

Pepper Stew, Aceto Balsamico, Onions from Tropea, Oregano 12,-

Zucchini alla Scapece

Zucchini sweet and sour, mint, garlic 9,-

Insalata Russa

Potato salad, carrots, peas, cucumber, mayonnaise 9,-