

## 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,- |

enoiteca  
**IL**CALICE



Buon Appetito!

Antonio & Louis Bragato

Alessandro Porcu

Team IL Calice

## business lunch menu

### 1. Gang

Insalata di Fagiolini, Cipolle in agrodolce, Semi misti

Grüner Bohnen Salat, gepickelte Zwiebeln, Kerne

Green Bean Salad, pickled onions, seeds

Oder

Carpaccio di Zucchini, Salmone marinato, Polvere di Olive

Zucchini Carpaccio, marinierter Lachs, Oliven Sand

Zucchini Carpaccio, cured Salmon, Olive Sand

Oder

Gazpacho di pomodoro e anguria, crostini

Tomaten-Wassermelonen-Gazpacho, croutons

Tomato-watermelon-gazpacho, croutons

### 2. Gang

Pasta del Giorno

Pasta des Tages / siehe Tafel - Pasta of the day / see blackboard

Oder

Trancio di Merluzzo, Farro alle Erbe e Limone, Piselli

Kabeljau, Dinkel mit Zitrone und Kräutern, Erbsen

Cod Fish, Spelt with Lemon and Herbs, Peas

Oder

Scalopa di Fegato di Vitello, Cipolla Rossa caramellata,

Patate Novelle arroste

Kalbsleber, karamellisierte Zwiebel, Neue Kartoffeln

Veal Liver, caramelized Onions, New Potatoes

Zwei Gänge Menü I mit Pasta

I mit Fisch oder Fleisch

25,-

29,5

## Digestivo \_\_\_\_\_

### Vodka 4cl

Vodka, Ciroc

8,-

### Rum 4cl

Caribbean Rum 8y, Angostura

8,-

PX-Cask Barbados, Wagemut

18,-

### Grappa 2cl

Bocchino Barolo

13,-

Bocchino Riserva 18 Jhr. In barrique

15,-

Bocchino Riserva 21 Jhr. In barrique

18,-

Berta Giulia

7,-

Berta Monpra

7,-

Pilzer Delmé

7,-

Poli Sarpa

8,-

Poli Due Barili

11,-

### Distillati di Frutta 2cl

Pilzer Aquavite Aprikose

7,-

Pilzer Aquavite Quitte

7,-

Etter Williamsbirne

8,-

Etter Retrokirsche/Kirschwasser

8,-

Etter Löhrpflaume

8,-

Etter Orange Barrique

8,-

Etter Himbeergeist

7,-

Etter Fruchtbaum/5 Früchte Brand

7,-

## 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 vom Fass         | 0,25l |
| Carlsberg vom Fass             | 0,30l |
| Peroni 0,0 VOL% Flasche        | 0,33l |
| Bianco Rosso Spritz            | 0,25l |
| Gin Tonic – mit Fever Tree     | 0,25l |
| Negroni – homemade barrel aged | 0,15l |
| Limoncello Spritz alk.frei     | 0,25l |

## Giamaica Caffé aus Verona

|                                               |
|-----------------------------------------------|
| Caffé Tedesco / Cappuccino                    |
| Espresso / Macchiato                          |
| Doppio Espresso / Macchiato                   |
| Latte Macchiato                               |
| Tee – Grün / Earl Grey / Kamille /<br>Verbene |

## Antipasti

|     |                                                                           |
|-----|---------------------------------------------------------------------------|
| 9,- | <b>Sgombro in Saor</b>                                                    |
| 4,- | Makrele eingelegt in süß-sauren Zwiebeln, Rosinen, Pinienkerne            |
| 5,5 | Mackerel sweet & sour with onions venetian style, raisins, pine nuts 16,- |
| 8,5 |                                                                           |

|     |                                             |
|-----|---------------------------------------------|
| 5,5 |                                             |
| 5,5 | <b>Vitello Tonnato</b>                      |
| 5,5 | Dünne Kalbsscheiben, Thunfisch-Kapern Sauce |
| 5,- | Thin slices of veal, tuna-caper sauce 20,-  |
| 5,- |                                             |

|       |                                                                 |
|-------|-----------------------------------------------------------------|
| 5,5   | <b>Mozzarella e Prosciutto D´Osvaldo</b>                        |
| 5,5   | Büffelmozzarella, mit Kirschholz mild geräucherter Schinken     |
| 5,-   | von der Familie D´Osvaldo, gemischter Salat                     |
| 9,5,- | Buffalo milk Mozzarella, raw Ham mildly smoked with cherry wood |
| 14,-  | from the D'Osvaldo family, mixed salad 21,-                     |
| 14,-  |                                                                 |

|      |                                                                     |
|------|---------------------------------------------------------------------|
| 9,5  | <b>Carpaccio di Pesce Spada</b>                                     |
| 14,- | Carpaccio vom gebeizten Schwertfisch, Fenchelsalat,                 |
| 14,- | Himbeerdressing                                                     |
| 9,5  | Carpaccio of cured swordfish, fennel salad, raspberry dressing 19,- |

|     |                                                                   |
|-----|-------------------------------------------------------------------|
| 4,5 | <b>Insalatona con Verdure</b>                                     |
| 4,- | Großer gemischter Salat, süß sauer eingelegtes Gemüse, Brá Tenero |
| 5,- | (weicher Kuhmilchkäse), Kerne                                     |
| 5,5 | Big mixed salad, sweet and sour marinated vegetables, Brá Tenero  |
| 6,- | (soft cow milk cheese), mixed seeds 18,-                          |

## Fisch // Fleisch

### Milanese di Cinta Senese toscano

Panco paniertes Etrusca vom toskanischen Freiland-Schwein,  
gemischter Salat, Zitronen Mayonnaise

Panco crusted etrusca (neck) of free range pork from Tuscany,  
mixed salad, lemon mayonnaise

32,-

### Pesce Spada alla Griglia

Schwertfischfilet vom Holzkohlegrill, BBQ Sauce,  
Erbsencreme, rote Zwiebel süß-sauer

Filet of swordfish grilled on charcoal, BBQ Sauce, mashed peas,  
pickled red onions

32,-

## Pasta

### Spaghettini con Gamberi e Asparagi

Spaghettini, Garnelen, grüner Spargel, Minze

Spaghettini, prawns, green asparagus, mint

28,-

### Casarecce al Ragú Bianco di Vitello

Casarecce, weisses Kalbsragú, Butter, Parmigiano Reggiano, Pecorino

Casarecce, white veal ragú, butter, parmigian reggiano, Pecorino

24,-

### L'Arrabbiata

Paccheri, Sugo aus Vesuv Tomaten,

Knoblauch, Petersilie, Peperoncino

Paccheri, spicy sauce from Vesuvius tomatoes, garlic, parsley

19,5

## DOLCE

### Tiramisù IL Calice

Mascarpone-Creme, Espresso.Kaffee, Löffelbiskuit,  
salziger Kakaocrumble, Kaffeeganache

10,5

### Gelato

Zitrone – Erdbeere – Schokolade – Vanille

Lemon – Strawberry – Chocolate – Vanilla

5,-

### Tajer di Formaggio

Rohmilchkäseauswahl von *Maitre Guffanti aus Arona, Piemonte*

Pikante & süsse Konfitüren

4 Sorten

18,-

6 Sorten

22,-

