

Digestivo _____

Liquore 5cl

Amaretto, Quaglia	8,-
Limoncello, Quaglia	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
ILCALICE



Buon Appetito!

Antonio & Louis Bragato

1. Gang

Insalata di finocchio, arance e olive

Fenchel-Salat, Orange, Oliven

Fennel Salad, orange, olives

Oder

Carne salata, ravanello, parmigiano e balsamico

Gebeiztes Rindercarpaccio, Radieschen, Parmigiano, Balsamico

Cured beef carpaccio, radish, parmigiano, balsamic vinegar

Oder

Zuppa di cavolfiore con olive essiccate

Blumenkohlcremesuppe, getrocknete Oliven

Cauliflower soup with dried olives

2. Gang

Pasta della Settimana

Pasta der Woche / siehe Tafel - Pasta of the week / see blackboard

Oder

Scorfano all'acqua pazza di agrumi

Rotbarsch im Zitrus-Sud, Gemüse

Red Snapper in broth with citrus, vegetables

Oder

Coscia d'Anatra confit, cavolo rosso, cachi

Konfierte Entenkeule, Rotkohl, Kaki

Duck leg confit, red cabbage, persimmon fruit

Danny Benedettini

Team IL Calice

business lunch menu

Zwei Gänge Menü I mit Pasta 25,-

I mit Fisch oder Fleisch 29,5

Einzelpreise: Antipasti 11,- I Pasta 18,- I Hauptgang 24,-

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 / Verbene

Digestivo

Vodka 4cl

Vodka, Ciroc	8,-
--------------	-----

9,-
4,-

Rum 4cl

5,5

8,5

5,5

5,5

5,5

5,-

5,-

Grappa 2cl

5,-

5,5

5,5

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,-
--------------	-----

5,5

5,5

5,-

9,5,-

14,-

14,-

9,5

Distillati di Frutta 2cl

Pilzer Aquavite Aprikose	7,-
--------------------------	-----

Pilzer Aquavite Quitte	7,-
------------------------	-----

Etter Williamsbirne	8,-
---------------------	-----

Etter Retrokirsche/Kirschwasser	8,-
---------------------------------	-----

4,5

4,-

5,-

5,5

6,-

Etter Löhrpflaume	8,-
-------------------	-----

Etter Orange Barrique	8,-
-----------------------	-----

Etter Himbeergeist	7,-
--------------------	-----

Etter Fruchtbaum/5 Früchte Brand	7,-
----------------------------------	-----

Antipasti	
------------------	--

Carpaccio di Polipo alla Putanesca

Oktopus Carpaccio, Tomate, Oliven, Sardelle
Octopus Carpaccio, Tomatoes, Olives, Anchovy

18,-

Sgombro in Saor

Makrele eingelegt in süß-sauren Zwiebeln, Rosinen, Pinienkerne
Mackerel sweet & sour with onions venetian style, raisins, pine nuts

16,-

Vitello Tonnato

Dünne Kalbsscheiben, Thunfisch-Kapern Sauce
Thin slices of veal, tuna-caper sauce

20,-

Mozzarella e Prosciutto D'Osvaldo

Büffelmozzarella, mit Kirschholz mild geräucherter Schinken
von der Familie D'Osvaldo, gemischter Salat
Buffalo milk Mozzarella, raw Ham mildly smoked with cherry wood
from the D'Osvaldo family, mixed salad

21,-

Insalata di Radicchio

Radicchio Salat, Apfel, Walnüsse, Blauschimmel Käse
Radicchio Salad, Apple, Walnuts, Blue Cheese

18,-

Fisch // Fleisch

Bistecca di Manzo

Gegrilltes Chuck Roll Steak, Rosmarin Kartoffeln
Grilled Chuck Roll Steak, Rosemary Potatoes

29,-

Scorfano all'acqua pazza di agrumi

Rotbarsch im Zitrus-Sud, Gemüse
Red Snapper in broth with citrus, vegetables

24,-

Pasta

Spaghettini Cacio e Pepe

Spaghettini, Pecorino, Parmigiano, schwarzer Pfeffer
Spaghetti, Pecorino, Parmigiano, black Pepper

22,-

Fusilli al Ragú Bianco di Vitello

Fusilli, weisses Kalbsragú, Butter, Parmigiano Reggiano, Pecorino
Fusilli, white Veal Ragú, Butter,
Parmigiano Reggiano, Pecorino

24,-

DOLCE

Tiramisù IL Calice

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

Mascarpone-creme, Espresso coffee, savoirdi,
salted cocoa-crumble, coffee ganache 10,5.-

Affogato

Vanille Eis von ‚Del Fiore‘ mit unserem Espresso übergossen
Vanilla Ice Cream from ‚Del Fiore‘ with our Espresso on top 6,-

DOLCE e Formaggio _____

Gelato del Fiore

Eis aus der Manufaktur del Fiore aus München
Haselnuss – Schokolade – Vanille–Zitronen Sorbet
Hazelnut – Chocolate – Vanilla– Lemon Sorbet je Sorte 5,-

Tajer di Formaggio

Rohmilchkäseauswahl von *Maitre Guffanti aus Arona, Piemonte*

Pikante & süsse Konfitüren

Raw milk cheese selection from Maitre Guffanti aus Arona, Piemonte

Spicy & sweet jams

4 Sorten 18,-

6 Sorten 22,-