

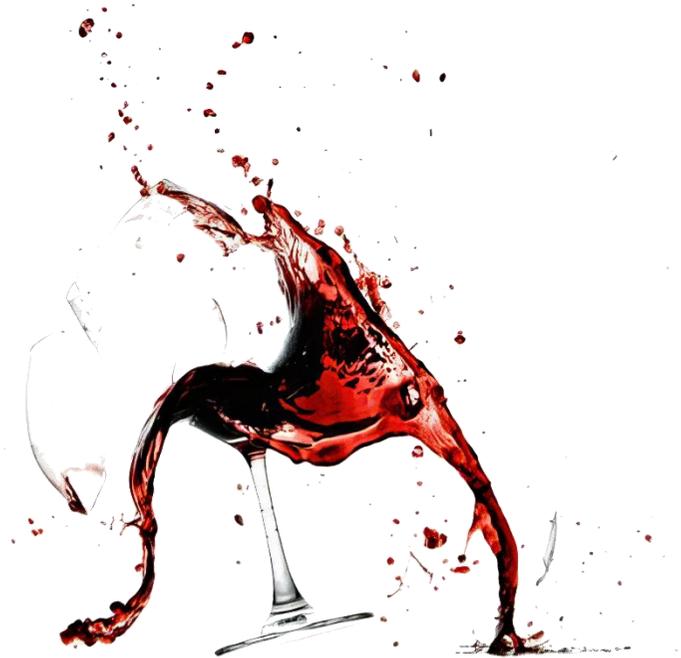
enoiteca  
**IL**CALICE

Thank You Very Much for  
Coming

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Crazie Mille  
Per la Vostra Visita

enoiteca  
**IL**CALICE



Buon Appetito!

Antonio & Louis Bragato

Danny Benedettini

Team IL Calice

## Vetrina

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Starters to share

### Sourdough Bread

Fresh house sourdough Bread and Butter- Grissini from 'Gorilla Bakery' from Berlin, olive oil from Tuscany Belgurado 5,5

### Giardiniera

Mixed pickled vegetables 5,-

### Uova in Carpione

Boiled egg, smoked mayonnaise, pickled onions 9,-

### Straciatella e Alici

Buffalo Straciatell, Anchovies, Salsa Verde 18,-

### Parmigiano e Lardo

Parmesan aged for 36 months, Lardo from colonnata, Saba 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

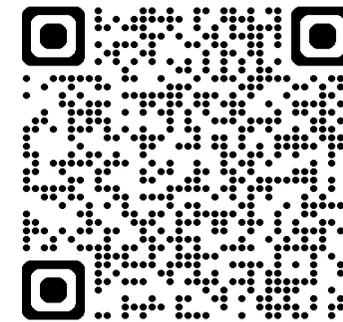
Vitello tonnato (tuna-caper-sauce), Vitello genovese (pesto)

Aromatic raw milk cheese, Caponata

+ one portion IL Calice sourdough bread

(minimum 2 portions) every portion 29,50

Newsletter  
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So you don't miss out on:

Winemaker Events

Menu Changes

Truffle Season

Wine Festival, etc.



ilcalice

## Digestivo

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### 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 16y	13,-
Glenmorangie Lasanta 15y	13,-

## Antipasti

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### Starters to share

<b>Crudo di Ricciola</b>	
Amberjack slices, cedro-fruit, olives, rosemary	26,-

<b>Insalata di Finocchio</b>	
Fennel salad, celery, breadcrumbs with bottarga, mint, sweet habanero	14,-

<b>Tartare di Manzo</b>	
Hand-cut beef tenderloin tartare, chicory, horseradish	21,-

<b>Vitello Tonnato</b>	
Slices of veal, tuna-caper sauce, celery, veal sauce	20,-

<b>Insalata di Radicchio e Noci</b> 	
Radicchio Salad, Gorgonzola dolce/sweet, pears, walnut-dressing	16,-

<b>Testina di Maiale fritta</b>	
Crispy fried pork terrine, marinated celery, homemade quince chutney (Mostarda)	17,-

## Pasta

We serve our pasta traditionally 'al dente for' you

### Cappelletti con Ragù alla Bolognese

Homemade cappelletti, cheese filling, Bolognese ragù,  
Parmigiano Reggiano

Veggie Option: Cappelletti Burro e Salvia 

### Tagliatelle al Burro e Parmigiano 36M

Homemade tagliatelle, butter,  
36-month aged Parmigiano Reggiano

### Pacchero alla Carbonara

Paccheri pasta, guanciale from the D'Osvaldo family (Friuli),  
aged pecorino, egg yolk, black pepper  
// cannot be served very hot //

### Risotto al Radicchio e Burro di Prugne

Risotto, plum-butter, Radicchio, Parmigiano Reggiano  
+ optional: Poultry Gravy 1,5€

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

## Digestivo

### Vodka 4cl

Vodka, Ciroc

8,-

### 27,- Rum 4cl

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

8,-  
18,-

### Grappa 2cl

22,-

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,-

25,5

Poli Sarpa

8,-

Poli Due Barili

11,-

Poli Amorosa di Settembre

13,-

### 28,- 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 Poretto draft beer	0,25l
Peroni 0,0 VOL% bottle	0,33l
Bianco Rosso Spritz	0,25l
Gin Tonic – with Fever Tree	0,25l
Negroni – homemade barrel aged	0,15l
Limoncello Spritz	0,25l
Limonello Spritz alc. free	0,25l

## Giamaica Caffé aus Verona

Caffé Tedesco / Cappucino
Espresso / Macchiato
Doppio Espresso / Macchiato
Latte Macchiato
Tee – Grün / Earl Grey / Kamille /Verbene

## Fisch // Fleisch

Our main courses & extra sides

9,-	
4,-	<b>La Nostra Milanese</b>
5,5	Panko-breaded Milanese of Tuscan free-range pork,
8,5	puntarella salad alla romana, lemon
5,5	
5,5	
5,5	<b>Piccione al Dolce-Forte</b>
5,-	Grilled pigeon breast and leg, dolce-forte sauce
5,-	of pine nuts and raisins, cranberries
5,-	<b>includes one side dish of your choice</b>
5,5	
5,5	<b>Tagliata di Entrecôte</b>
	Beef Entrecôte charcoal-grilled, lemon thyme
	ca.250g
	ca..500g
5,5	<b>includes one side dish of your choice</b>
5,-	
9,5,-	<b>Sogliola alla Mugnaia</b>
14,-	Whole sole, “alla mugnaia” butter sauce with capers, lemon,
14,-	parsley, trout caviar
12,-	<b>includes one side dish of your choice</b>
9,5	

## Extra Sides

4,5	<b>Patate al Forno</b>
4,-	Oven roasted potatoes, breadcrumbs with lard/veggy poss.
5,-	
5,5	<b>Insalata di Farro, Cavolo e Parmigiano</b> 
6,-	Spelt salad, cabbage, sesame seeds, Parmigiano 36M
	<b>Broccolini e Bagna Cauda</b>
	Broccolini, Bagna Cauda / Anchovy- Garlicsauce

## DOLCE

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IL dolce far niente... the SWEETness of doing nothing

### Pera al Vin Brulée

Pear braised in red wine and mulled wine, zabaglione, balsamic reduction, crumble 11,-

### Torta di Mele e Gelato

Homemade apple cake, vanilla ice cream 12,-

### Tiramisù IL Calice

Mascarpone cream, espresso coffee, ladyfingers, salted cocoa crumble, coffee ganache 11,-

### Toffee di Caramello Salato

Homemade salted caramel toffee / per piece 3,5

### 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,-

### Dessertwine suggestion

2018 Muffato della Sala Dolce, Cstello della Sala, Umbria 16,50-  
The nose captivates with notes of dried fruit, candied fruit, and hints of saffron.

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