

enoiteca  
**IL**CALICE

Thank You Very Much for  
Coming

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Grazie 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,-

### Stracciatella e Alici

Buffalo Stracciatella, 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

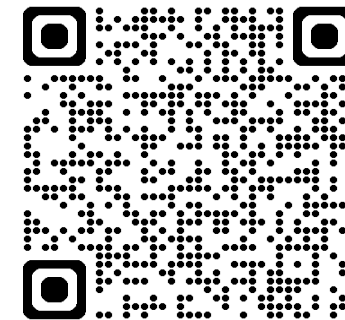
Selection of italian cold cuts

Beef carpaccio

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

## Newsletter Scan & sign in

So you



ut on:

Menu Changes  
Truffle Season  
Wine Festival, etc.

Aromatic raw milk cheese, Caponata  
+ one portion IL Calice sourdough bread

(minimum 2 portions) every portion 29,50

## 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,-
Ardbeg 10y Single Malt Scotch	12,-

## Antipasti

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Starters to share

### Crudo di Ricciola

Amberjack slices, celery juice, lemon, monk's beard 26,-

### Insalata di Finocchio

Fennel salad, celery, breadcrumbs with bottarga, mint, sweet habanero 14,-


### Sgombro in Saor

Grilled Mackerel, sweet n sour onions, strawberry vinegar, pine nuts, horseradish 19,-

### Vitello Tonnato

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

### Minestrone Primaveraile

Luke warm minestrone broth from parmigiano reggiano, spring-vegetables like fresh peas and asparagus, Bottarga (dried fish roe) 20,-  
Vegetarian option: no bottarga 

### Terrina di Faraona e Insalata Russa

Terrine from guinea fowl, Insalata russa with potato, carrot, peas, cucumber, mayonnaise

18,-

## Pasta

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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



27,-

### Tagliatelle verde di Aglio Orsino



Homemade Tagliatelle, wild garlic-pistacchio-pesto, burrata creme, salted lemons

25,-

### Pacchero alla Carbonara

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

25,5

### Passatello in Brodo affumicato

Passateplo Pasta made with Parmigiano, bread crumbs and egg  
Served in chicken-beef-broth

23,-

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

## Digestivo

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### 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 Monpra

7,-

Berta Roccanivo 2016 / Barbera

14,-

Berta Bric del Gaian 2016 / Moscato

14,-

Pilzer Delmé

7,-

Poli Sarpa

8,-

Poli Due Barili

11,-

Poli Amatora di Settembre

13,-

### 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

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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 draft beer	0,25l	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,-

## Fisch // Fleisch

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Our main courses & extra sides

### La Nostra Milanese

Panko-breaded Milanese of Tuscan free-range pork, puntarella salad alla romana, lemon 34,-

### Sella d’Agnello

Pan seared lamb saddle from eifel region, fresh peas, pistacchios 37,-  
*Served medium*

### Tagliata di Entrecôte

Beef Entrecôte charcoal-grilled, lemon thyme  
ca.250g 46,-  
ca..500g 92,-  
*includes one side dish of your choice*

### Sogliola alla Mugnaia

Whole sole, “alla mugnaia” butter sauce with capers, lemon, parsley, trout caviar 42,-  
*includes one side dish of your choice*

### Extra Sides

## Patate al Forno

Oven roasted potatoes, breadcrumbs with lard/veggy poss. 8,-

## Asparagi Bianchi e salsa olandese al sambuco

White Asparagus, elderflower-hollandaise 12,-

## Broccolini e Bagna Cauda

Broccolini, Bagna Cauda / Anchovy- Garlicsauce 11,-

## DOLCE

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

## Profiteroles al Cioccolato

Homemade cream puff with chocolate cream,  
vanille ice cream 12,-

## Torta Lattaiola

Italian milk-cake, rhubarb, olive oil 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