

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 16y | 13,- |
| Glenmorangie Lasanta 15y | 13,- |
| Ardbeg 10y Single Malt Scotch | 12,- |

enoiteca
ILCALICE



Buon Appetito!

Antonio & Louis Bragato

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,-

1. Gang

Soncino, funghi prataioli, caprino

Feldsalat, Pilze, Ziegenfrischkäse

Lambs lettuce, mushrooms, fresh goat cheese

Oder

Carne salada, asparagi bianchi marinati, parmigiano

Carpaccio vom gebeiztem Rindfleisch,

marinierter weißer Spargel, Parmigiano

Carpaccio of cured beef, marinated white asparagus, parmesan

Oder

Zuppa di Piselli tiepida, caprino, aglio orsino

Lauwarme Erbsencremesuppe, Ziegenfrischkäse, Bärlauch

Luke warm pea crème soup, fresh goat cheese, wild garlic

2. Gang

Penne alla Sorrentina

Penne, Tomatensugo, Büffelmozzarella

Penne, tomato sauce, buffalo mozzarella

Oder

Spiedino di gamberi, cous cous, agretti

Garnelen-Spiess, Cous Cous, Mönchsbart

Prawn Skewer, Cous Cous, monk beard

Oder

Terrina di Manzo, Carciofi, Menta

Rindfleisch-Terrine, Artischocke, Minze

Beef-Terrine, Artichoke, Mint

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 Monpra 7,-

Berta Roccanivo 2016 / Barbera 14,-

Berta Bric del Gaian 2016 / Moscato 14,-

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 | 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 vom Fass | 0,25l | 5,5 |
| Peroni 0,0 VOL% Flasche | 0,33l | 5,- |
| Bianco Rosso Spritz | 0,25l | 9,5,- |
| Gin Tonic – mit Fever Tree | 0,25l | 14,- |
| Negroni – homemade barrel aged | 0,15l | 14,- |
| Limoncello Spritz alk.frei | 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,- |

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,- |

Caesar Salad

| | |
|--|------|
| Romana Salat, Ceasar Dressing (Parmigiano, Sardellen, Knoblauch), Croutons | |
| Romain lettuce, Caesar dressing with parmigiano, anchovy, garlic, croutons | 16,- |

Fisch // Fleisch

Bistecca di Manzo

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

29,-

Spiedino di gamberi, cous cous, agretti

Garnelen-Spiess, Cous Cous, Mönchsbart
Prawn Skewer, Cous Cous, monk beard

24,-

Pasta

Spaghettoni Cacio e Pepe

Spaghettoni, 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, Kaffeeganache
Mascarpone-creme, Espresso coffee, savoiardi, 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,-

