

## Digestivo

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### Liquore 5cl

Amaretto, Quaglia	8,-
Limoncello, Quaglia	5,-
Sambuca, Berta	8,-
Weihnachtspflümli, Etter	11,-

### Vermouth 5cl

Cocchi Vermouth di Torino rosso	7,-
Poli 'Gran Bassano' Vermouth bianco	9,-

### Amaro 4cl

Amaro, Averna	5,-
Amaro, Montenegro	6,-
Amaro d' Erbe, Berta	7,-
Amaro, Nonnino	7,-

### Vodka 4 cl

Vodka, Ciroc	8,-
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### Rum 4cl

Caribbean Rum 8y, Angostura	8,-
PX-Cask Barbados Rum, Wagemut	18,-

### Whisky / Bourbon 4cl

Glenmorangie Quinta Ruban 14y	13,-
Glenmorangie Nectar D'OR 16y	13,-
Glenmorangie Lasanta 15y	13,-
Ardbeg 10y Single Malt Scotch	12,-
Woodford Reserve Bourbon	10,-

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**IL**CALICE



**Buon Appetito!**

Antonio & Louis Bragato

Danny Benedettini

## 1. Gang

**Insalata di cetrioli, uova sode, mayo alla menta**

Gurken-Salat, Ei, Minz-Mayonnaise

Cucumber salad, egg, mint-mayonnaise

Oder

**Carpaccio di carne salata, rucola e parmigiano**

Carpaccio vom gebeizten Rindfleisch, Rucola, Parmigiano

Carpaccio from cured beef, rocket salad, parmigiano

Oder

**Zuppa di gazpacho alla pomodoro**

Tomaten Gazpacho

Tomatoe gazpacho

## 2. Gang

**Rigatoni alla Norma**

Rigatoni alla Norma, Tomatensugo, Aubergine, gesalzene Ricotta

Rigatoni alla Norma, tomato sauce, eggplant, salted ricotta

Oder

**Pesce spada, patate e fagiolini**

Schwertfisch, Kartoffeln, grüne Bohnen

Sword fish, potatoes, green beans

Oder

**Coscia d'anatra, carote glassate, salsa di camomilla**

Entenkeule, glasierte Karotten, Kamillenjus

Duck leg, glazed, carrots, camomille sauce

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

## Digestivo

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

9,5,-

### Amaro 4cl

14,- Amaro, Averna	
9,5 Amaro, Montenegro	6,-
Amaro d' Erbe, Berta	7,-
Amaro 'Vaca Mora', Poli	7,-
Amaro, Nonnino	7,-

4,5

### Portwein 5cl

4,- White Port	5,-
5,5 Natcool 'Trudy' Ruby Port	5,-
6,- Colheita 2009 Tawny Port aus der 3L Flasche	16,-

## Antipasti

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### 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

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### Bistecca di Manzo

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

29,-

### Pesce spada, patate e fagiolini

Schwertfisch, Kartoffeln, grüne Bohnen  
Sword fish, potatoes, green beans

24,-

## Pasta

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### 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

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Tiramisù IL Calice

Mascarpone-Creme, Espresso.Kaffee, Löffelbiskuitt,  
salziger Kakaocrumble, Kaffeeganache  
Mascarpone-creme, Espresso coffee, savoiardi,  
salted cocoa-crumble, coffee ganache 11.-

### 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,-