

enoiteca
ILCALICE

Thank You Very Much for
Coming

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Grazie Mille
Per la Vostra Visita

enoiteca
ILCALICE



Buon Appetito!

Antonio & Louis Bragato

Danny Benedettini

Team IL Calice

Vetrina

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,-

Carciofi, Pecorino, Menta

Artichoke in olive oil, mint, aged Pecorino 15,-

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

Newsletter Scan & sign in



So you don't miss out on:

Winemaker Events

Menu Changes

Truffle Season

Wine Festival, etc.

(minimum 2 portions) every portion 29,50

Digestivo

Liquore 5cl

Amaretto, Berta	8,-
Limoncello, di Capri	5,-
Limoncello, homemade	5,-
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,-

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

Starters to share

Sauté di Vongole, Cannellini, Limone

Sautéed clams, cannellini beans, citrus, chilli, spring onion	23,-
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Insalatona di Pomodori e Pesca



Tomato-Peach-Salad, almonds, fresh pecorino Brigante, lemon basil, peach-ponzu	18,-
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Crudo di Ricciola

Slices of raw amber jack mackerel, cucumber-melon, grapes, tropea onion, chilli	24,-
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Tartare d'Agnello

Lamb tartare, aubergine, mint yoghurt, crusco paprika	21,-
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Vitello Tonnato

Slices of veal, tuna-caper sauce, celery, veal sauce	20,-
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Gnocco Fritto, Coppa

Gnocco fritto (thin fried dough),

thinly sliced pork terrine, Orange

16,-

Special

Kys Ostrica Nr. 3

Fresh Kys Oysters nr. 3, , apple gelatine, horseradish

1 pc. 7,-

3 pcs. 18,-

6 pcs. 34,-

Pasta

We serve our pasta traditionally 'al dente for' you

Risotto allo Zafferano al granchio

Saffron-Risotto, parmigiano, crab meat

Veggie Option available: without crab meat 24,-



29,-

Spaghettone alla Carbonara

Spaghettone, egg yolk, parmigiano, pecorino, guanciale, black pepper

// cannot be served hot //

26,-

Cappelletti con Zucca



Homemade Cappelletti Ravioli stuffed with cheese, pumpkin, fig mustard, amarettini, ginger

27,-

Fussiloni alla Pescatora

Fussiloni from Felicetti, sea food broth, red raw mazara prawns, sea herbs

32,-

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

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,-

Poli Sarpa

8,-

Poli Due Barili

11,-

Poli Amorosa di Settembre

13,-

Distillati di Frutta 2cl

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 Poretti draft beer	0,25l
Birra Poretti draft beer	0,50l
Peroni 0,0 VOL% bottle	0,33l
Select Spritz	0,25l
Aperol 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 / Cappuccino
Espresso / Macchiato
Doppio Espresso / Macchiato
Latte Macchiato
Tee – Grün / Earl Grey / Kamille /Verbene

9,-

4,-

5,5

8,5

5,5

5,5

5,5

5,-

5,-

5,-

5,5

5,5

Fisch // Fleisch

Our main courses & extra sides

La Nostra Milanese

Panko-crusted Milanese of Tuscan free-range pork, apricot salad, rocket, mustard seeds, horseradish 34,-

Branzino

Pan seared Sea Bass, seafood caponata, coastal herbs 34,-

Polpo alla Brace

Grilled octopus, chickpeas, nduja (spicy-pork), oregano 32,-

Tagliata di Entrecôte

Beef Entrecôte charcoal-grilled, lemon thyme
ca.250g 46,-

ca.500g 92,-

includes one side dish of your choice

Extra Sides

4,5 Patate al burro e prezzemolo



4,- Buttery potatoes, parsley

7,-

5,-

5,5 Spinaci al vapore, limone bruciato



6,- Steamed spinach, charred lemon

8,-

Zucchini in Scapece



Zucchini from bbq marinated sweet and sour, zucchini crème 9,-

+ 5cl Ruby Port, 'Trudy', Niepoort 5€

DOLCE

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

Crema Bruciata



Burned custard creme, frozen blackberries 11,-

Millefoglie con mango siciliano



Layerd puff pastry, sicilian mango, yogurt 12,-

+ 5cl White Port, Niepoort 5€

Tiramisù IL Calice



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

+ 5cl Tawny Port, Colheita 2009, Niepoort 16€

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,-

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