

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,-

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,-

Newsletter

Scannen & anmelden

So verpasst Ihr keine:

Winzer Events/ Speisekarten Wechsel



enoiteca
ILCALICE



Buon Appetito!

Antonio & Louis Bragato

Danny Benedettini

Team IL Calice

business lunch menu

1. Gang

Insalata Romana, Vinagraitte di tonno, parmigiano, croutons

Römersalat, Thunfisch-Vinaigrette, Parmesan, Croutons

Baby romaine lettuce, tuna vinaigrette, Parmesan, croutons

oder

Caponata, zucchini, salmone affumicato

Caponata, zucchini, mariniertes Lachs

Caponata with courgettes and marinated salmon

oder

Zuppa di zucche, amaretti

Kürbissuppe, Amaretti

Pumpkinsoup, amaretti

2. Gang

Rigatoni alla Norma

Rigatoni, Tomatensugo, Auberginen, Ricotta salata

Rigatoni, tomato sauce, aubergines, salted ricotta

oder

Filetto di orata alla griglia, finocchi, agrumi

Seebrassenfilet, gegrillt, Fenchel, Zitrusfrüchte

Sea bream fillet with grilled fennel and citrus fruits

oder

Carre di agnello in croste di erbe, peperoni

Lammkarree in Kräuterkruste, Paprika

Lamb chops in a herb crust with peppers

Zwei Gänge Menü I mit Pasta

25,-

I mit Fisch oder Fleisch

29,5

Einzelpreise: Antipasti 11,- I Pasta 18,- I Hauptgang 24,-

Digestivo

Grappa 2cl

Bocchino Barolo

13,-

Bocchino Riserva 18 Jhr. in barrique

15,-

Bocchino Riserva 21 Jhr. in barrique

18,-

Berta Monprà

7,-

Berta Roccanivo 2016 / Barbera

14,-

Berta Bric del Gaian 2016 / Moscato

14,-

Pilzer Delmè

7,-

Poli Sarpa

8,-

Poli Due Barili

11,-

Distillati di Frutta 2cl

Pilzer Acquavite Aprikose

7,-

Pilzer Acquavite Quitte

7,-

Etter Williamsbirne

8,-

Etter Retrokirsche/Kirschwasser

8,-

Etter Löhrpflaume

8,-

Etter Orange Barrique

8,-

Etter Himbeergeist
 Etter Fruchtbaum/5 Früchte Brand

Amaro 4cl

Amaro, Averna
 Amaro, Montenegro
 Amaro d' Erbe, Berta
 Amaro 'Vaca Mora', Poli
 Amaro, Nonnino

Portwein 5cl

White Port
 Natcool 'Trudy' Ruby Port
 Colheita 2009 Tawny Port aus der 3L Flasche

Bevande

San Pellegrino / Acqua Panna	0,75l	9,-
San Pellegrino / Acqua 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

7,-	Birra Poretti vom Fass	0,25l	5,5
7,-	Peroni 0,0 Vol % Flasche	0,33l	5,-
	Bianco Rosso Spritz	0,25l	9,5,-
	Gin Tonic - mit Fever-Tree	0,25l	14,-
6,-	Negroni - homemade barrel aged	0,15l	14,-
6,-	Limoncello Spritz alk.frei	0,25l	9,5
7,-			
7,-			

Giamaica Caffè aus Verona

	Caffé Tedesco / Cappuccino	4,5
5,-	Espresso / Macchiato	4,-
5,-	Doppio Espresso / Macchiato	5,-
16,-	Latte Macchiato	5,5
	Tee - Grün / Earl Grey / Kamille / Verbene	6,-

Antipasti

	Carpaccio Pomodoro e Basilico	16,5
	Ochsenherztomaten, Büffel-Stracciatella, Basilikum, Croutons	
	Oxheart tomatoes, buffalo-stracciatella, basil, croutons	

	Sgombro in Saor	16,-
	Makrele eingelegt in süßsauren Zwiebeln, Rosinen, Pinienkerne	
	Mackerel sweet & sour with onions, raisins, pine nuts	

	Vitello Tonnato	20,-
	Dünne Kalbsscheiben, Thunfisch-Kapern-Sauce	
	Thin slices of veal, tuna-caper sauce	

Mozzarella e Prosciutto D'Oswaldo

Büffelmozzarella, Kirschholz mild geräucherter Schinken von der Familie D'Oswaldo, gemischter Salat

Buffalo milk Mozzarella, raw Ham mildly smoked with cherry wood from the D'Oswaldo family, mixed salad

21,-

Insalata Nizzarda

Romana-Salat, Datterini, neue Kartoffeln, grüne Bohnen, gekochtes Ei, Senfdressing

Romana lettuce, datterini tomatoes, new potatoes, green beans, boiled egg, mustard dressing

15,-

Fisch // Fleisch

Black Angus Roastbeef

Black Angus Roastbeef | steackhouse Pommes, Kräutermayonnaise

Black Angus roast beef | steakhouse chips, herb mayonnaise

35,-

Filetto di orata alla griglia, finocchi, agrumi

Seebrassenfilet, gegrillt, Fenchel, Zitrusfrüchte

Sea bream fillet with grilled fennel and citrus fruits

24,-

Pasta

Linguine alla Puttanesca

Linguine, Tomatensugo, Oliven, Kapern, geräucherte Butter, Petersilie

Linguine, tomato sauce, olives, capers, smoked butter, parsley

21,-

Fusilli al Ragù bianco di Vitello

Fusilli, weißes Kalbsragout, Butter, Parmigiano Reggiano, Pecorino

Fusilli, white Veal Ragù, 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

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

4 Sorten 18,-

6 Sorten 22,-

Rohmilchkäseauswahl von *Maître Guffanti aus Arona, Piemonte*, pikante & süße Konfitüren

Raw milk cheese selection from Maître Guffanti aus Arona, Piemonte, Spicy & sweet jams

