

MENU



Cali Bocca

BRUSCHETTERIA (3 Pieces)

Bruschetta „Classica“ (with fresh tomatoes, basil and garlic) H	6,00€
Bruschetta „Tonnata“ (with fine tuna cream and capers) H,L	7,50€
Bruschetta „Erborinata“ (with mascarpone, Italian herbs and dried tomatoes) H,C	7,50€
Bruschetta „Sarda“ (with eggplant cream, guanciale and pecorino cheese) H,D,F	9,50€

ZUPPA DEL GIORNO (DAY SOUP) from 8,50€

ANTIPASTI / APPETIZER

Calamaretti Mediterranei (fried squid with garlic and cherry tomatoes on arugula) L	16,50€
Vitello Tonnato (thinly sliced veal with fine tuna cream “Piemontese” style) E,L	15,50€
Carpaccio di Manzo (thinly sliced fillet of beef, mushrooms, arugula and parmesan) F	15,50€
Caponata di Melanzane (Sicilian sweet and sour specialty made with eggplant, red onion, celery, raisins, pine nuts, basil and olives) D,G,C	12,50€
Antipasto della Casa (selection for 2 persons different types of sausage, cheese and vegetables) D,F	27,00€

INSALATE / SALAD

Insalata Mista (various types of lettuce with carrots, tomatoes, fennel and cucumbers)	8,50€
Mozzarella Caprese (fresh tomatoes with buffalo mozzarella and basil) F	12,50€
Insalata „Mando“ (mixed salad with mint, capers, saltwater shrimps, pomegranate, avocado in mustard honey sauce) N,J	17,50€
Insalata „Lollobrigida“ (mixed salad with tuna, dried tomatoes, carrots, cucumber and poached eggs) E	14,50€
Insalata „Cesare Nardini“ (Romaine lettuce with croutons, parmesan shavings and homemade dressing) E,E	8,50€
–with anchovies	+ € 4,00
–with fried chicken strips	+ € 8,00
–with saltwater shrimps (3 Pieces)	+ € 9,50

EXTRA SUPPLEMENTS

Small mixed salad	5,50€
Baked vegetables	7,50€
Extra breadbasket	3,50€

PASTE (Lunghe e corte)	
Tagliolini alla Siciliana (with pine nuts, dried tomatoes, garlic olives and chili) H,G,C	14,50€
Linguine con Gamberoni e Calamaretti 2 St. (with gamberoni 2pieces, squid, garlic and cherry tomatoes) H,N	25,50€
Tagliatelle G.Verdi (with beef strips, mushrooms, tomatoes and mascarpone cheese) H,F	17,50€
Lasagna al Ragú di Manzo (with 100% beef ragu, 20 min. preparation time) H,F	12,50€
Paccheri alla Carbonara (with guanciale, pecorino romano, and egg) H,D	16,50€

FOCACCE (Focacce und Pizze mit Dinkelmehl + 2,00 €)

Rosmarino (with rosemary and olive oil) H	6,00€
Pomodoro (with fresh tomatoes, basil and garlic) H	7,50€

PIZZE BIANCHE (Solo con Mozzarella di Bufala)

Tartufo (with black truffel, poremesan slivers and truffle oil) E, F	21,50€
Gorgonzola (with gorgonzola, spinach, walnuts and apple) H,F,D,C	14,50€
Pancetta (with pancetta and parmesan shavings) H,F,D	15,50€
CaliBocca (with bresaola, parmesan slivers and lemon) H,F,D	16,50€

PIZZE CLASSICHE (Con Pomodoro e Mozzarella)

Margherita (with <i>mozzarella di bufala</i> and basil) H,F	10,50€
Salame (with mozzarella and salame Milano) H,F	11,00€
Funghi (with mozzarella and fresh mushrooms) H,F	11,00€

PIZZE CLASSICHE (Con Pomodoro e Mozzarella)

Calabrese (with mozzarella and spicy salami) H,F	12,00€
Tonno (with mozzarella, tuna and onions) H,F,L	12,50€
4 Formaggi (with 4 different cheeses) H,F	13,00€
Vegetariana (with mozzarella and various vegetables) H,F	13,50€
Lodigiana (with fresh italian sausage, mascarpone and spinach) H,F,D	16,00€
Parma (with mozzarella, Parma ham, arugula and Parmesan slivers and cherrytomates) H,F,D	16,00€
Partenopea (with mozzarella, spicy salami, walnuts and parmesan slivers) H,F,D	14,50€

PIZZE ROSSE (Senza Mozzarella)

Pizza Scampi (with saltwater shrimps, creme fraiche and fresh garlic) H,F,M	17,50€
Pizza Napoli (with capers, anchovies, olives and garlic) H,L	11,00€

DOLCI TRADIZIONALI

Tiramisù („In the manner of the house“) E,F	7,00€
Panna Cotta (with „fruit of the season“) F	7,00€
Cuore morbido al cioccolato „Schokosouffle“ (20 min - as we bake fresh) F	8,00€
Torta Barozzi aus „Modena“ (Cake with chocolate, almonds and coffee) E,C	8,00€

A=soy, B=lupins, C=nuts, D=celery, E=eggs, F=milk,
G=sulfur dioxide/sulfite, H=cereals with gluten, I=peanuts, J=mustard,
K=sesame, L=fish, M=mollusks, N=shellfish/crustaceans