

# MENU



*Cali Bocca*

## **BRUSCHETTERIA** (3 Pieces)

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

<b>ZUPPA DEL GIORNO (DAY SOUP)</b> from	7,50€
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## **ANTIPASTI / APPETIZER**

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

## **INSALATE / SALAD**

<b>Insalata Mista</b> (various types of lettuce with carrots, tomatoes, fennel and cucumbers)	8,00€
<b>Mozzarella Caprese</b> (fresh tomatoes with buffalo mozzarella and basil) F	12,50€
<b>Insalata „Mando“</b> (mixed salad with mint, capers, saltwater shrimps, pomegranate, avocado in mustard honey sauce) N,J	16,50€
<b>Insalata „Lollobrigida“</b> (mixed salad with tuna, dried tomatoes, carrots, cucumber and poached eggs) E	13,50€
<b>Insalata „Cesare Nardini“</b> (Romaine lettuce with croutons, parmesan shavings and homemade dressing) E,E	8,50€
–with anchovies	+ € 3,00
–with fried chicken strips	+ € 7,00
–with saltwater shrimps (3 Pieces)	+ € 9,00

## **EXTRA SUPPLEMENTS**

<b>Small mixed salad</b>	4,50€
<b>Baked vegetables</b>	7,50€
<b>Extra breadbasket</b>	3,50€

<b>PASTE</b> (Lunghe e corte)	
<b>Tagliolini alla Siciliana</b> (with pine nuts, dried tomatoes, garlic olives and chili) H,G,C	13,50€
<b>Linguine con Gamberoni e Calamaretti 2 St.</b> (with gamberoni 2pieces, squid, garlic and cherry tomatoes) H,N	24,50€
<b>Tagliatelle G.Verdi</b> (with beef strips, mushrooms, tomatoes and mascarpone cheese) H,F	16,50€
<b>Lasagna al Ragú di Manzo</b> (with 100% beef ragu, 20 min. preparation time) H,F	12,50€
<b>Paccheri alla Carbonara</b> (with guanciale, pecorino romano, and egg) H,D	15,50€

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

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

### **PIZZE BIANCHE** (Solo con Mozzarella di Bufala)

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

### **PIZZE CLASSICHE** (Con Pomodoro e Mozzarella)

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

### **PIZZE CLASSICHE** (Con Pomodoro e Mozzarella)

<b>Calabrese</b> (with mozzarella and spicy salami) H,F	12,00€
<b>Tonno</b> (with mozzarella, tuna and onions) H,F,L	12,50€
<b>4 Formaggi</b> (with 4 different cheeses) H,F	13,00€
<b>Vegetariana</b> (with mozzarella and various vegetables) H,F	13,50€
<b>Lodigiana</b> (with fresh italian sausage, mascarpone and spinach) H,F,D	15,00€
<b>Parma</b> (with mozzarella, Parma ham, arugula and Parmesan slivers and cherrytomates) H,F,D	16,00€
<b>Partenopea</b> (with mozzarella, spicy salami, walnuts and parmesan slivers) H,F,D	14,50€

### **PIZZE ROSSE** (Senza Mozzarella)

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

### **DOLCI TRADIZIONALI**

<b>Tiramisù</b> („In the manner of the house“) E,F	7,00€
<b>Panna Cotta</b> (with „fruit of the season“) F	7,00€
<b>Cuore morbido al cioccolato „Schokosouffle“</b> (20 min - as we bake fresh) F	8,00€
<b>Torta Barozzi aus „Modena“</b> (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