

MENU



Cali Bocca

E, la vita la vita
e la vita l'è bela, l'è bela
basta veghe l'umbrela, l'umbrela
ti ripara la testa,
sembra un giorno di festa.
...Che dire di più Nei momenti di oggi non ci resta che ricordare le parole
di questa bellissima canzone
...Grazie Jannacci, Cochi e Renato
Resterete sempre nei nostri cuori

Il nostro personale partecipa mensilmente a corsi di preparazione
e di meditazione con il famosissimo professore giapponese Simasuki Sinamiko.

IL MASSIMO DELLA SCIENZA

E, la vita la vita
und das Leben ist schön, das Leben ist schön
Es ist genug, den Regenschirm zu haben, der Regenschirm
beschützt deinen Kopf
es sieht aus wie ein Festtag.
...Was kann man noch sagen In den heutigen Momenten können
wir uns nur an die Worte dieses schönen Liedes erinnern
...Danke, Jannacci, Cochi und Renato
Ihr werdet immer in unseren Herzen bleiben

Unsere Mitarbeiter nehmen monatlich an Vorbereitungs- und Meditationskursen
mit dem weltberühmten japanischen Professor Simasuki Sinamiko teil.

DIE ULTIMATIVE WISSENSCHAFT

E, la vita la vita
and life is beautiful, life is beautiful
It's enough to have the umbrella, the umbrella
shelters your head,
it looks like a feast day.
...What more can be said
In today's moments we can only remember the words of this beautiful song
...Thank you Jannacci, Cochi and Renato
You will always remain in our hearts

Our staff take part in monthly preparation and meditation courses with the
world-famous Japanese professor Simasuki Sinamiko.

THE ULTIMATE SCIENCE

TIP NOT INCLUDED

CASH ONLY



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€

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	16,50€
Carpaccio di Manzo (thinly sliced fillet of beef, mushrooms, arugula and parmesan) F	17,50€
Caponata di Melanzane (Sicilian sweet and sour specialty made with eggplant, red onion, celery, raisins, pine nuts, basil and olives) D,G,C	13,50€
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)	9,00€
Mozzarella Caprese (fresh tomatoes with buffalo mozzarella and basil) F	13,50€
Insalata „Mando“ (mixed salad with mint, capers, saltwater shrimps, pomegranate, avocado in mustard honey sauce) N,J	18,50€
Insalata „Lollobrigida“ (mixed salad with tuna, dried tomatoes, carrots, cucumber and poached eggs) E	15,50€
Insalata „Cesare Nardini“ (Romaine lettuce with croutons, parmesan shavings and homemade dressing) E,E	9,50€
-with anchovies	+ € 4,50
-with fried chicken strips	+ € 8,50
-with saltwater shrimps (3 Pieces)	+ € 10,00

EXTRA SUPPLEMENTS

Small mixed salad	6,50€
Baked vegetables	7,50€
Breadbasket + olives	3,50€

**Additional garnishes are
available at extra cost**



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.4/6 (with gamberoni 2pieces, squid, garlic and cherry tomatoes) H,N	27,50€
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	14,00€
Paccheri alla Carbonara (with guanciale, pecorino romano, and egg) H,D	16,50€
Gnocchi con Pesto Rosso alla „Calabrese“ (with dried tomatoes, pine nuts, walnuts, parmesan and pecorino cheese) C,D,H	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€
+ Parmesan flakes	3,00€

PIZZE BIANCHE (Solo con Mozzarella di Bufala)

Tartufo (with black truffel, poremesan slivers and truffle oil) E, F	22,50€
Gorgonzola (with gorgonzola, spinach, walnuts and apple) H,F,D,C	16,00€
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€
Pizza Nduja (with red pesto, Nduja Calabrese and fresh basil) C,D,H	16,50€

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	8,00€
Panna Cotta (with „fruit of the season“) F	8,00€
Soufflé al Cioccolato with Vanilla ice cream (20 min - as we bake fresh) F	8,5e0€
Torta Barozzi aus „Modena“with Vanilla ice cream (Cake with chocolate, almonds and coffee) E,C	8,50€
Tagliere di Formaggi (Three different types of cheese accompanied by walnuts, plums and fresh jam) C	17,50€



LONG DRINKS

Aperol Sprizzato ¹ (Prosecco, Aperol and Orange slice)	0,20l	8,50€
Hugo ¹ (Prosecco, Lime, Mint and elderflower syrup)	0,20l	8,50€
Limoncello Spritz (limoncello, prosecco, sparkling water, fresh mint)	0,20l	9,50€
Espresso Martini (wodka, coffee liqueur, espresso, espresso beans)	0,20l	11,00€
Tocco Rosso ¹ (Prosecco, Campari, elderflower syrup, fresh mint)	0,20l	8,50€
Martini Bianco or Rosso	5cl	6,50€
Wodka Lemon ³⁻⁶ (Belvedere)	4cl	10,00€
Hendrick's & Tonic (with fresh cucumber)	4cl	10,00€
Moscow Mule (Belvedere Vodka, Lime, Cucumber, Ginger Beer)	5cl	11,00€
Gin Mare Tonic (with fresh rosemary)	4cl	12,00€
Gin Lemon ³⁻⁶ (Bombay Sapphire Gin)	4cl	9,00€
Cuba Libre ¹⁻² (Havana Club 3años, cola, lime, brown sugar)	4cl	9,00€
Negroni (2 cl Gin, 2 cl Campari, 2 cl red vermouht)	6cl	10,00€

VINI SFUSI, PROSECCHI E CHAMPAGNE OPEN WINES AND PROSECCHI

White wine spritzer (Mixed drink)	0,20l	6,00€
Vino Prosecco Spumante DOC	0,10l	6,00€
Vino Rosso (Merlot, Montepulciano d'Abruzzo) ^{0,2l 0,5l 1,00l}	}	7,00€ 16,00€ 29,00€
Bianco (Pinot Grigio, Chardonnay) ^{0,2l 0,5l 1,00l}		
Rosé (Bardolino di Chiaretto) ^{0,2l 0,5l 1,00l}		
Sauvignon Blanc (Friuli)	0,20l	9,50€
Vermentino di Sardegna (Sardegna)	0,20l	9,50€
Primitivo (Puglia)	0,20l	9,50€
Cannonau (Sardegna)	0,20l	9,50€

BEVANDE CALDE - WARM DRINKS

Espresso ²	2,90€
Espresso Macchiato with Milk ²	3,50€
Espresso Corretto with a shot 2 cl ²	4,50€
Espresso decaffeinato (decaffeinated)	3,50€
Doppio Espresso ²	4,90€
Cup Cappuccino with Milk ²	4,50€
Glas Latte Macchiato ²	4,90€
Big Cup of Coffee ²	3,90€
Big Cup of Tea (different varieties)	3,50€
Big Cup of Tea with Mint	4,90€

BEVANDE ANALCOLICHE - SOFTDRINKS

Coca Cola, Cola Zero ^{1,2} , Fanta ^{1,5} , Sprite ⁴	Btl. 0,20l	3,30€
Apple spritzer ^{1,2,5}	Glass 0,20l	3,30€
Acqua Morelli sparkling or still	Btl. 0,25l	3,30€
Acqua Morelli sparkling or still	Btl. 0,75l	6,90€
Juices and nectar (Granini)	Btl. 0,20l	3,30€
Rhubarb (Granini pure or spritzer)	Glass 0,20l	3,30€
Goldberg Classic: Ginger Ale/Bitter Lemon/Tonic Water ³⁻⁶	Btl. 0,20l	3,50€
Orangina (Original/Rouge)	Btl. 0,20l	4,00€

SUPERALCOLICI-LIQUORS AND SPIRITS



Amaro Averna	2cl	4,50€
Amaro Montenegro	2cl	4,50€
Amaro Ramazzotti	2cl	4,50€
Amaro del Capo	2cl	4,50€
Mirto di Sardegna	2cl	4,50€
Amari (Nonino Prunella Mandorlata, Prus e Quintessentia)	2cl	5,50€
Fernet Branca/Branca Menta	2cl	4,50€
Baileys Irish Cream	4cl	4,50€
Sanbuca (Il Santo)	2cl	4,50€
Amaretto di Saronno	2cl	4,50€
Cynar	2cl	4,50€
Limoncello	2cl	4,50€
Vecchia Romagna	2cl	5,50€
Remy Martin V.S.O.P.	2cl	6,50€
Chivas Regal (Scotch 12 years old)	2cl	6,00€
Ballantines (Scotch)	2cl	4,50€
Jack Daniels Black Label (Bourbon)	2cl	5,50€
Belvedere	2cl	5,50€

GRAPPE

Grappe "Nonino 41"	2cl	4,50€
Grappa Marcati Il Bacio delle Muse „Barrique“	2cl	6,00€
Grappe (Nonino - ask for our Nonino card)	2cl	ab 6,50€

APERITIVI – APERITIFS

Crodino 1 (Non-alcoholic aperitif)	Btl. 0,10l	4,50€
San Bitter 1 (Non-alcoholic aperitif)	Btl. 0,10l	4,50€
Port Wein	Glass 5cl	6,00€

BIRRE - BEER

Birra Moretti from the barrel	Glass 0,20l	3,00€
Birra Moretti from the barrel	Glass 0,40l	5,00€
Krombacher Pils	Btl. 0,33l	3,50€
Krombacher Pils Alcohol-free	Btl. 0,33l	3,50€
Krombacher Wheat beer	Btl. 0,50l	5,00€
Krombacher Wheat beer Alcohol-free	Btl. 0,50l	5,00€
Krombacher Radler naturally cloudy	Btl. 0,33l	3,50€

1=with colorant, 2=containing caffeine, 3=containing quinine, 4=with preservatives,
5=sweetener, 6=antioxidant, 7=with phenylalanine source

VORSCHRIFTEN UND RATSCHLÄGE

Parmesankäse wird nur mit Fisch serviert, wenn Sie ein Rezept Ihres Arztes vorlegen.

Die Pizza Hawaii, wenn Sie sie wünschen, wird Sie 50€ kosten, weil die Zutaten, die wir verwenden, die folgenden sind (V.F.B. Schinken, Mozzarella di Bufala di Posillipo und Ananas aus San Josè) und nur auf Bestellung.

Cappuccino o.ä. sind nach dem Essen oder noch schlimmer als Getränk zum Essen nicht zu empfehlen, denn es macht den Ca...ne.

Für das männliche Geschlecht !!!

Wenn Sie auf die Toilette gehen, denken Sie daran, dass das, was Sie in der Hand haben, kein Feuerwehrschauch ist und dass vor Ihnen kein Feuer zu löschen ist.

REGULATIONS AND ADVICE

Parmesan cheese is served with fish only with the presentation of a recipe from your doctor.

The pizza Hawaii, if you want it, will cost you 50€ because the ingredients we use are the following (V.F.B. ham, mozzarella di bufala di Posillipo and Pineapple from San Josè) and only on order.

Cappuccino or similar are not recommended after dinner or even worse as a drink to accompany food, because it makes the Ca...ne.

For the male sex !!!

When you go to the toilet remember that what you have in your hand is not a fire hose and in front of you there's no fire to put out so CENTER THE HOLE.

