



*"...All Around the Globe, People Simply Say...Let's Go to BiCE!!!"*

**F**irst of all, we would like to thank you for your interest in BiCE Naples for your event. BiCE Naples combines a fantastic location 5<sup>th</sup> Avenue, excellent cuisine in an upscale atmosphere, and the finest in service to make an unforgettable event.

BiCE was founded in Milan in 1926 by Beatrice Ruggeri and created on the notion that a great dinner experience involves more than just great food. Nearly 80 years later BiCE enjoys continued success across the globe through its dedication to the fine art of hospitality.

BiCE Naples offers an inside restaurant (capacity of 110 people max) for large or small party and a private room called "Aurelio" (capacity of 40 people max).

Along with the main dining room, there is one "Terrace 5<sup>th</sup>" (capacity of 30 people max), a separate area on the corner between 5<sup>th</sup> and 3<sup>rd</sup> (capacity of 14 people max), and another separate "Terrace 3<sup>rd</sup>" (capacity of 60 people max). Also we offers an area at the bar (capacity of 30 people max),

If you anticipate a much larger event you may opt to reserve all our space exclusively for you event.

BiCE is a great place for exhibitor lunch or dinner, weddings, business meetings or just friendly gatherings.

We would be pleased to accommodate you in any way you need and if you have any special request it would be our pleasure to assist you. Please feel free to contact me with any questions or requests. It is our pleasure to serve you.

Once again, thank you for choosing BiCE!!!

Best Regards,

Luca Di Falco  
*Managing Partner*

[Lucadifalco@me.com](mailto:Lucadifalco@me.com)

For you event email at: [ezia@bice-naples.com](mailto:ezia@bice-naples.com)



**“Terrace 3<sup>rd</sup>” (60 people max)**



**“Terrace 5<sup>th</sup>” (24 people max)**



**“Corner on 5<sup>th</sup>” (14 people max)**



**“Bar Area” facing 5<sup>th</sup> Avenue (30 people max)**



**Dining Room “BiCE” (110 people max)**



**Private Room “Aurelio” (40 people max)  
Semi Private “Aurelio” (50 people max)**



**MILANO**

**SALAD**

*CHOICE OF*

**MIXED 14**

Mixed leaf salad with cherry tomatoes balsamic dressing  
and shaved parmesan cheese

**CAESAR 15**

Classic Caesar Salad of Romaine Lettuce,  
and Creamy Parmesan, Anchovy Dressing

**MAIN COURSE**

*CHOICE OF*

**PENNE ARRABBIATA 23**

Penne Pasta in a Spicy Tomato Sauce Finished  
with Extra Virgin Olive Oil

**ROASTED CHICKEN 34**

Carrots, Oyster Mushrooms, Green Onions,  
Mushed Potatoes, Chicken Juice

**SALMON SCALOPPINE 40**

Thinly Sliced Wild Salmon Scaloppini, Black Truffle and White Wine Sauce,  
on a Lemon Rosemary Risotto

**DESSERT**

**TIRAMISU` 14**

Creamy Mascarpone Cheese and  
lady fingers dipped in Coffee

*A minimum of food and beverage will be requested for each party*

*A 22% Taxable Service Charge and 6% Florida State Sales Tax will be applied to all food and beverage  
All Prices are subject to change without notice*



ROMA

## APPETIZER/SALAD

*CHOICE OF*

### PROSCIUTTO & MOZZARELLA 24

24 Months Aged Prosciutto San Daniele with Buffalo Mozzarella

### TRICOLORE SALAD 17

Radicchio, Endive and Arugula Salad with Parmesan Cheese,  
Pine Nuts, Lemon Dressing

## MAIN COURSE

*CHOICE OF*

### FETTUCCINE BOLOGNESE 25

Homemade Fettuccine in a Classic Slow  
Braised Bolognese Meat Sauce

### BRANZINO 48

Grilled Fresh Mediterranean Seabass Garnished with Grape Tomatoes,  
Balsamic Truffle Vinaigrette and Sautéed Spinach

### SKIRT STEAK 44

Grilled Skirt Steak served with French Fries and  
Mixed Salad in a Romesco Dressing

## DESSERT

### TIRAMISU` 14

Creamy Mascarpone Cheese and  
lady fingers dipped in Coffee

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300 5<sup>th</sup> Avenue South • NAPLES, FLORIDA 34102 • TEL.: (239) 262-4044

[www.bice-naples.com](http://www.bice-naples.com)



## VENEZIA

### APPETIZER

*FAMILY STYLE*

#### FRIED CALAMARI 22

Crispy Flash Fried Calamari, Prawns, Fresh Zucchini with a Spicy Tomato Sauce

### SALAD

*CHOICE OF*

#### TRICOLORE SALAD 17

Radicchio, Endive and Arugula Salad with Parmesan Cheese,  
Pine Nuts, Lemon Dressing

#### LOBSTER 34

Maine Lobster, Heirloom Boston Lettuce, Cucumber, Celery, Onions,  
Orange, Heart of Palm, Avocado, Grapefruit Dressing

### MAIN COURSE

*CHOICE OF*

#### RAVIOLI 28

Homemade Ravioli Stuffed with Braised Beef and Truffle Oil, Veal and Spinach  
in a Mushroom Cream Sauce

#### SEARED TUNA 44

Sesame Crusted Ahi Tuna Steak Sliced in a Saffron Potato,  
Green Beans, Seaweed and Teriyaki Sauce

#### FILET MIGNON 49

8oz Sliced Roasted Beef Tenderloin, Ground Peppercorn Sauce  
Asparagus, Baby Carrots and Roasted Potato

### DESSERT

#### CHOCOLATE SOUFFLE` 15

Soft Chocolate Soufflé Cake with Vanilla Ice Cream

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## **FiRENZE**

### **APPETIZER**

*FAMILY STYLE*

#### **FRIED CALAMARI 22**

Crispy Flash Fried Calamari, Prawns, Fresh Zucchini with a Spicy Tomato Sauce

### **SALAD**

*CHOICE OF*

#### **QUINOA 20**

Quinoa Salad with Cucumbers, Tomatoes, Feta Cheese, Red Bell Pepper, Onions, Avocado, String Beans, Green Leaf Salad, Olive Oil Dressing

#### **LOBSTER 34**

Maine Lobster, Heirloom Boston Lettuce, Cucumber, Celery, Onions, Orange, Heart of Palm, Avocado, Grapefruit Dressing

### **MAIN COURSE**

*CHOICE OF*

#### **RISOTTO 44**

*Black Truffle Risotto with Jumbo Scallops*

#### **BRANZINO 48**

Grilled Fresh Mediterranean Seabass Garnished with Grape Tomatoes, Balsamic Truffle Vinaigrette and Sautéed Spinach

#### **NY STEAK 60**

Sliced Prime 16oz NY Steak, Fingerling Potatoes, Confit Heirloom Tomatoes, Veal Juice, Grain Mustard

### **DESSERT**

#### **CHOCOLATE SOUFFLE` 15**

Soft Chocolate Soufflé Cake with Vanilla Ice Cream

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## NAPOLI

### LUNCH

#### SALAD

CHOICE OF

#### MIXED 14

Mixed leaf salad with cherry tomatoes balsamic dressing  
and shaved parmesan cheese

#### CAESAR 15

Classic Caesar Salad of Romaine Lettuce,  
and Creamy Parmesan, Anchovy Dressing

### MAIN COURSE

CHOICE OF

#### LASAGNA 24

Homemade Traditional Oven Baked Lasagna  
with Bolognese Meat Sauce

#### PENNE ARRABBIATA 23

Penne Pasta in a Spicy Tomato Sauce Finished  
with Extra Virgin Olive Oil

#### BRANZINO 48

Grilled Fresh Mediterranean Seabass Garnished with Grape Tomatoes,  
Balsamic Truffle Vinaigrette and Sautéed Spinach

#### ROASTED CHICKEN 34

Carrots, Oyster Mushrooms, Green Onions,  
Mushed Potatoes, Chicken Juice

### DESSERT

#### TIRAMISU` 14

Creamy Mascarpone Cheese and  
lady fingers dipped in Coffee

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CATANIA

LUNCH

**APPETIZER/SALAD**

*CHOICE OF*

**PROSCIUTTO & MOZZARELLA 24**

24 Months Aged Prosciutto San Daniele with Buffalo Mozzarella

**TRICOLORE SALAD 17**

Radicchio, Endive and Arugula Salad with Parmesan Cheese,  
Pine Nuts, Lemon Dressing

**MAIN COURSE**

*CHOICE OF*

**PAPPARDELLE AL TELEFONO 26**

Homemade Pappardelle with Burrata Cheese,  
Fresh Basil in a Tomato Cream Sauce

**TORTELLINI DI MANZO 27**

Beef Tortellini, Parmesan Cheese Sauce with Green Peas and Prosciutto

**NY STEAK 60**

Sliced Prime 16oz NY Steak, Fingerling Potatoes, Confit Heirloom Tomatoes  
Veal Juice, Grain Mustard

**SALMON SCALOPPINE 40**

Thinly Sliced Wild Salmon Scaloppini, Black Truffle and White Wine Sauce,  
on a Lemon Rosemary Risotto

**DESSERT**

**TIRAMISU` 14**

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## Finger Foods

### Cold

- Smoked Salmon with cream cheese and chives (\$4 each)
- Tartar of Ahi Tuna with Toasted Sesame Seeds (\$4 each)
- Celery batonette with gorgonzola cheese and toasted walnuts (\$3 each)
- Melon wrapped with prosciutto (\$4 each)
- Air dried beef roses with goat cheese and arugula (\$4 each)
- Endive leaves stuffed with crab salad, avocado and mango dressing (\$4 each)
- Eggplant rolls with ricotta cheese (\$3 each)
- Puff pastry stuffed with deli meats and vegetables (\$3 each)

### Hot

- Grilled Lamb chop with mint sauce (\$5 each)
- Pan seared sea scallops wrapped in prosciutto ham with balsamic reduction (\$5 each)
- Mini Pizzetta of Tomato and Mozzarella (\$3 each)
- Crispy Fried Calamari with Spicy Tomato Sauce (\$4.50 each)
- Grilled Polenta with Cheese fondue and truffle oil (\$3 each)
- Arancini, Saffron Risotto balls (\$4 each)
- Skewered Shrimp with tomato and Portobello mushroom (\$4 each)
- Meat balls with tomato sauce (\$3 each)
- Little basket of parmesan cheese with black truffle risotto (\$4)

### Dessert

- Biscuit basket of tiramisu (\$3 each)
- Mini Cannoli filled with Sweet Ricotta (\$3 each)
- Mini Chocolate Mousse (\$3 each)
- Chocolate Covered Strawberries (\$4 each)
- Dark Chocolate Orange Batonettes (\$4 each)
- Assorted fruit Tarte (\$4 each)
- Italian style Home Baked Brownies (\$4 each)
- Small panna cotta with mix berries (\$4 each)
- Miniature of bonnet astigiano (\$3 each)

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**SPECIAL EVENT LIQUOR ARRANGEMENT  
CONSUMPTION BAR**

EACH DRINK IS CHARGED AS CONSUMED, BASED ON THE FOLLOWING DRINK PRICE

**HOUSE WINE:**

PROSECCO, SPARKLING WINE  
PINOT GRIGIO, CHARDONNAY  
SUPER TUSCANY, MONTEPULCIANO  
**\$10 TO \$12**

DOMESTIC BEER \$6

IMPORT BEER \$7

STANDARD BRAND MIXED DRINK \$13 TO \$18

PREMIUM BRAND MIXED DRINK \$15 TO \$25

SOFT DRINK & JUICE \$ 5 to \$8

COFFEE AMERICAN, ESPRESSO, CAPPUCCINO, TEA, ICED TEA  
\$4 TO \$6

CORDIAL, COGNACS & GRAPPAS

START 14 TO \$50

**OPEN BAR**

**THE FOLLOWING PRICES ARE PER PERSON, PER HOUR**

**STANDARD BRANDS**

1<sup>ST</sup> HOUR \$20

2<sup>ND</sup> HOUR \$18

3<sup>RD</sup> HOUR \$15

**PREMIUM BRANDS**

1<sup>ST</sup> HOUR \$25

2<sup>ND</sup> HOUR \$20

3<sup>RD</sup> HOUR \$18

**WINE AND CHAMPAGNE BY BOTTLE**

(THE FOLLOWING ARE HOUSE SELECTION, IN ADDITION, OUR EXTENSIVE WINE LIST IS AVAILABLE)

**PINOT GRIGIO, CHARDONNAY, SAUVIGNON BLANC, ROSATO**

**\$45 TO \$60**

**CHIANTI, SANGIOVESE, MERLOT, CABERNET, SYRAH**

**\$45 TO \$60**

A BARTENDER FEE OF \$100 IS REQUIRED FOR ALL FUNCTION WHERE THE PARTY IS NOT LOCATED AT THE BAR AREA  
A SERVICE CHARGE OF \$50 AND AN ADDITIONAL \$4 P/P FEE WILL BE APPLIED TO ALL BUFFET FUNCTIONS LESS THAN 15 GUESTS

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