

ANTIPASTI

***TARTARE DI TONNO | 29**

Fresh tuna tartare served with creamy guacamole, toasted almonds, extra virgin olive oil, sea salt, cracked black pepper, and crispy croutons.

CAPELANTE E TARTUFO | 29

Sautéed Maine scallops accompanied by smoked potato cream, broccoli, and shaved black truffle.

CARPACCIO DI MANZO | 29

Thinly sliced beef carpaccio topped with arugula, shaved 24-month aged Parmigiano Reggiano, white truffle essence, and black truffle.

FRITTO SPECIALE DI CALAMARI, GAMBERI E ZUCCHINE | 28

Lightly fried calamari, shrimp, and zucchini with a side of delicate spicy tomato sauce.

BURRATA AND CHERRY TOMATOES | 29

Italian buffalo burrata served with cherry tomatoes and fresh arugula.

MELANZANA ALLA PARMIGIANA | 24

Layered baked eggplant with tomato sauce, mozzarella cheese, and fresh basil.

VITELLO TONNATO | 28

Thinly sliced roasted veal loin topped with traditional tuna sauce and crispy fried capers.

INSALATE

CAPRESE DI BICE | 27

Italian buffalo mozzarella served with heirloom tomatoes, fresh basil, and balsamic essence.

CESARE CLASSICA | 19

Baby romaine hearts with 24-month aged Parmigiano Reggiano, rustic croutons, and traditional Caesar dressing.

MISTICANZA BICE | 19

Baby mixed greens with yellow and red cherry tomatoes, sliced almonds, and honey mustard dressing.

INSALATA TRICOLORE DELLA BICE | 19

Radicchio, endive and arugula, shaved parmesan, lemon vinaigrette

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any allergies.



*Grazie for dining with us.
We hope to see you again soon.*



PASTE & RISOTTO

PENNE ALL'ARRABBIATA | 24

Penne pasta tossed with fresh garlic, extra virgin olive oil, and spicy tomato sauce.

PAPPARDELLE "AL TELEFONO" DELLA BICE | 27

Pappardelle pasta with melted mozzarella, tomato sauce, and fresh basil.

CHITARRUCCI ALLA BOLOGNESE | 29

Homemade rustic spaghetti with meat ragù.

RAVIOLI DELLA MASSAIA | 31

Veal and spinach-filled ravioli served with wild mushrooms in a light creamy sauce.

GNOCCHI ALLA SORRENTINA | 31

Potato gnocchi baked with tomato sauce, mozzarella cheese, and fresh basil.

LINGUINI SEAFOOD | 39

Linguini with lobster meat shrimps and mussels on bisquet sauce

RISOTTO CAPESANTE E FUNGHI | 42

creamy risotto with mix mushroom and seard scallops

ZUPPA

MINISTRONE DI VERDURE CLASSICO | 16

Fresh vegetable minestrone, finished with a drizzle of basil pesto.



SECONDI

POLLO ALLA PARMIGIANA | 41

Breaded chicken breast topped with mozzarella cheese, served with a side of spaghetti in tomato sauce.

SALMONE GRIGLIATO | 48

Grilled King Ora salmon fillet with mashed potatoes,, asparagus, and roasted cherry tomatoes vignegrette.

BRANZINO | 49

Pan-seared branzino spring vegetable and creamy lime sauce

TAGLIATA DI MANZO | 52

Grilled and sliced prime New York steak with beef jus reduction and rosemary roasted potatoes.

FILETTO AL BAROLO | 54

Grilled filet mignon served with leek purée, broccolini, sun-dried tomatoes, and Barolo wine sauce.

OSSOBUCO ALLA MILANESE | 66

Slow-braised veal shank with gremolata, saffron risotto.

COSTOLETTA DI VITELLO ALLA MILANESE | 60

Breaded veal chop served with "Chicco" cherry tomatoes and arugula.

CONTORNI

GRILLED ASPARAGUS - 12

ROASTED POTATOES - 12

MIXED WILD MUSHROOMS - 12

SAUTÉED SPINACH - 12

SPAGHETTI POMODORO - 14

MIXED GREENS & CHERRY TOMATOES - 14

