

## ANTIPASTI E INSALATE

- Capesante del Maine 29**  
*Sauteed Maine scallops, smoked potato cream, broccoli, black truffle*
- Tartara di Tonno 29**  
*Tuna tartare, guacamole, hazelnuts, soy sauce, mustard, hazelnut crumble*
- Carpaccio di Manzo 29**  
*Beef carpaccio, arugula, shaved 24-months aged parmigiano, black truffle*
- Fritto Speciale di Calamari e Gamberoni 28**  
*Fried calamari, shrimp & zucchini, spicy tomato sauce*
- Burrata di Bufala 29**  
*Imported Italian buffalo milk burrata, grilled zucchini, wild mushrooms, sun-dried tomatoes*
- Melanzana alla Parmigiana 24**  
*Layered eggplant, tomato sauce, mozzarella cheese, basil, touch of pesto*
- Vitello Tonnato 28**  
*Thinly sliced roasted veal loin, tuna sauce, toasted almonds, marinated vegetables, fried capers*
- Misticanza Bice 19**  
*Baby mixed greens, yellow & red cherry tomatoes, sliced almonds, honey mustard dressing*
- Caprese di Bice 27**  
*Imported Italian buffalo milk mozzarella, heirloom tomatoes, basil, balsamic essence*
- Cesare Classica 19**  
*Baby romaine, 24-month aged parmigiano, rustic croutons, Caesar dressing*

## PASTE, ZUPPA E RISOTTO

- Minestrone di Verdure Classico 16**  
*Vegetable Minestrone Drizzled with Basil Pesto*
- \*Pappardelle "al Telefono" della Bice 27**  
*Pappardelle noodles, mozzarella "al telefono", tomato sauce, touch of cream, basil*
- \*Chitarrucci alla Bolognese 29**  
*Squared cut spaghetti pasta, Tuscan-style meat ragu'*
- Penne all' Arrabbiata 26**  
*Penne with spicy tomato sauce, 24-months parmigiano, extra virgin olive oil*
- \*Fusilli Alla Norma 28**  
*Fusilli pasta with traditional Sicilian eggplant, garlic, basil tomato sauce and aged parmesan cheese*
- \*Ravioli della Massaia 31**  
*Short rib filled ravioli, wild mushrooms, light cream sauce*
- Gnocchi alla Sorrentina 31**  
*Potato gnocchi, tomato sauce, mozzarella cheese, basil*
- Risotto Aquarello al Sapore di Mare 39**  
*Aquarello risotto, octopus, calamari, scallops, mussels, clams, shrimp, light tomato sauce*
- Gluten free pasta options available upon request**  
**\*House-made pastas**

## SECONDI

- Filetto di Manzo Salsa Barolo 54**  
*Grilled filet mignon, leek puree, broccolini, sun-dried tomatoes, Barolo wine sauce*
- Ossobuco alla Milanese 66**  
*Braised veal shank "ossobuco", gremolata, saffron risotto*
- Costolette di Vitello alla Milanese 60**  
*Pounded and breaded veal chop, "Chicca" cherry tomatoes*
- Tagliata di Manzo 52**  
*Grilled and sliced prime NY steak, beef jus reduction, rosemary roasted potatoes*
- Pollo Parmigiana 41**  
*Pounded and breaded chicken breast, spaghetti pomodoro*
- Salmone Gratinato 48**  
*Gratinated King Ora salmon fillet, herb crust, mixed vegetables, light vegetable jus*
- Branzino Acquapazza 50**  
*Pan seared branzino, tomatoes, olives, capers, white wine, steamed fingerling potatoes*

## CONTORNI

- Grilled Asparagus 12 ~ Roasted Potatoes 12 ~ Mixed Wild Mushrooms 12 ~ Sauteed Spinach 12**  
**Spaghetti Pomodoro 14 ~ Mixed Greens & Cherry Tomatoes 14**



For Reservation please call:  
239-262-4044

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

