



Insalate

Salads

Greca <i>Heirloom tomatoes, cucumbers, red onions, Kalamata olives, feta cheese, oregano, extra virgin olive oil, and red wine vinegar.</i>	19
Cesare con Crostini di Pane <i>Crisp romaine lettuce, house-made Caesar dressing, rustic croutons, and 24-month aged Parmigiano Reggiano.</i>	18
Tricolore di Indivia, Radicchio e Rucola con Parmigiano in Salsa al Limone <i>Radicchio, Endive and Arugula Salad with Parmesan Cheese, citronette Dressing</i>	16
Misticanza Bice <i>Fresh seasonal mixed greens, cherry tomatoes, sliced almonds, and our house citronette dressing.</i>	16

Pinsa Romana

Traditional Roman-style flatbread, naturally leavened for 72 hours, with a light, airy crust and premium Italian ingredients.

Mortadella & Stracciatella <i>Fresh Roman pinsa topped with creamy stracciatella cheese, premium mortadella, pistachio crumble, and extra virgin olive oil.</i>	24
Prosciutto San Daniele <i>Fresh Roman pinsa topped with Prosciutto San Daniele, fresh arugula, cherry tomatoes, shaved Parmigiano Reggiano, and extra virgin olive oil.</i>	26
Vegetariana <i>Fresh Roman-style pinsa topped with tomato sauce, mozzarella, seasonal vegetables, and fresh basil.</i>	23



Primi Patti

Pasta

Penne all’Arrabbiata <i>Penne Pasta in a Spicy Tomato Sauce Finished with Extra Virgin Olive Oil</i>	24
Ravioli di Manzo alla Massaia con Salsa di Funghi Profumati # <i>Homemade Ravioli Stuffed with Braised Beef, Veal and Spinach in a Mushroom Cream Sauce</i>	30
Pappardelle al Telefono con Pomodoro, Mozzarella e Basilico # <i>Homemade Pappardelle with Mozzarella Cheese, Fresh Basil in a Tomato Cream Sauce</i>	27
Tagliatelle alla Bolognese fatte in Casa # <i>Homemade Tagliatelle in a Classic Slow Braised Bolognese Meat Sauce</i>	28
Linguine alle Vongole Veraci # <i>Linguine with Clams, Extra Virgin Olive Oil, Flavored with Basil, Grape Tomatoes and white wine sauce. Add Bottarga +10\$</i>	32
Lasagna Tradizionale alla Bolognese # <i>Homemade Traditional Oven Baked Lasagna with Bolognese Meat Sauce and Bechamel.</i>	28
Risotto ai Gamberi e Asparagi <i>Carnaroli risotto with sautéed shrimp, asparagus, Grand Marnier cream sauce, and fresh lemon zest.</i>	42
Spaghetti alla Chitarra Cacio e Pepe # <i>Fresh spaghetti alla chitarra tossed with Pecorino Romano, freshly cracked black pepper. Add Fresh Truffle +10\$</i>	28
Linguine ai Frutti di Mare # <i>Homemade linguine with clams, mussels, calamari ciuffetti and shrimp in a rich tomato sauce finished with lobster bisque.</i>	44
Gnocchi alla Sorrentina # <i>Homemade potato gnocchi baked with San Marzano tomato sauce, fresh mozzarella, basil, and 24-month aged Parmigiano Reggiano.</i>	30

We proudly serve Home Made Pasta #
Gluten Free Pasta available upon request



Pesce
Fish

Branzino <i>Grilled Mediterranean branzino fillet served with mashed potatoes and sautéed spinach with parmesan, finished with a lemon-caper sauce.</i>	49
Salmone <i>Grilled salmon fillet served with mashed potatoes, broccolini, and roasted cherry tomatoes.</i>	39
Orata Intera <i>Whole grilled Mediterranean Sea Bream served with roasted potatoes and broccoli. For your convenience, your server will be happy to debone it tableside upon request.</i>	45

Carne
Meat

Ossobuco di Vitello con Risotto alla Milanese <i>Classic Braised Veal Shank Ossobuco with Saffron Risotto</i>	66
Costoletta di Vitello da Latte alla Milanese con Rucola e Pomodorini* <i>Veal Milanese with Arugula, Cherry Tomato Salad and Shaved Parmesan Cheese make it Parmigiana Style add \$6</i>	60
Pollo alla Parmigiana <i>Breaded chicken breast topped with tomato sauce and melted mozzarella, served with spaghetti al pomodoro.</i>	36
Filetto <i>8oz Roasted Beef Tenderloin served with crispy fried polenta, Barolo demi-glace sauce and topped with crispy onions.</i>	54
Tagliata <i>12 oz grilled New York strip steak served with roasted potatoes, roasted garlic, and gravy sauce.</i>	44
Costata <i>16 oz Prime Ribeye steak, grilled to perfection and served with truffle mashed potatoes and roasted garlic.</i>	68

*Consuming raw or undercooked meat, eggs, and/or fish may increase your risk of food illness. Especially if you have certain medical conditions.
Please notify your Server if you have any Food Allergies.
www.bice-naples.com



Antipasti
Appetizers

Calamari, Gamberi, Zucchine con Salsa di Pomodoro Piccante <i>Crispy Flash Fried Calamari, Prawns, Fresh Zucchini with a Spicy Tomato Sauce</i>	28
Prosciutto di Parma Invecchiato 24 Mesi e Burrata <i>Creamy burrata served with 24-month aged Prosciutto di Parma, crispy pane carasau, baby arugula, cherry tomatoes, and extra virgin olive oil.</i>	26
Carpaccio di Manzo con Rucola, Parmigiano e Olio al Tartufo* <i>Beef Carpaccio with Arugula, Parmesan Cheese and Truffle Olive Oil</i>	28
Tartare di Tonno con Avocado, Cipolla Rossa, Semi di Sesamo e Capperi* <i>Fresh Ahi tuna tartare served with avocado, red onion, capers, toasted sesame seeds and a light citronnette dressing, finished with extra virgin olive oil and served with crispy crostini.</i>	26
Parmigiana di Melanzane <i>Layers of lightly fried eggplant, house-made tomato sauce, fresh mozzarella, Parmigiano Reggiano, basil and extra virgin olive oil, baked until golden and bubbling.</i>	24
Cozze Fra Diavolo <i>Mussels sautéed with cherry tomatoes sliced garlic, Calabrian chili, white wine, fresh basil, parsley, and San Marzano tomato sauce, served with grilled crostini.</i>	20
Vitello Tonnato <i>Thinly sliced roasted veal served chilled with a classic creamy tuna-caper sauce, crispy fried capers, and extra virgin olive oil.</i>	28
Carpaccio di Salmone * <i>Thinly sliced fresh salmon served with shaved fennel, scallions, orange zest, and a light lemon dressing, finished with extra virgin olive oil.</i>	26
Carpaccio di Polipo <i>Thinly sliced octopus served with diced potatoes, red onion, pomegranate seeds, lemon zest, and a light citronette dressing, finished with extra virgin olive oil.</i>	27
Soup of the Day <i>Our chef's seasonal soup, prepared fresh daily with the finest ingredients.</i>	14

