

ANTIPASTI

Appetizers

Affettati e Formaggi Italiani: Prosciutto, Bresaola, Mortadella, Gorgonzola, Parmigiano e Olive \$22

Italian Thinly Sliced Cured Meat with Gorgonzola Cheese, Parmesan and Olives

La Caprese, Mozzarella di Bufala con Pomodori e Basilico Fresco \$16

Caprese of Buffalo Mozzarella, Vine Ripe Tomatoes and Basil Julienne with Extra Virgin Olive Oil

Prosciutto San Daniele con Burrata Fresca \$21

Twentyfour Months Aged Prosciutto San Daniele with Fresh Burrata

Calamari, Gamberi, Zucchine e Funghi Fritti con Salsa di Pomodoro Piccante \$18

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

***Carpaccio di Manzo con Rucola, Parmigiano e Olio al Tartufo** \$19

Beef Carpaccio with Arugula, Parmesan Cheese and Truffle Olive Oil

***Tartar di Tonno con Avocado, Salsa di Teriyaki e Cipolle** \$21

Tartar of Fresh Ahi Tuna with Avocado, Fresh Basil, Teriyaki Glaze and Onions

Gamberi Impanati al Cocco Serviti con Mango e Avocado in un Cestino di Patate e Salsa Rosa \$17

Coconut Breaded Shrimp over a Mango, Avocado and Frisee Salad, with Sweet and Spicy Sauce

Parmigiana di Melanzane Condita al Pesto \$16

Baked Eggplant Parmigiana Garnished with Basil Pesto

Minestrone di Verdure Classico \$10

Vegetable Minestrone Drizzled with Basil Pesto

Guazzetto di Cozze di Messina con Salsa di Pomodoro, Servito con Crostini Grigliati \$16

Sautéed Mussels in a Spicy Arrabbiata Sauce served with Toasted Crostini



PIZZA

Add Mushrooms \$3.50 - Add Anchovies \$1.50 - Add Avocado \$4 - Add Prosciutto \$3

Bacoli \$12

Tomato Sauce, Buffalo Mozzarella Cheese, Fresh Basil

Catania \$13

Tomato Sauce, Eggplant, Ricotta Salata, Fresh Basil

Bisceglie \$14

Broccoli Rabe, Italian Sausage, Mozzarella Cheese

Verona \$16

Prosciutto San Daniele, Arugula, Truffle Burrata, Truffle Olive Oil

INSALATE

Salads

Insalatina Mista con Aceto Balsamico e Pomodori Ciliegia \$9

Mixed Leaf Salad with Shaved Carrots and Cherry Tomatoes in a Balsamic Vinegar Dressing

Insalata di Indivia Belga, Noci Tostate e Gorgonzola in Salsa Dijon \$12

Belgian Endive and Gorgonzola Cheese Salad, Dijon Mustard Dressing and Toasted Walnuts

Insalata di Cesare con Crostini di Pane e Focaccia \$10

Caesar Salad with Hearts of Romaine Lettuce and Croutons

— Add Chicken \$4 - Add Shrimp \$6

Tricolore di Indivia, Radicchio e Rucola con Parmigiano e Pinoli in Salsa al Limone \$12

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

Insalata di Spinaci con Mele e Caprino \$13

Baby Spinach Salad with Green Apple, Almonds, Goat Cheese, Apple Vinegar

***Insalata di Aragosta con Verdure Verdi, Avocado, Pompelmo e Cuore di Palma** \$18

Lobster Salad with Mixed Greens, Avocado, Grapefruit and Heart of Palm



**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*