



WINE LIST

BICE NAPLES

April 2018

LA NOSTRA CARTA DEI VINI CAMBIA OGNI MESE
ED E' IL RISULTATO DELLA NOSTRA RICERCA DAI MIGLIORI
VIGNETI IN ITALIA, STATI UNITI,
AMERICA DEL SUD, ARGENTINA, NUOVA ZELANDA E AUSTRALIA

SIAMO SPIACENTI SE TALVOLTA ALCUNI DI QUESTI VINI
NON SONO DISPONIBILI O HANNO ANNATE DIVERSE
LE CONDIZIONI DEL MERCATO A VOLTE NON CI PERMETTONO
DI AVERE TUTTE LE NOSTRE E LE VOSTRE SCELTE

THIS WINE LIST CHANGES EVERY MONTH
AND IS THE RESULT OF OUR RESEARCH FROM THE BEST
WINERIES IN ITALY, UNITED STATES,
SOUTH AMERICA, ARGENTINA, NEW ZEALAND AND AUSTRALIA

WE APOLOGIZE IF SOME OF THESE WINES
ARE NOT ALWAYS AVAILABLE INCLUDING THE VINTAGE
SOMETIMES MARKET CONDITIONS DO NOT ALLOW US
TO HAVE ALL OF OUR AND YOUR CHOICE

SALUTE!!!

CORKAGE FEE:
\$30 PER BOTTLE
MAXIMUM TWO PER TABLE

LUCA DI FALCO
MANAGING PARTNER

www.bice-naples.com



BY THE GLASS

Cocktails Classici

Bellini – A Traditional Italian Cocktail made with Peach Nectar and Italian Prosecco	11
Red Sangria – Red Wine, Cointreau, Brandy, Fruit Essence	12
BICE Mojito – Brugal Dark Rum, Brown Sugar, Mint, Lime Wedges, Sprite, Soda, Sugar Cane (also available in 24oz for \$18)	14
Italian Spritz – A typical Northern Italian drink made with Aperol, Prosecco and a splash of Soda	12
Negroni – Equal parts of Campari, Sweet Vermouth, Bombay Dry Gin, served in an old fashioned glass with orange zest	13

Bubbles & Split Champagne

		GLASS	BOTTLE
BTL	Prosecco Superiore – Col de` Salici – Valdobbiadene – Antinori - Tuscany, Italy	11	44
BTL	Pommery – Brut Champagne, France	SPLIT BOTTLE 187 ML	23
BTL	Pommery Rose – Champagne, France	SPLIT BOTTLE 187 ML	25
BTL	Moscato Dolce – Mionetto – Valdobbiadene, Italy	SPLIT BOTTLE 187 ML	12
BTL	Roscato Dolce Rosso – Trento, Italy	SPLIT BOTTLE 187 ML	12

Vino Bianco / White Wine

		GLASS	HALF	BOTTLE
101	Pinot Grigio – Zenato, Italy	10	5	38
209	Pinot Grigio – Livio Felluga – Collio, Italy	14	7	56
103	Pinot Grigio – Santa Margherita – Italy	14	7	54
102	Chardonnay – Tormaresca – Puglia, Italy	10	5	40
104	Chardonnay – Planeta - Sicily, Italy	18	9	72
108	Sauvignon Blanc – Fume` Blanc – Ferrari Carano – California	11	6	44
107	Gavi La Scolca – Piedmont, Italy	12	6	48
109	Riesling – Lechthaler, Trentino, Italy	10	5	40
106	Vermentino di Sardegna – La Cala – Sella & Mosca – Sardinia, Italy	10	5	40
105	Rose` Calafuria – Tormaresca – Salento Puglia - Italy	11	6	44

Vino Rosso / Red Wine

		GLASS	HALF	BOTTLE
600	BICE Label – Tuscany, Italy “UNFILTERED”	11	6	44
507	Super Tuscan – Badiola, Tuscany, Italy	12	6	48
312	Chianti – Straccali – Tuscany, Italy	10	5	38
329	Cabernet Sauvignon – Astica – Argentina	10	5	40
332	Merlot – Tangle Oaks – Napa Valley, CA	11	6	44
516	Malbec – Makia – Mendoza, Argentina	10	5	40
515	Pinot Noir – Meiomi – Monterey County, CA	12	6	48
512	Montepulciano – Selva de` Canonici – Dragani, Italy	10	5	40

Special Red Wine

		GLASS	HALF	BOTTLE
250	Super Tuscan Tignanello – Marchese Antinori, Tuscany, Italy	49	25	245
525	Amarone Righetti – Valpolicella, Italy	22	11	88
519	Brunello Bramante Cosimi – Montalcino, Italy	27	14	138
506	Pinot Noir Elkhorn Ridge – Le Terre Foss, Oregon	28	14	125
324	Cabernet Andreotti Winery – Napa Valley, CA	22	11	110
267	Nebbiolo – Gattinara – Travaglini, D.O.C.G – Italy	18	9	92
259	Chianti Rufino – Classico, Riserva Ducale, Italy	18	9	88
251	Gaja – Ca Marcanda, Magari – Tuscany, Italy	36	18	180

ITALIAN BUBBLES & CHAMPAGNE

SPARKLING WINES

BTL	MOSCATO DOLCE – MIONETTO – VALDOBBIADENE, ITALY	NV	<i>SPLIT BOTTLE 187 ML</i>	\$12
210	LAMBRUSCO ROSSO – CIOLLA – EMILIA ROMAGNA, ITALY (SERVED COLD)	NV		\$36
BTL	PROSECCO SUPERIORE - COL DE` SALICI – ANTINORI – TUSCANY, ITALY	2016		\$44
BTL	PROSECCO MILLESIMATO – BALAN – ITALY	2016		\$40
BTL	FERRARI BRUT – FRATELLI LUNELLI – TRENTO, ITALY	NV		\$65
BTL	FRANCIACORTA – BELLAVISTA – LOMBARDIA, ITALY	NV		\$95

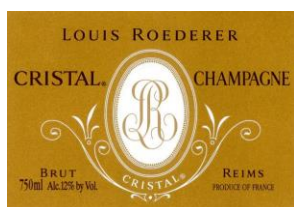
CHAMPAGNE

BTL	VEUVE CLICQUOT PONSARDIN – REIMS, BRUT	NV		\$120
BTL	MOËT & CHANDON – IMPERIAL, BRUT	NV		\$140
BTL	PERRIER JOUET REIMS BRUT	NV		\$145
BTL	DOM PERIGNON – MOËT ET CHANDON – EPERNAY, BRUT	2006		\$290
BTL	CRISTAL – LOUIS ROEDERER – BRUT A REIMS – FRANCE	2009		\$500

PROSECCO IS A TERM APPLIED TO A SPECIFIC TYPE OF WINE AS WELL AS THE GRAPE THAT IS USED TO MAKE IT. THE PROSECCO GRAPE IS PRIMARILY GROWN IN A REGION OF ITALY KNOWN AS VENETO. IT IS ALSO GROWN IN THE VALDOBBIADENE AND CONEGLIANO WINE REGIONS, BOTH NORTH OF VENICE. PROSECCO GRAPES RIPEN LATER THAN MOST OTHER GRAPES.

PROSECCO WINE IS A CRISP SPARKLING WHITE WINE WITH A SLIGHTLY BITTER AFTERTASTE. IN FACT, PROSECCO GRAPES ARE USED TO MAKE TWO TYPES OF SPARKLING WINE. THEY CAN BE USED TO MAKE SPUMANTE, A DRY SPARKLING WINE, OR FRIZZANTE WINES, WHICH ARE SEMI-SPARKLING.

CHAMPAGNE IS A WINE-PRODUCING REGION IN THE FAR NORTH OF FRANCE, NEAR PARIS, WHERE THE SIGNATURE SPARKLING WHITE WINE IS PRODUCED. THOUGH THE TERM CHAMPAGNE IS SOMETIMES USED AS A GENERIC DESCRIPTION OF SPARKLING WHITE WINES IN THE STYLE OF THE WINES OF CHAMPAGNE, THIS IS AN INCORRECT USAGE, AND THE TERM SPARKLING WHITE SHOULD BE USED INSTEAD. TO PRODUCE THE BUBBLES IN CHAMPAGNE, A TECHNIQUE REFERRED TO AS THE METHODE TRADITIONNELLE OR TRADITIONAL METHOD IS USED. IN THIS METHOD, THE BASE WINE WHICH WILL BECOME CHAMPAGNE IS BOTTLED WITH A SMALL AMOUNT OF YEAST AND SUGAR TO TRIGGER A SECOND STAGE OF FERMENTATION IN THE WINE. THIS FERMENTATION GIVES OFF SOME GAS WITHIN THE BOTTLE, WHICH ACTS AS CARBONATION.



HALF BOTTLES & MAGNUM

MEZZE BOTTIGLIE / HALF BOTTLES

			<u>BOTTLE</u>
351	CHIANTI – QUERCETO CHIANTI CLASSICO – ITALY – 375ML		30
352	AMARONE – LUIGI RIGHETTI – VALPOLICELLA, ITALY – 375ML		39
350	BRUNELLO DI MONTALCINO – BRAMANTE COSIMI – MONTALCINO, ITALY – 375ML		64

MAGNUM

1.5 BTL	SUPER TUSCAN – TIGNANELLO – MARCHESE ANTINORI – ITALY	2014	540
1.5 BTL	CABERNET SAUVIGNON – ANTICA – NAPA VALLEY, CA	2013	250



VINI BIANCHI, WHITE WINES

PINOT GRIGIO

101	ZENATO – VENETO, ITALY	2016	\$38
203	FEUDI DI ROMANS – VENETO, ITALY	2016	\$45
103	SANTA MARGHERITA – ITALY	2017	\$54
209	LIVIO FELLUGA – COLLIO, ITALY	2017	\$56

THESE THIN-SKINNED GRAPES PRODUCE WINES THAT ARE MARKED BY THEIR DRYNESS, CRISPNESS AND ACIDITY. THIS COMBINATION GIVES THE GRAPE TREMENDOUS MOUTH-WATERING APPEAL. ON THE NOSE THE SENSATIONS ARE OF FLOWERS AND THE PALATE IS HONEY, PEAR AND LEMON.

CHARDONNAY

102	TORMARESCA – PUGLIA, ITALY	2016	\$40
202	MEIOMI – SANTA BARBARA COUNTY, CA	2016	\$48
206	LEONE – SICILY, ITALY	2016	\$50
201	BRAMITO DEL CERVO – ANTINORI, ITALY	2016	\$58
104	PLANETA – SICILY, ITALY	2016	\$72
212	CATENA ALTA – ARGENTINA	2015	\$85
215	FLOWERS – NAPA VALLEY, CA	2015	\$95
217	FAR NIENTE – NICKEL & NICKEL – NAPA VALLEY, CA	2016	\$115
216	GAJA ROSSJ BASS – ITALY	2015	\$198

SAUVIGNON BLANC

208	TERRANOBLE – CHILE	2017	\$30
214	NAPA CELLARS – NAPA VALLEY, CA	2016	\$42
108	FERRARI CARANO, FUME' BLANC , CA	2016	\$44
213	DUCKHORN – NAPA VALLEY, CA	2016	\$75

SAUVIGNON BLANC IS A GREEN-SKINNED GRAPE VARIETY, DRY AND SWEET WHITE. IT IS NOW PLANTED IN MUCH OF THE WORLD'S WINELANDS, PRODUCING A CRISP, DRY, AND REFRESHING WHITE VARIETAL WINE.

RIESLING

109	LECHTHALER – TRENTO, ITALY	2015	\$40
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TRADITIONALLY SWEET TO MEDIUM SWEET, VERY VERSATILE WINE TO HAVE WITH FOOD, BECAUSE OF ITS BALANCE OF SUGAR AND NOTABLE ACIDITY. RIESLING'S TYPICAL AROMAS ARE OF FLOWERS, TROPICAL FRUITS, AND MINERAL STONE (SUCH AS SLATE OR QUARTZ), ALTHOUGH, WITH TIME, THE WINE ACQUIRES A PETROL OR KEROSENE NOTE THAT MAY BE IMMEDIATELY ARRESTING TO NEW DRINKERS OF RIESLING WHILE OTHERS MAY FIND IT ALLURING.

VARIETALS & BLENDS

106	VERMENTINO DI SARDEGNA – LA CALA – SELLA & MOSCA – SARDINIA, ITALY	2016	\$40
107	GAVI LA SCOLCA – WHITE LABEL, ITALY	2016	\$48
105	ROSE' CALAFURIA – TORMARESCA – SALENTO PUGLIA – ITALY	2016	\$44
211	FERENTANO – LAZIO I.G.T, ITALY	2012	\$60
204	GRECO DI TUFO – MASTROBERARDINO, ITALY	2015	\$70
205	FALANGHINA DEL SANNIO – MASTROBERARDINO, ITALY	2015	\$80
207	GAVI DI GAVI BLACK LABEL – LA SCOLCA, ITALY	2016	\$115



VINI ROSSI-RED WINES

VALPOLICELLA & RIPASSO

326/B	ZENATO – VALPOLICELLA SUPERIORE – PESCHIERA, ITALY	2015	\$38
260	MILAMORE – ALLEGRINI & RENACER – MENDOZA, ARGENTINA	2014	\$65
319	BERTANI – RIPASSO - VALPOLICELLA, D.O.C, ITALY	2014	\$68
323	MASI BROLO CAMPOFIORIN (BABY AMARONE) – S. AMBROGIO DI VALPOLICELLA	2012	\$70
353	ZENATO – RIPASSA DELLA VALPOLICELLA, ITALY	2013	\$80

AMARONE

352	HALF LUIGI RIGHETTI – VALPOLICELLA, ITALY – 375ML	2012	\$39
525	LUIGI RIGHETTI – VALPOLICELLA, ITALY	2013	\$88
261/B	BERTANI VALPANTENA – DELLA VALPOLICELLA, ITALY	2014	\$115
254	MASI COSTASERA – S. AMBROGIO DI VALPOLICELLA, ITALY	2012	\$130
321	TENUTA JULIA – VALPOLICELLA, ITALY	2013	\$140
305	ZENATO – VALPOLICELLA, ITALY	2012	\$155
535	IL ROVERONE - D.O.C CLASSICO – VALPOLICELLA, ITALY	2012	\$170
501	BERTANI – VALPOLICELLA, CLASSICO, ITALY	2008	\$260

AMARONE DELLA VALPOLICELLA IS AN OFTEN POWERFUL ITALIAN WINE MADE FROM DRIED GRAPES OF THE CORVINA, RONDINELLA AND MOLINARA VARIETIES. IT IS UNIQUE WINE DUE TO ITS ORIGIN, ANCIENT GRAPE VARIETIES AND PRODUCTION METHOD (VINIFICATION OF GRAPES THAT HAVE BEEN SEMI-DRIED FOR 3-4 MONTHS ON BAMBOO RACKS). THE FINAL RESULT IS A VERY RIPE, RAISINY, BIG-BODIED WINE WITH VERY LITTLE ACID. ALCOHOL CONTENT EASILY SURPASSES 15%. IDEAL WITH RED MEATS, GAME AND MATURE CHEESES. AN EXCELLENT WINE FOR THE END OF THE MEAL AND FOR AGEING.

CHIANTI

351	HALF QUERCETO CHIANTI CLASSICO – ITALY – 375ML	2014	\$30
312	STRACCALI – TUSCANY, ITALY	2016	\$38
258	PALLADIO – TUSCANY, ITALY	2015	\$34
258/B	QUERCETO – TUSCANY, ITALY	2015	\$35
524	RUFINA – DREOLINO – TUSCANY, ITALY	2013	\$40
320	VICTORIA RISERVA – RESERVE D.O.C.G, ITALY	2012	\$48
331	MONSANTO – CLASSICO RESERVE, ITALY	2014	\$54
256	CASTELLO DI BOSSI – CLASSICO CASTELNUOVO BERARDENGA, ITALY	2013	\$59
257	CASTELLARE DI CASTELLINA – CLASSICO CASTELLINA IN CHIANTI, ITALY	2015	\$65
259	RUFFINO – CLASSICO, RISERVA DUCALE, ITALY	2014	\$88
256/B	MARCHESE ANTINORI – CLASSICO RISERVA, ITALY (SANGIOVESE 90%, CABERNET 10%)	2014	\$95

MELLOW, DRY AND HARMONIOUS. SLIGHTLY TANNIC AGEING TO WARM AND SMOOTH. AN EXCELLENT WINE FOR GAME, ROASTED MEAT AND STRONG AGED CHEESE.



VINI ROSSI-RED WINES

ROSSO DI MONTALCINO

508	COL D'ORCIA – MONTALCINO, ITALY	2014	\$56
262	BRAMANTE COSIMI – MONTALCINO, ITALY	2014	\$55
261	ALTESINO – MONTALCINO, ITALY	2015	\$85

CLASSIC SWEET-SALTY AROMA WITH A PALATE-COATING POWERFUL, RICH, EARTHY, LICORICE FLAVOR, THIS IS A DARK, RUGGED SORT OF WINE THAT'S PERFECT ALONGSIDE A GRILLED STEAK.

BRUNELLO DI MONTALCINO

350	BRAMANTE COSIMI – MONTALCINO, ITALY - 375ML	2009	\$64
519	BRAMANTE COSIMI – MONTALCINO, ITALY	2012	\$138
505	COL D'ORCIA – MONTALCINO, ITALY	2013	\$130
263	ALTESINO – MONTALCINO, ITALY	2013	\$135
604	CASTELLO BANFI – MONTALCINO, ITALY	2012	\$150
504	PIAN DELLE VIGNE – ANTINORI D.O.C.G, ITALY	2012	\$155
524/B	RUFFINO – TENUTA GREPPONE MAZZI, ITALY	2011	\$185
518	IL MARRONETO – MADONNA DELLE GRAZIE – MONTALCINO, ITALY	2011	\$350

BRUNELLO DI MONTALCINO IS MADE WITH 100% BRUNELLO (LOCAL NAME FOR THE SANGIOVESE GROSSO, A CLONE OF SANGIOVESE USED IN THE PRODUCTION OF CHIANTI) GRAPES. IT IS DEEP RUBY RED AND TENDS TOWARD GARNET WITH AGE. ITS BOUQUET IS RICH AND SOMETIMES HINTS OF VIOLETS AND/OR CHESTNUTS. IT IS DRY, WELL-BALANCED, TANNIC WHEN YOUNG, BUT BECOMES ROUND AND HARMONIOUS WITH AGE

UPER TUSCAN

600	BICE TOSCANO – POGGIO MOLINA, BUCINE, AREZZO, ITALY "UNFILTERED"	2015	\$44
528	RUBIO SAN POLO – TUSCANY, ITALY	2014	\$48
507	BADIOLA – MAZZEI, TUSCANY, ITALY (SANGIOVESE 70%, MERLOT 20%, CABERNET 10%)	2015	\$48
522	LE MASTRELLE – SANTA CRISTINA, AREZZO – TUSCANY, ITALY	2015	\$55
529	IL POGGIOLO – SASSONERO – RODOLFO COSIMI – TUSCANY, ITALY	2014	\$75
523	IL BRUCIATO – BOLGHERI D.O.C. – GUADO AL TASSO, ITALY (CABERNET 65%, MERLOT 20%, SYRAH 15%)	2015	\$85
602	CUM LAUDE – CASTELLO BANFI – TUSCANY, ITALY (CAB 30%, MERLOT 30%, SANG 25%, SYRAH 15%)	2013	\$95
300	GUIDO ALBERTO – BOLGHERI – TENUTA SAN GUIDO, ITALY (SANGIOVESE 60%, MERLOT 40%)	2015	\$120
603	EXCELSUS – CASTELLO BANFI – TUSCANY, ITALY (MERLOT 60%, CABERNET 40%)	2013	\$165
536	MAZZEI – MIX 36 – CASTELLO DI FONTERUTOLI (A MIX OF 36 DIFFERENT TYPES OF SANGIOVESE 100%)	2011	\$172
250	TIGNANELLO – MARCHESI ANTINORI, TUSCANY, ITALY (SANG 80%, CAB SAV.15%, CAB FRANC 5%)	2015	\$245
601	SUMMUS – CASTELLO BANFI – TUSCANY, ITALY (SANGIOVESE 25%, CABERNET 40%, SYRAH 35%)	2013	\$180
251	GAJA – CA MARCANDA, MAGARI – TUSCANY, ITALY	2015	\$180
301	GUADO AL TASSO – BOLGHERI D.O.C SUPERIORE – ANTINORI, TUSCANY, ITALY	2014	\$260
249	SASSICAIA – BOLGHERI – TENUTA S. GUIDO D.O.C. – TUSCANY, ITALY (CAB 65%, CAB FRANC 25%)	2015	\$460
252/B	SOLAIA – MARCHESI ANTINORI – TUSCANY, ITALY (CABERNET SAV 75%, SANGIOVESE 20%, CAB FRANC 5%)	2014	\$500

PURPLE RED IN COLOUR. VERY INTENSE, ELEGANT NOSE. RED AND BLACK FOREST FRUITS ON THE NOSE, WITH HINTS OF TOBACCO. ON THE PALATE, THE DISCREET ACIDITY OF SANGIOVESE MINGLES WITH THE RICH TANNIC WEAVE AND A POWER THAT SPEAKS VOLUMES ABOUT THE WINE'S AGEING POTENTIAL.



VINI ROSSI-RED WINES

BARBERA

309	FONTANAFREDDA - BRICOTONDO, PIEMONTE, ITALY	2015	\$36
520	ORLANDO ABRIGO - TREISO D'ALBA, ITALY	2014	\$50

DEEP COLOR, LOW TANNINS AND HIGH ACID. ROBUST RED WINES WITH INTENSE FRUIT AND ENHANCED TANNIC CONTENT.

NEBBIOLO - BARBARESCO - BAROLO

327	BARBARESCO - COL MAGGIORE, ITALY	2009	\$88
316	BARBARESCO - CASTELLO DI NEIVE, ITALY	2014	\$90
267	NEBBIOLO - GATTINARA - TRAVAGLINI, D.O.C.G – ITALY	2012	\$92
253	NEBBIOLO - "GAJA" - SORI` SAN LORENZO - LANGHE - D.O.C. - BARBARESCO, ITALY	2010	\$850
534	BAROLO - TORNONIANO, MICHELE CHIARLO - ITALY	2012	\$110
264	BAROLO - MARCHESI DI BAROLO, ITALY	2011	\$120
333	BAROLO - PIO CESARE - ALBA, ITALY	2013	\$145
317	BAROLO - ACCLIVI BURLOTTO, ITALY	2008	\$179

NEBBIOLO IS A FULL BODIED WINE, WITH INTENSE FLAVORS OF CHERRY, RASPBERRY AND SPICE, CULMINATING IN A LONG AND SMOOTH FINISH, THIS GRAPE IS A PERFECT COMPANION WITH RED MEATS, HEARTY RISOTTOS AND HARD CHEESES. PRODUCED WITH 100% NEBBIOLO GRAPES, BAROLO IS AN INTENSE, DRY, ROBUST BUT VELVETY GARNET COLORED WINE.

MERLOT

513	IL LAGO - TERRE SICILIANE, SICILY, ITALY	2014	\$28
332	TANGLEY OAKS - NAPA VALLEY, CA	2013	\$44
308	MARKHAM - NAPA, CA	2014	\$50
357	ROBERT MONDAVI - NAPA VALLEY, CA	2014	\$65
326	NORTH STAR - COLUMBIA VALLEY	2012	\$68
531	MONTIANO - LAZIO I.G.P., ITALY	2014	\$85
306	SANSONINA - VENETO, ITALY	2011	\$88
509	PLANETA - SICILY, ITALY	2010	\$95

BALANCED AND EASY DRINKING, THIS IS A MEDIUM BODIED, WITH A RICH RED COLOR, PLUM, BLACK CHERRY AND VANILLA NOSE WITH MODERATE TANNINS

PINOT NOIR

314	VILLA ANDRETTI - NAPA, CA	2015	\$44
515	MEIOMI - MONTERREY COUNTY, CA	2016	\$48
360	KRIS - PROVINCIA DI PAVIA, ITALY	2015	\$48
311	DECOY - DUCKHORN - SONOMA COUNTY, CA	2016	\$60
354	WILD HORSE - CENTRAL COAST, CA	2015	\$65
517	BOTTEGA VINAIA – TRENTINO, ITALY	2014	\$68
328	SANFORD – STA. RITA HILLS, CA	2015	\$75
532	LUCA - TUPUNGATO, MENDOZA - ARGENTINA	2014	\$85
330	BELLE GLOS – CLARK & TELEPHONE, SANTA MARIA VALLEY, SANTA BARBARA COUNTY, CA	2016	\$90
506	ELKHORN RIDGE - LE TERRE FOSS, OREGON	2014	\$125

THE TREMENDOUSLY BROAD RANGE OF BOUQUETS, FLAVORS, TEXTURES AND IMPRESSIONS THAT PINOT NOIR CAN PRODUCE SOMETIMES CONFUSES TASTERS. IN THE BROADEST TERMS, THE WINE TENDS TO BE OF LIGHT TO MEDIUM BODY WITH AN AROMA REMINISCENT OF BLACK CHERRY, RASPBERRY OR CURRANT.



VINI ROSSI-RED WINES

ZINFANDEL & SYRAH

266	ZINFANDEL - RAVENSWOOD - NAPA, CALIFORNIA	2014	\$35
359	SYRAH - PLANETA, I.G.T. SICILY	2011	\$120

TYPICALLY, VERY FULL - BODIED ZINFANDEL TASTES OF BRAMBLE AND FRESH OR FERMENTED RED BERRIES BOLD FRUIT CONTINUES ON THE PALATE, AND FINISHES WITH A PERFECTLY BALANCED OAK AND PEPPER.

CABERNET SAUVIGNON

259/B	IL LAGO - TERRE SICILIANE, SICILY, ITALY	2015	\$28
510	ROOT 1 - COLCHAGUA VALLEY, CILE	2015	\$30
329	ASTICA - CUYO, ARGENTINA	2017	\$40
527	VILLA ANDRETTI - NAPA, CA	2016	\$38
533	FERLLEN - RESERVE - MENDOZA, ARGENTINA	2013	\$42
322	CATENA - MENDOZA, ARGENTINA	2015	\$45
315	RODNEY STRONG – KNIGHTS VALLEY, SONOMA COUNTY	2014	\$65
324	ANDRETTI WINERY - NAPA VALLEY, CA	2014	\$110
334	PHILIP - MAZZEI - TUSCANY, ITALY	2012	\$105
302	ANTICA - ANTINORI, CA	2013	\$120
310	JORDAN - ALEXANDER VALLEY, CA	2013	\$130
500	CAYMUS VINEYARDS - NAPA VALLEY, CA	2015	\$210
503	SILVER OAK - NAPA VALLEY, CA	2013	\$270
502	FAR NIENTE - NAPA VALLEY, OAKVILLE, NICKEL & NICKEL, CA	2015	\$280
252	OPUS ONE - OAKVILLE, CA (CABERNET SAUVIGNON 95%, MERLOT 5%)	2014	\$460

VARIETALS AND MERITAGE

530	SANGIOVESE - RAFFAELLO - MAREMMA TOSCANA, ITALY	2015	\$40
313	SANGIOVESE - DI MAJO NORANTE, ITALY	2015	\$36
356	MONTEPULCIANO - NIRO - ABRUZZO, ITALY	2015	\$40
511	MONTEPULCIANO - LODOLA NUOVA, RUFFINO - D.O.C.G, ITALY	2013	\$65
512	MONTEPULCIANO – SELVA DE` CANONICI – DRAGANI, ITALY	2012	\$40
526	MALBEC - BODEGA CATENA, VISTA FLORES, ARGENTINA	2015	\$42
516	MALBEC – MAKIA – MENDOZA, ARGENTINA	2015	\$40
307	MALBEC MAKIA RESERVE - MENDOZA, ARGENTINA	2013	\$58
325	MALBEC - CATENA ALTA, ARGENTINA	2014	\$105
318	NERO D'AVOLA - LAMURI` TASCA ALMERINA	2014	\$54
303	NERO D'AVOLA – MILLE E UNA NOTTE – DONNAFUGATA – SICILY, ITALY	2011	\$220
358	PRIMITIVO - BOTROMAGNO – GRAVINA IN PUGLIA, ITALY	2014	\$45
521	PRIMITIVO - TORCICODA ,TORMARESCA – PUGLIA, ITALY	2013	\$68
265	NEGROAMARO – MASSERIA MAIME, TORMARESCA – PUGLIA, ITALY	2012	\$90
304	CONN CREEK ANTHOLOGY, CA (51% CAB, 16% MALBEC, 15% MERLOT, 10% CAB FRANC, 8% PETIT VERDOT)	2013	\$128
355	COL SOLARE - COLUMBIA VALLEY, CA (CABERNET SAUVIGNON, MERLOT, CABERNET FRANC)	2013	\$140
335	ROBERT MONDAVI MAESTRO 50TH ANNIVERSARY – BORDEAUX BLEND – NAPA, CA	2013	\$150



AFTER DRINKS

GRAPPE

GRAPPA MARCATI	\$9
NARDINI CEDRO	\$10
GRA`IT	\$12
JACOPO POLI MOSCATO	\$16
JACOPO POLI MERLOT	\$16
JACOPO POLI PEAR	\$18
AMARONE OF BARRIQUE BONOLLO	\$19
TIGNANELLO	\$22
SASSICAIA - TENUTA SAN GUIDO '08	\$25
BERTA BRICDELGAIAN - GRAPPA BRANDY MADE FROM MOSCATO D'ASTI '95	\$28
BERTA ROCCANIVO - GRAPPA BRANDY MADE FROM BARBERA GRAPES '98	\$29
BERTA TRESOLITRE - GRAPPA BRANDY MADE FROM NEBBIOLO DA BAROLO GRAPES '98	\$30

PORT WINES

SIX GRAPES GRAHAM'S RESERVE	\$8
SANDEMAN TAWNY, 10 YR	\$10
SANDEMAN TAWNY, 20 YR	\$12
SANDEMAN TAWNY, 30 YR	\$18

COGNAC

Martell VS	\$16
Courvoisier VSOP	\$18
Hennessy VS	\$18
D'Usse` VSOP	\$25
Remy XO	\$28
Louis XIII de Remy Martin	(0.5 oz) \$75
Louis XIII de Remy Martin	(1 oz) \$150
Louis XIII de Remy Martin	(2 oz) \$300

DESSERT WINES

VIN SANTO DEL CHIANTI - MARCHESE ANTINORI, ITALY	\$12
MOSCATO DOLCE - MIONETTO - VALDOBBIADENE, ITALY	\$12
PASSITO DI PANTELLERIA ABRAXAS (ZIBIBBO) - SICILY, ITALY	\$15
MUFFATO DELLA SALA - ANTINORI - UMBRIA, ITALY	\$18

BEERS

BECKS (NO ALCOHOLIC)	\$5
MICHELOB LIGHT	\$6
CORONA	\$6
MORETTI BIONDA	\$7
MORETTI ROSSA	\$7
STELLA ARTOIS	\$7
GOOSE IPA	\$7
ENDURO (LOCAL BEER)	\$7



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