



## *Our Story*

The network of Bice restaurants spanning the world today began 90 years ago in Milano, Italy by Beatrice Ruggeri – also known as Bice. She was the first child of a family of 10, and so had to help her parents raise her young siblings almost as they were her own. They lived on a farm where all had to work on the land and help with all chores, so she learned a lot of things that would help her create her future. For years she was encouraged to open her "cucina" to the public as she was known for her extraordinary hospitality and personal warmth, and in 1926, when her husband Gino asked her to move to America with him where he had previously been to make good money, she decided that she would rather try a city like Milano so that she could stay close to her family.

They agreed to open a "trattoria" – loosely translated as a friendly gathering place with a farm to table approach. With Bice in the kitchen and her brothers and sisters serving in the dining room, il ristorante "Da Gino e Bice", or Bice as it would later be known, had a family feeling. The first customers said it was like being at the home of a friend, as Bice hoped they would. In the early 1970's Remo and Roberto took a more active role, as they ventured into learning all that could be learned within the restaurant business. They managed to stay true to their mother's vision of Bice Ristorante being an inviting place where friends and family could come together and feel much as if they were at the home of a friend. Bice Milano remained a flourishing local establishment throughout World War II and is enjoying 9 decades of success located at Via Borgospesso 12, Milano, Italy. In 1978 Remo and Roberto took the first steps to give Bice an international cache, opening a second Bice in Porto Cervo, on the island of Sardinia, where the Aga Khan had just established a playground of sorts for international socialites, celebrities and other affluent world travelers. It wasn't unusual to find royal families in addition to the Agnelli's and the Kennedy's dining on the same night. This international destination was a good match for the Bice brand of hospitality and for contemplating future locations.

With its international business base and customer mix, New York City was the logical site for the next Bice Ristorante. On July 12, 1987, Roberto Ruggeri decided to open the first Bice Ristorante in the US on 54th Street between 5th and Madison Avenues in Manhattan. It was an astounding overnight success. Bice brought a new type of authentic Italian cuisine and style to NYC and a new destination for people "to see and be seen".

BiCE in Naples opened on December 10<sup>th</sup>, 2003.

## *Classic Cocktails*

<b>BELLINI</b> <i>Peach Nectar and Prosecco by Canella</i>	<b>12</b>	<b>MOSCOW MULE</b> <i>Tito's Vodka, Fresh Lime Juice and Ginger Beer</i>	<b>12</b>
<b>SANGRIA</b> <i>Choice of White or Red</i>	<b>12</b>	<b>CHAMPAGNE POMEGRANATE</b> <i>Absolut Vodka, Pomegranate juice, Italian Prosecco</i>	<b>14</b>
<b>SPRITZ</b> <i>Aperol, Rose` Zardetto, Splash of Soda</i>	<b>12</b>	<b>TIRAMISÚ MARTINI</b> <i>Bacardi, Tiramisu` Liqueur, Kahlua, Heavy Cream</i>	<b>16</b>
<b>NEGRONI</b> <i>Campari, Sweet Vermouth, Gin, Orange Zest</i>	<b>15</b>		



## Antipasti

Appetizers

<b>La Caprese, Mozzarella di Bufala con Pomodori e Basilico Fresco</b>	18
<i>Buffalo Mozzarella, Tomatoes and Fresh Basil with Extra Virgin Olive Oil GF</i>	
<b>Prosciutto San Daniele Invecchiato 24 Mesi con Burrata Fresca</b>	21
<i>24 Months Aged Prosciutto San Daniele with Fresh Burrata</i>	
<b>Calamari, Gamberi, Zucchine e Funghi Fritti con Salsa di Pomodoro Piccante</b>	18
<i>Crispy Flash Fried Calamari, Prawns, Fresh Zucchini and Mushrooms with a Spicy Tomato Sauce</i>	
<b>Carpaccio di Manzo con Rucola, Parmigiano e Olio al Tartufo*</b>	19
<i>Beef Carpaccio with Arugula, Parmesan Cheese and Truffle Olive Oil GF</i>	
<b>Tartar di Tonno con Avocado, Salsa di Teriyaki e Cipolle*</b>	21
<i>Tartar of Fresh Ahi Tuna with Avocado, Fresh Basil, Teriyaki Glaze and Onions GF</i>	
<b>Gamberi Impanati al Cocco Serviti con Mango, Avocado e Salsa Rosa</b>	17
<i>Coconut Breaded Shrimp over a Mango, Avocado and Frisee Salad, with Sweet and Spicy Sauce</i>	
<b>Parmigiana di Melanzane</b>	16
<i>Home Made Baked Eggplant Parmigiana</i>	
<b>Minestrone di Verdure Classico</b>	13
<i>Vegetable Minestrone Drizzled with Basil Pesto GF</i>	

## Insalate

Salads

<b>Insalatina Mista con Aceto Balsamico e Pomodori Ciliegia</b>	11
<i>Mixed Salad with Shaved Carrots and Cherry Tomatoes in a Creamy Balsamic Vinegar Dressing GF</i>	
<b>Insalata di Cesare con Crostini di Pane e Focaccia</b>	13
<i>Caesar Salad with Romaine Lettuce and Croutons</i>	
<b>Insalata di Indivia Belga, Noci Tostate e Gorgonzola in Salsa Dijon</b>	16
<i>Belgian Endive and Gorgonzola Cheese Salad, Dijon Mustard Dressing and Toasted Walnuts GF</i>	
<b>Tricolore di Indivia, Radicchio e Rucola con Parmigiano e Pinoli in Salsa al Limone</b>	14
<i>Radicchio, Endive and Arugula Salad with Parmesan Cheese, Pine Nuts, Lemon Dressing GF</i>	
<b>Insalata di Quinoa con Cetrioli, Avocado, Pomodori, Cipolla, Peperoni, Feta, Fagiolini e Insalata Mista</b>	17
<i>Quinoa Salad with Cucumbers, Tomatoes, Feta Cheese, Red Bell Pepper, Onions, Avocado, String Beans, Green Leaf Salad, Olive Oil Dressing GF</i>	
<b>Insalata con Aragosta del Maine, Cuore di Palma, Avocado, Pompelmo</b>	18
<i>Mixed Greens, Maine Lobster, Heart of Palm, Avocado, Grapefruit Dressing</i>	

Add Proteins:

Chicken \$4 – Shrimp \$6 – Grilled Salmon \$12 – Avocado \$4



## Primi Piatti

### Pasta

<b>Penne all'Arrabbiata</b> <i>Penne Pasta in a Spicy Tomato Sauce Finished with Extra Virgin Olive Oil</i>	<b>18</b>
<b>Ravioli di Manzo alla Massaia con Salsa di Funghi Profumati</b> <i>Homemade Ravioli Stuffed with Braised Beef and Truffle Oil, Veal and Spinach in a Mushroom Cream Sauce</i>	<b>24</b>
<b>Tortellini di Manzo alla Chinaglia</b> <i>Beef Tortellini, Parmesan Cheese Sauce with Green Peas and Prosciutto</i>	<b>22</b>
<b>Pappardelle al Telefono con Pomodoro, Mozzarella e Basilico</b> <i>Homemade Pappardelle with Mozzarella Cheese, Fresh Basil in a Tomato Cream Sauce</i>	<b>23</b>
<b>Fettuccine alla Bolognese fatti in Casa</b> <i>Homemade Fettuccine in a Classic Slow Braised Bolognese Meat Sauce</i>	<b>24</b>
<b>Spaghetti con Aragosta, Come in Costa Smeralda</b> <i>Homemade Spaghetti with Fresh Maine Lobster and Cherry Tomatoes</i>	<b>34</b>
<b>Linguine con Misto di Pesce in Salsa di Pomodoro</b> <i>Linguine Pasta with Mixed Seafood in a Lightly Spicy Tomato Sauce</i>	<b>36</b>
<b>Linguine alle Vongole Veraci</b> <i>Linguine with Clams, Extra Virgin Olive Oil, Flavored with Basil and Grape Tomatoes</i>	<b>25</b>
<b>Gnocchi al Gorgonzola e Noci servito con Rucola e Speck</b> <i>Homemade Potato Dumpling in a Gorgonzola Cheese Sauce, Served with Speck, Rucola and Walnuts</i>	<b>24</b>
<b>Lasagna Tradizionale alla Bolognese</b> <i>Homemade Traditional Oven Baked Lasagna with Bolognese Meat Sauce</i>	<b>24</b>
<b>Risotto Milanese allo Zafferano con Riduzione di Salsa di Ossobuco</b> <i>Traditional Saffron Risotto with Braised Ossobuco Sauce</i>	<b>22</b>



## Pesce

Fish

- Branzino alla Griglia con Pomodorini di Pachino Spinaci Saltati in Padella** 34  
*Grilled Fresh Mediterranean Seabass Garnished with Grape Tomatoes,  
Balsamic Truffle Vinaigrette and Sautéed Spinach*
- Tagliata di Tonno in Sesamo e Papavero in Salsa di Patate allo Zafferano con Salsa di Teriyaki\*** 33  
*Sesame Crusted Ahi Tuna Steak Sliced in a Saffron Potato, Green Beans, Seaweed and Teriyaki Sauce GF*
- Scaloppine di Salmone al Prosecco con Tartufo Nero e Risotto al Limone e Rosmarino\*** 32  
*Thinly Sliced Wild Salmon Scaloppini with Black Truffle and White Wine Sauce, on a Lemon Rosemary Risotto*

## Carne

Meat

- Ossobuco di Vitello con Risotto alla Milanese** 48  
*BiCE's Signature: Classic Braised Veal Shank Ossobuco with Saffron Risotto*
- Costoletta di Vitello da Latte alla Milanese con Rucola e Pomodorini\*** 45  
*BiCE's Signature: Veal Milanese with Arugula and Cherry Tomato Salad  
in a Balsamic Vinegar Dressing*
- Costoletta di Vitello alla Griglia servita con Broccoli Rapini e Salsa di Funghi** 45  
*Grilled Veal Chop 14oz in a Marsala Mushroom Sauce and Sauteed Broccoli Rabe*
- Filetto di Manzo alla Griglia servito con Carote, Patate e Asparagi** 38  
*8oz Roasted Beef Tenderloin in a Dijon Mustard Sauce, Ground Pepper,  
Asparagus, Baby Carrots and Roasted Potato*
- Bistecca di Carne con Patatine Fritte e Insalata Mista** 34  
*Grilled Skirt Steak served with French Fries and Mixed Salad in a Salmoriglio Dressing*
- Pollo Piccata con Salsa di Limoni e Capperi Servito con Puree` di Patate\*** 27  
*Pan Seared Chicken Breast with a Lemon and Capper Sauce,  
Served with Mashed Potatoes*
- Pollo in Salsa di Marsala, Funghi e Broccoli Rapini** 28  
*Chicken Marsala, in a Mushroom Sauce, served with Broccoli Rabe*

### SIDE ORDERS 10

Sautéed Spinach - Grilled Vegetables - Mashed Potatoes - Roasted Potatoes  
French Fries - Broccoli Rabe