



Happy Hour

Appetizer

CAPRESE	18
BUFFALO MOZZARELLA – TOMATOES – BASIL GF	
PROSCIUTTO & BURRATA	21
PROSCIUTTO SAN DANIELE – FRESH BURRATA	
CALAMARI	18
FLASH FRIED – PRAWNS – ZUCCHINI – MUSHROOMS	
BEEF CARPACCIO	19
FILET MIGNON – ARUGULA – PARMESAN CHEESE – TRUFFLE OLIVE OIL GF	
COCONUT SHRIMP	17
AVOCADO – MANGO – FRISEE SALAD – SAUCE	
PARMIGIANA	16
BAKED EGGPLANT PARMIGIANA – TOMATO SAUCE	

Salad

MIXED	11
SHAVED CARROTS – CHERRY TOMATOES	
MIXED SALAD – CREAMY BALSAMIC VINEGAR GF	
CAESAR	13
ROMAINE LETTUCE – CROUTONS	
ENDIVE	16
BELGIAN ENDIVE – GORGONZOLA CHEESE	
TOASTED WALNUTS – DIJON MUSTARD GF	
TRICOLORE	14
RADICCHIO – ENDIVE – ARUGULA	
PARMESAN – PINE NUTS – LEMON DRESSING GF	
QUINOA	17
CUCUMBERS – TOMATOES – FETA CHEESE	
RED BELL PEPPER – ONIONS – AVOCADO	
STRING BEANS – GREEN LEAF – OLIVE OIL GF	

Daily Brunch

\$18 BOTTOMLESS DRINKS

EVERY DAY
FROM 11:30AM
TO 2:30PM

Best Happy Hour

EVERY DAY FROM 3PM TO 4:45PM
DINE IN ONLY

WWW.BICE-NAPLES.COM

\$5 Cocktails

MARGARITA
HOUSE TEQUILA – ORGANIC MIX
SANGRIA
WHITE OR RED
APEROL SPRITZ
APEROL – PROSECCO – SODA

ADD PROTEINS:
ASK YOUR SERVER

Soup

MINISTRONE	13
VEGETABLE MINISTRONE	
BASIL PESTO GF	

House Made Pasta

PENNE ARRABBIATA	18
LIGHTLY SPICY TOMATO SAUCE – OLIVE OIL	
TORTELLINI CHINAGLIA	22
BEEF – PARMESAN CHEESE SAUCE – GREEN PEAS PROSCIUTTO	
LINGUINE SEAFOOD	36
MIXED SEAFOOD – LIGHTLY SPICY TOMATO SAUCE	

PAPPARDELLE AL TELEFONO	23
MOZZARELLA CHEESE – FRESH BASIL TOMATO CREAM SAUCE	
FETTUCCINE BOLOGNESE	24
SLOW BRAISED BOLOGNESE MEAT SAUCE	
LINGUINE CLAMS	25
SAUTÉED CLAMS – OLIVE OIL – GARLIC – GRAPE TOMATOES – BASIL	

GNOCCHI GORGONZOLA	24
POTATO DUMPLING – GORGONZOLA CHEESE SAUCE – SPECK – RUCOLA – WALNUTS	
LASAGNA	24
OVEN BAKED – BOLOGNESE SAUCE	
RISOTTO MILANESE	22
SAFFRON RISOTTO – BRAISED OSSOBUCO SAUCE	

Gluten Free Penne Pasta available

Meat

SKIRT STEAK	34
GRILLED – FRENCH FRIES – MIXED SALAD SALMORIGLIO DRESSING	
CHICKEN PICCATA	27
PAN SEARED – LEMON AND CAPPER SAUCE MASHED POTATOES	
CHICKEN MARSALA	28
PAN SEARED – MARSALA MUSHROOM SAUCE SAUTÉED BROCCOLI RABE	
VEAL MILANESE	45
BREADED VEAL – ARUGULA SALAD – CHERRY TOMATO – BALSAMIC VINEGAR DRESSING	

HAPPY HOUR
50% OFF FOOD
\$5 HOUSE DRINKS

3PM - 4:45PM

Orders must be placed before 5pm
Items on this menu will be at half price

NO CHANGES ALLOWED

Fish

MEDITERRANEAN BRANZINO	34
GRILLED MEDITERRANEAN SEABASS – GRAPE TOMATOES – BALSAMIC TRUFFLE VINAIGRETTE SAUTÉED SPINACH	
TAGLIATA DI TONNO	33
SESAME CRUSTED AHI TUNA – SAFFRON POTATO GREEN BEANS – SEAWEEED – TERIYAKI SAUCE GF	
SALMON SCALOPPINE	32
THINLY SLICED SALMON – BLACK TRUFFLE WHITE WINE SAUCE – LEMON RISOTTO	

Side 10

SAUTÉED SPINACH - GRILLED VEGETABLES
MASHED POTATOES - ROASTED POTATOES
FRENCH FRIES - BROCCOLI RABE



Dessert

TIRAMISU`	11
CRÈME BRULÉE`	11
PROFITEROLES	12
MIXED BERRIES ZABAYON	12
PANNA COTTA	10
GLUTEN FREE CHOCO CAKE	11
SORBETS	10

*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. **GF**= GLUTEN FREE

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Wine by the Glass

COCKTAILS CLASSICI

BELLINI – Peach Nectar and Prosecco by Canella	12
SANGRIA – Choice of White or Red	12
SPRITZ – Aperol, Rose` Zardetto, Splash of Soda served with Orange Slice	14
NEGRONI – Equal Parts of Campari, Sweet Vermouth, Gin, served in an Old-Fashioned Glass with Orange Zest	15
MOSCOW MULE – Tito's Vodka, Fresh Lime Juice and Ginger Beer	12
CHAMPAGNE POMEGRANATE – Absolut Vodka, Pomegranate juice, Italian Prosecco	14
TIRAMISÚ MARTINI – Bacardi, Tiramisu` Liqueur, Kahlua, Heavy Cream	16

BUBBLES & SPLIT CHAMPAGNE

GLASS

PROSECCO – BRUT – ZARDETTO, ITALY	12
SPARKLING ROSE` – EXTRA DRY – ZARDETTO, ITALY	12
POMMERY – BRUT CHAMPAGNE, FRANCE - SPLIT BOTTLE 187 ML	23
POMMERY ROSE – CHAMPAGNE, FRANCE - SPLIT BOTTLE 187 ML	25
MOSCATO DOLCE – GEMMA DI LUNA – ITALY - SPLIT BOTTLE 187 ML	12

VINO BIANCO / WHITE WINE

GLASS

HOUSE WINE – ITALY	9
103 FALANGHINA – FEUDI DI SAN GREGORIO, ITALY	12
101 PINOT GRIGIO – ZENATO, ITALY	12
110 PINOT GRIGIO – LIVIO FELLUGA – COLLIO, ITALY	15
102 CHARDONNAY – TORMARESCA – PUGLIA, ITALY	10
104 CHARDONNAY – ANTICA – NAPA VALLEY, CALIFORNIA	18
108 SAUVIGNON BLANC – FUME` BLANC – FERRARI CARANO, CALIFORNIA	11
107 GAVI LA SCOLCA – PIEDMONT, ITALY	15
109 RIESLING – LECHTHALER, TRENTINO, ITALY	13
106 VERMENTINO DI SARDEGNA – LA CALA – SELLA & MOSCA – SARDINIA, ITALY	11
105 ROSE` CALAFURIA – TORMARESCA – SALENTO PUGLIA - ITALY	12

VINO ROSSO / RED WINE

GLASS

HOUSE WINE – ITALY	9
507 SUPER TUSCAN – BADIOLA – TUSCANY, ITALY	12
537 SUPER TUSCAN – COLLEMASARI – POGGIO LOMBRONE, TUSCANY, ITALY	19
312 CHIANTI – ANTICA TORRE – TUSCANY, ITALY	12
329 CABERNET SAUVIGNON – GRACIDA, SPAIN	9
527/B CABERNET SAUVIGNON – CAFAGGIO – BASILICA DEL CORTACCIO, TUSCANY, ITALY	18
605 CABERNET SAUVIGNON BLEND – MORMORETO FRESCOBALDI, TUSCANY, ITALY	28
332 MERLOT – CORMONS – ITALY	12
512 MONTEPULCIANO – I CASALI – ABRUZZO, ITALY	13
535 AMARONE – IL ROVERONE - D.O.C CLASSICO – VALPOLICELLA, ITALY	30
314 PINOT NOIR – SARTORI – ITALY	12
527 PINOT NOIR – BELLE GLOS – CALIFORNIA	22
250 TIGNANELLO – MARCHESE ANTINORI, TUSCANY, ITALY (SANG 80%, CAB SAV.15%, CAB FRANC 5%)	45
518 BRUNELLO DI MONTALCINO – ALTESINO – MONTALCINO, TUSCANY, ITALY	35
521/B BAROLO – BOROLI – CASTIGLIONE FALLETTO, ITALY	28

BEERS

PERONI 7 – MICHELOB ULTRA 6 – CORONA 6 – BIRRA ITALIA 7 – STELLA ARTOIS 7 – GOOSE IPA 7 – NO ALCOHOLIC 5