



# Happy Hour

## Appetizer

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

## Salad

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

## Daily Brunch

\$18 BOTTOMLESS DRINKS

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

## Best Happy Hour

ASK FOR DETAILS  
DINE IN ONLY

WWW.BICE-NAPLES.COM

## \$5 Cocktails

<b>MARGARITA</b>
HOUSE TEQUILA – ORGANIC MIX
<b>SANGRIA</b>
WHITE OR RED
<b>APEROL SPRITZ</b>
APEROL – PROSECCO – SODA

**ADD PROTEINS:**  
ASK YOUR SERVER

## Soup

<b>MINISTRONE</b>	13
VEGETABLE MINISTRONE	
BASIL PESTO <b>GF</b>	

## House Made Pasta

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

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

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

Gluten Free Penne Pasta available

## Meat

<b>SKIRT STEAK</b>	34
GRILLED – FRENCH FRIES – MIXED SALAD	
SALMORIGLIO DRESSING	
<b>CHICKEN PICCATA</b>	27
PAN SEARED – LEMON AND CAPPER SAUCE	
MASHED POTATOES	
<b>CHICKEN MARSALA</b>	28
PAN SEARED – MARSALA MUSHROOM SAUCE	
SAUTÉED BROCCOLI RABE	
<b>VEAL MILANESE</b>	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

<b>MEDITERRANEAN BRANZINO</b>	34
GRILLED MEDITERRANEAN SEABASS – GRAPE	
TOMATOES – BALSAMIC TRUFFLE VINAIGRETTE	
SAUTÉED SPINACH	
<b>TAGLIATA DI TONNO</b>	33
SESAME CRUSTED AHI TUNA – SAFFRON POTATO	
GREEN BEANS – SEAWEED – TERIYAKI SAUCE <b>GF</b>	
<b>SALMON SCALOPPINE</b>	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

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

## BUBBLES & SPLIT CHAMPAGNE

**GLASS**

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

## VINO BIANCO / WHITE WINE

**GLASS**

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

## VINO ROSSO / RED WINE

**GLASS**

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