

## \$5 Drink

### Cocktails

#### MARGARITA

Tequila – Organic Mix

#### SANGRIA

White or Red

#### SPRITZ

Aperol – Sparkling Rose` Zardetto

#### MOSCOW MULE

Vodka – Fresh Lime Juice – Ginger Beer

#### CHAMPAGNE POMEGRANADE

Vodka – Pomegranate Juice - Prosecco

### Beer

Michelob Ultra – Corona – Birra Italia

### Wine

HOUSE WHITE AND RED

PROSECCO

SPARKLING ROSE`

## \$8 Martinis

House Vodka – House Gin - Cosmo

*Ask your Server for the full  
Wine List*

# Happy Hour

## Appetizer

<b>CAPRESE</b>	20
BUFFALO MOZZARELLA – TOMATOES - BASIL <b>GF</b>	
<b>PROSCIUTTO &amp; BURRATA</b>	22
PROSCIUTTO SAN DANIELE – FRESH BURRATA	
<b>CALAMARI</b>	20
FLASH FRIED – PRAWNS – ZUCCHINI – MUSHROOMS	
<b>COCONUT SHRIMP</b>	18
AVOCADO – MANGO – FRISEE SALAD – SAUCE	
<b>PARMIGIANA</b>	17
BAKED EGGPLANT PARMIGIANA – TOMATO SAUCE	

## Salad

<b>MIXED</b>	13
SHAVED CARROTS – CHERRY TOMATOES MIXED SALAD – CREAMY BALSAMIC VINEGAR <b>GF</b>	
<b>CAESAR</b>	14
ROMAINE LETTUCE – CROUTONS	
<b>TRICOLORE</b>	15
RADICCHIO – ENDIVE – ARUGULA PARMESAN – PINE NUTS – LEMON DRESSING <b>GF</b>	
<b>ADD PROTEINS:</b>	
SHRIMP \$8 – CHICKEN \$6 – SALMON \$14	



*Italian Passion for Food*

## Soup

<b>MINISTRONE</b>	14
VEGETABLE MINISTRONE BASIL PESTO <b>GF</b>	

## House Made Pasta

<b>PENNE ARRABBIATA</b>	19	<b>PAPPARDELLE AL TELEFONO</b>	24	<b>GNOCCHI GORGONZOLA</b>	24
LIGHTLY SPICY TOMATO SAUCE – OLIVE OIL		MOZZARELLA CHEESE – FRESH BASIL TOMATO CREAM SAUCE		POTATO DUMPLING – GORGONZOLA CHEESE SAUCE – SPECK – RUCOLA – WALNUTS	
<b>TORTELLINI CHINAGLIA</b>	23	<b>FETTUCCINE BOLOGNESE</b>	25	<b>LASAGNA</b>	25
BEEF – PARMESAN CHEESE SAUCE – GREEN PEAS PROSCIUTTO		SLOW BRAISED BOLOGNESE MEAT SAUCE		OVEN BAKED – BOLOGNESE SAUCE	

*Gluten Free Penne Pasta available*

## Meat

<b>SKIRT STEAK</b>	35
GRILLED – FRENCH FRIES – MIXED SALAD SALMORIGLIO DRESSING	
<b>CHICKEN PICCATA</b>	28
PAN SEARED – LEMON AND CAPPER SAUCE MASHED POTATOES	
<b>CHICKEN MARSALA</b>	29
PAN SEARED – MARSALA MUSHROOM SAUCE SAUTÉED BROCCOLI RABE	

**HAPPY HOUR**  
**50% OFF FOOD**  
**\$5 SELECTED**  
**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>	38
GRILLED MEDITERRANEAN SEABASS – GRAPE TOMATOES – BALSAMIC TRUFFLE VINAIGRETTE SAUTÉED SPINACH	
<b>TAGLIATA DI TONNO</b>	36
SESAME CRUSTED AHI TUNA – SAFFRON POTATO GREEN BEANS – SEAWEED – TERIYAKI SAUCE <b>GF</b>	
<b>SALMON SCALOPPINE</b>	35
THINLY SLICED SALMON – BLACK TRUFFLE WHITE WINE SAUCE – LEMON RISOTTO	

## Dessert

PROFITEROLES	12
PANNA COTTA	10
GLUTEN FREE CHOCO CAKE	11
SORBETS	10

## Side 10

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



*\*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 UPDATED 10/2/2022*

[www.bice-naples.com](http://www.bice-naples.com)

## 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>SMOKED OLD FASHION</b> – High West Bourbon, Angostura, Chocolate Bitter, Simple Syrup	18
<b>ESPRESSO MARTINI</b> – Grey Goose, Kahlua, Espresso Coffee	18
<b>TIRAMISU` MARTINI</b> – Bacardi, Tiramisu` Liqueur, Kahlua, Heavy Cream	18

## 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	14

## VINO BIANCO / WHITE WINE

**GLASS**

<b>HOUSE WINE</b> – ITALY	10
103 <b>FALANGHINA</b> – FEUDI DI SAN GREGORIO, ITALY	12
101 <b>PINOT GRIGIO</b> – BERTANI, ITALY	12
110 <b>PINOT GRIGIO</b> – LIVIO FELLUGA – COLLIO, ITALY	15
102 <b>CHARDONNAY</b> – TORMARESCA – PUGLIA, ITALY	12
104 <b>CHARDONNAY</b> – ANTICA – NAPA VALLEY, CALIFORNI	18
108 <b>SAUVIGNON BLANC</b> – FUME` BLANC – FERRARI CARANO, CALIFORNIA	13
107 <b>GAVI LA SCOLCA</b> – PIEMONTE, ITALY	16
109 <b>RIESLING</b> – LECHTHALER, TRENTINO, ITALY	13
106 <b>VERMENTINO DI SARDEGNA</b> – LA CALA – SELLA & MOSCA – SARDINIA, ITALY	12
105 <b>ROSE` CALAFURIA</b> – TORMARESCA – SALENTO PUGLIA - ITALY	13

## VINO ROSSO / RED WINE

**GLASS**

507 <b>SUPER TUSCAN</b> – BADIOLA – TUSCANY, ITALY	13
312 <b>CHIANTI</b> – ANTICA TORRE – TUSCANY, ITALY	12
329 <b>CABERNET SAUVIGNON</b> – VITI DI MEZZO - ITALY	14
513 <b>MERLOT</b> – VITI DI MEZZO – ITALY	12
512 <b>MONTEPULCIANO</b> – I CASALI – ABRUZZO, ITALY	13
314 <b>PINOT NOIR</b> – SARTORI – ITALY	13

## SIGNATURE RED WINE

**GLASS**

523 <b>SUPER TUSCAN</b> – IL BRUCIATO – BOLGHERI D.O.C – GUADO AL TASSO, ITALY	19
535 <b>AMARONE</b> – CANOSO – VALPOLICELLA, ITALY	35
605 <b>CABERNET SAUVIGNON BLEND</b> – MORMORETO FRESCOBALDI, TUSCANY, ITALY	28
527/B <b>CABERNET SAUVIGNON</b> – CAFAGGIO – BASILICA DEL CORTACCIO, TUSCANY, ITALY	18
527 <b>PINOT NOIR</b> – BELLE GLOS – CALIFORNIA	32
518 <b>BRUNELLO DI MONTALCINO</b> – CORTE DEI VENTI – MONTALCINO, TUSCANY, ITALY	32
521/B <b>BAROLO</b> – BOROLI – CASTIGLIONE FALLETTO, ITALY	28
250 <b>TIGNANELLO</b> – MARCHESE ANTINORI, TUSCANY, ITALY (SANG 80%, CAB SAV. 15%, CAB FRANC 5%)	45

## BEERS