

**ANTIPASTI**  
*Appetizers*

<b>*Antipasto all'Italiana di Salumi, Formaggi (serve two)</b>	<b>26</b>
<i>Selection of assorted cured Meats, imported Cheeses and Olives</i>	
<b>*Prosciutto di Parma e Burrata</b>	<b>24</b>
<i>16 Months aged Parma Prosciutto, Mozzarella Burrata, Fig Preserve</i>	
<b>*^Carpaccio di manzo</b>	<b>23</b>
<i>Beef Tenderloin Carpaccio, pickled Onions, crispy Capers, Truffle Aioli</i>	
<b>*La Caprese Classica</b>	<b>19</b>
<i>Fresh burrata Mozzarella, Vine ripened Tomatoes, Basil Pesto</i>	
<b>*^Tartar di Tonno</b>	<b>24</b>
<i>Sushi Grade Ahi Tuna Tartare, Avocado, Wasabi cream, Capers, Microgreens</i>	
<b>Fritto Misto (serve two)</b>	<b>26</b>
<i>Crispy flash fried Calamari, Shrimp, Zucchini, Mushrooms, Spicy Marinara</i>	
<b>Bruschetta</b>	<b>18</b>
<i>Grilled Ciabatta Bread, Fresh Tomatoes, Basil, EVOO, Balsamic Glaze</i>	
<b>*^Wagyu Beef Tartare</b>	<b>24</b>
<i>Diced Raw Wagyu Beef, Capers, Chives, Shallots, Cognac Zabaione Sauce</i>	
<b>*Polpo Grigliato</b>	
<i>Grilled Octopus, Potatoes &amp; Olives Salad, Herbs Vinaigrette</i>	<b>24</b>

**INSALATE**  
*Salads*

<b>*Insalatina Mista</b>	<b>16</b>
<i>Romaine, Arugula, Frisee Salad, Grape Tomatoes, Carrots, Aged Balsamic Vinegar</i>	
<b>*Insalata di Spinaci</b>	<b>16</b>
<i>Spinach Salad, Goat Cheese, Pancetta, Red Berries Citronette</i>	
<b>*Insalata di Cesare</b>	<b>16</b>
<i>Romaine Heart Lettuce, Homemade Croutons, Caesar dressing</i>	

Add Anchovies 5 Add Grilled Chicken 12 Add Grilled Salmon 18 Add Grilled Shrimp 16

Add 7 oz. Maine Lobster Tail 35

*^ 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.*

*\*Gluten Free/Gf on request*

**LA PASTA FATTA IN CASA**  
***Handcrafted Pasta***

<b>Cappellaccio</b>	<b>34</b>
<i>“Little Hat” shaped Ravioli, braised Beef Short Rib, Spinach, fresh Mushroom &amp; Marsala Cream Sauce</i>	
<b>Tortelloni Ricotta &amp; Spinaci</b>	<b>32</b>
<i>Ricotta &amp; Spinach Tortelloni, Brown Butter, Sage, Parmigiano</i>	
<b>Gnocchi di Patate alla Sorrentina</b>	<b>31</b>
<i>Potato Gnocchetti, diced Tomato Sauce, Mozzarella, Basil</i>	
<b>Pappardelle al Telefono</b>	<b>31</b>
<i>Pappardelle, Mozzarella,, fresh Basil, Tomato Cream Sauce</i>	
<b>Tagliatelle alla Bolognese</b>	<b>30</b>
<i>Tagliatelle, slow braised Bolognese Ragu’, Marinara</i>	
<b>Lasagna Classica</b>	<b>28</b>
<i>Lasagna, slow Braised Bolognese Ragu’, Parmesan, Béchamel, Marinara Sauce</i>	
<b>Chitarra allo Scoglio</b>	<b>34</b>
<i>Spaghetti, Clams, Calamari, Scallops, Shrimp, fresh Tomatoes, Saffron</i>	
<b>Tagliatelle al Prosciutto</b>	<b>30</b>
<i>Tagliatelle, Parma Prosciutto, fresh Tomatoes, Cream and Basil</i>	
<b>Pappardelle ai Funghi</b>	<b>31</b>
<i>Homemade Pappardelle, Trumpet Mushrooms, Demi-Glaze, Parmigiano Reggiano</i>	

**LA PASTA TRADIZIONALE**  
***Traditional Pasta***

<b>Penne all’Arrabbiata</b>	<b>26</b>
<i>De Cecco Penne Spicy Marinara, Garlic, fresh chopped Parsley</i>	
<b>Linguine alle Vongole</b>	<b>32</b>
<i>De Cecco Linguine, Clams, White Wine Garlic Sauce &amp; fresh Parsley</i>	
<b>Penne alla Boscaiola</b>	<b>30</b>
<i>De Cecco Penne, Italian Sausage, Mushrooms, Green Peas, Port Demi Cream</i>	

**RISOTTO**

<b><i>Risotto of the Day</i></b>	<b><i>MKT</i></b>
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**ZUPPA DEL GIORNO**  
***Soup of the Day***

<b>Daily Soup from the Chef</b>	<b>16</b>
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**Gluten free pasta available**

## SECONDI PIATTI

### *Main Course*

#### PESCE

##### *Fish*

<b>*Branzino Mediterraneo</b>	<b>MKT</b>
<i>8 oz. Pan seared Filet of Mediterranean Branzino, Roasted Root Vegetables,Salsa Verde</i>	
<b>*Salmone al Pistacchio</b>	<b>42</b>
<i>Pistacchio crusted Atlantic Salmon, seasonal Vegetables,aged Balsamic Glaze</i>	

#### CARNE

##### *Meat*

<b>Costoletta di Vitello alla Milanese</b>	<b>59</b>
<i>Pan fried.14oz Breaded Veal Chop,Arugula and Cherry Tomato Salad,Balsamic Vinaigrette</i>	
<b>*Ossobuco di Vitello con Risotto alla Milanese</b>	<b>59</b>
<i>Braised Veal Shank "Ossobuco",Saffron &amp; Parmesan Risotto</i>	
<b>*^Tagliata di Manzo</b>	<b>44</b>
<i>12 oz. N.Y. Strip sliced, Arugula &amp; fresh Tomato Salad,roasted Potatoes,Red Wine Sauce</i>	
<b>*Scaloppine di Vitello "Piccata"</b>	<b>43</b>
<i>Sauteed Veal Scaloppini,Lemon Capers and White Wine Sauce,Potato Au Gratin, sautéed Asparagus</i>	
<b>*^Carre' di Agnello</b>	<b>45</b>
<i>Roasted Rack of Lamb, Garlic sautéed Fresh Mushrooms, Mashed Potatoes ,Port Wine Demi Glaze</i>	
<b>*^Filetto di Manzo alla Rossini</b>	<b>62</b>
<i>9 oz. "Prime Chairman" Beef Tenderloin Filet, Foie Gras,Truffle Mashed Potatoes, seasonal Vegetables, Peppercorn Sauce</i>	
<b>Pollo al Marsala</b>	<b>41</b>
<i>*Organic Bone-in Chicken Breast, Polenta,Broccoli, Marsala &amp; Mushrooms Sauce</i>	

Add any Vegetable or Potato Sides 12

Add 7 oz. Maine Lobster Tail 35

Split charge 5

\*Gluten Free/GF on Request

**DOLCI**  
*Desserts*

<b>Tiramisù della BiCE</b>	<b>15</b>
<i>Homemade Classic Tiramisu</i>	
<b>Torta al Cioccolato con Gelato alla Vaniglia</b>	<b>15</b>
<i>*Flourless Chocolate Cake, Vanilla Gelato</i>	
<b>Torta al Formaggio</b>	<b>15</b>
<i>Wild Berry Cheesecake</i>	
<b>*Crema Cotta alla Vaniglia</b>	<b>15</b>
<i>Vanilla Crème Brûlée</i>	
<b>Cannoli alla Siciliana</b>	<b>15</b>
<i>Ricotta and Chocolate Chips Cannoli, Orange Zest, Pistachios</i>	
<b>Strudel alle Mele</b>	
<i>Apple Strudel, Vanilla Gelato, Caramel Sauce</i>	<b>15</b>
<b>*Homemade Gelato (ask your waiter for daily flavors)</b>	<b>12</b>
<b>*Homemade Sorbet (ask your waiter for daily flavors)</b>	<b>12</b>

**SWEET TREATS**

17

**Espresso Martini**

*Belvedere Vodka, Espresso Vergnano, Raw Sugar Rim*

**Chocolate Martini**

*Van Gogh Dutch Caramel Vodka, Godiva Chocolate Liqueur, Bayley's, Hershey's Syrup*

**Caffe' Romano**

*White Sambuca, Kahlua, Light Cream, Coffee Beans*

**Mezzanotte (Midnight)**

*Black Sambuca, Chamboard, Amaretto, Light Cream, Berries*

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**General Manager**

*Emidio Ciccocelli*

**Executive Chef**

*Maurilio Cunha*

**Director of Event Sales**

*Liz Massi*

**www.bice-orlando.com**

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