



## *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 if 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>	<b>12</b>
<i>Peach Nectar and Prosecco by Canella</i>	
<b>SANGRIA</b>	<b>12</b>
<i>Choice of White or Red</i>	
<b>SPRITZ</b>	<b>14</b>
<i>Aperol, Rose` Zardetto, Splash of Soda</i>	
<b>NEGRONI</b>	<b>15</b>
<i>Campari, Sweet Vermouth, Gin, Orange Zest</i>	
<b>MOSCOW MULE</b>	<b>12</b>
<i>Tito's Vodka, Fresh Lime Juice and Ginger Beer</i>	

### *Craft Cocktails*

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



## Antipasti

Appetizers

<b>Calamari, Gamberi, Zucchine con Salsa di Pomodoro Piccante</b>	<b>25</b>
<i>Crispy Flash Fried Calamari, Prawns, Fresh Zucchini with a Spicy Tomato Sauce</i>	
<b>Burrata in Salsa di Romesco e Crostini in Arugula e Pomodorini di Pachino</b>	<b>26</b>
<i>Fresh Burrata in a Creamy Romesco Sauce, Crostini, Rucola and Cherry Tomatoes</i>	
<b>Prosciutto San Daniele Invecchiato 24 Mesi con Mozzarella di Bufala</b>	<b>27</b>
<i>24 Months Aged Prosciutto San Daniele with Buffalo Mozzarella</i>	
<b>Carpaccio di Manzo con Rucola, Parmigiano e Olio al Tartufo*</b>	<b>25</b>
<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>	<b>27</b>
<i>Tartar of Fresh Ahi Tuna with Avocado, Fresh Basil, Teriyaki Glaze and Onions GF</i>	
<b>Tartar di Granchio con Piselli, Limone Verde e Avocado Affumicato</b>	<b>29</b>
<i>Crab Tartar with Smoked Avocado, Chopped Peas, Lime, Dijonnaise Vinaigrette</i>	
<b>Parmigiana di Melanzane</b>	<b>18</b>
<i>Home Made Baked Eggplant Parmigiana</i>	
<b>Minestrone di Verdure Classico</b>	<b>15</b>
<i>Vegetable Minestrone Drizzled with Basil Pesto GF</i>	

## Insalate

Salads

<b>Insalatina Mista con Aceto Balsamico e Pomodori Ciliegia</b>	<b>15</b>
<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>	<b>16</b>
<i>Caesar Salad with Romaine Lettuce and Croutons</i>	
<b>Tricolore di Indivia, Radicchio e Rucola con Parmigiano e Pinoli in Salsa al Limone</b>	<b>18</b>
<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>	<b>20</b>
<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>	<b>35</b>
<i>Maine Lobster, Heirloom Boston Lettuce, Cucumber, Celery, Onions, Orange, Heart of Palm, Avocado, Grapefruit Dressing</i>	

Add Proteins:

Chicken \$8 – Shrimp \$9 – Grilled Salmon \$25



## *Primi Piatti*

### *Pasta*

<b>Penne all'Arrabbiata</b> <i>Penne Pasta in a Spicy Tomato Sauce Finished with Extra Virgin Olive Oil</i>	<b>23</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>30</b>
<b>Tortellini di Manzo alla Chinaglia</b> <i>Beef Tortellini, Parmesan Cheese Sauce with Green Peas and Prosciutto</i>	<b>28</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>27</b>
<b>Fettuccine alla Bolognese fatte in Casa</b> <i>Homemade Fettuccine in a Classic Slow Braised Bolognese Meat Sauce</i>	<b>28</b>
<b>Spaghetti con Aragosta, Come in Costa Smeralda</b> <i>Homemade Spaghetti with Fresh Lobster and Cherry Tomatoes</i>	<b>54</b>
<b>Linguine alle Vongole Veraci</b> <i>Linguine with Clams, Extra Virgin Olive Oil, Flavored with Basil and Grape Tomatoes</i>	<b>29</b>
<b>Gnocchi con Zucca Dolce, Pecorino, Salvia e Prosciutto Croccante</b> <i>Homemade Potato Dumpling, Butternut Squash, Brown Butter, Pecorino Cheese, Sage, Crispy Prosciutto</i>	<b>28</b>
<b>Lasagna Tradizionale alla Bolognese</b> <i>Homemade Traditional Oven Baked Lasagna with Bolognese Meat Sauce</i>	<b>27</b>
<b>Risotto al Tartufo con Capesante</b> <i>Black Truffle Risotto with Jumbo Scallops</i>	<b>46</b>



## Pesce

Fish

- Branzino alla Griglia con Pomodorini di Pachino Spinaci Saltati in Padella** 49  
*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\*** 46  
*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\*** 40  
*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** 64  
*BiCE's Signature: Classic Braised Veal Shank Ossobuco with Saffron Risotto*
- Costoletta di Vitello da Latte alla Milanese con Rucola e Pomodorini\*** 58  
*BiCE's Signature: Veal Milanese with Arugula and Cherry Tomato Salad  
in a Balsamic Vinegar Dressing* *make it Parmigiana Style add \$6*
- Filetto di Manzo alla Griglia servito con Puree` di Patate e Carote** 49  
*8oz Roasted Beef Tenderloin, Ground Peppercorn Sauce  
Baby Carrots and Mashed Potatoes*
- Bistecca di Carne con Patatine Fritte e Insalata Mista** 44  
*Grilled Skirt Steak served with French Fries and Mixed Salad in a Chimichurri Dressing*
- Pollo Arrosto con Carote, Funghi, Puree di Patate, Cipollina Verde e la sua Salsa** 36  
*Roasted Chicken with Carrots, Oyster Mushrooms, Green Onions, Mashed Potatoes, Chicken Juice*

### SIDE ORDERS 12

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

\*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.

www.bice-naples.com