

ANTIPASTI
Appetizers

*Antipasto all'Italiana di Salumi, Formaggi (serve two)	26
<i>Selection of assorted cured Meats, imported Cheeses and Olives</i>	
*Prosciutto di Parma e Burrata	24
<i>16 Months aged Parma Prosciutto, Mozzarella Burrata, Fig Preserve</i>	
*^Carpaccio di manzo	23
<i>Beef Tenderloin Carpaccio, pickled Onions, crispy Capers, Truffle Aioli</i>	
*^Tartar di Tonno	24
<i>Sushi Grade Ahi Tuna Tartare, Avocado, Wasabi cream, Capers, Microgreens</i>	
Fritto Misto (serve two)	26
<i>Crispy flash fried Calamari, Shrimp, Zucchini, Mushrooms, Spicy Marinara</i>	
Bruschetta	18
<i>Glilled Ciabatta Bread, Fresh Tomatoes, Basil, EVOO, Balsamic Glaze</i>	
*^Wagyu Beef Tartare	24
<i>Diced Raw Wagyu Beef, Capers, Chives, Shallots, Cognac Zabaione Sauce</i>	
*Polpo Grigliato	24
<i>Grilled Octopus, Potatoes & Olives Salad, Herbs Vinaigrette</i>	
Polpettine di Granchio e Patate	25
<i>Potato & Crab Cakes, Honey Mustard & Crème Fraiche</i>	

INSALATE
Salads

*La Caprese Classica	19
<i>Fresh burrata Mozzarella, Vine ripened Tomatoes, Basil Pesto</i>	
*Insalatina Mista	16
<i>Romaine, Arugula, Frisee Salad, Grape Tomatoes, Carrots, Aged Balsamic Vinegar</i>	
*Insalata di Spinaci	16
<i>Spinach Salad, Goat Cheese, Pancetta, Red Berries Citronette</i>	
*Insalata di Cesare	16
<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

Cappellaccio	34
<i>“Little Hat” shaped Ravioli, braised Beef Short Rib, Spinach, fresh Mushroom & Marsala Cream Sauce</i>	
Tortelloni Ricotta & Spinaci	32
<i>Ricotta & Spinach Tortelloni, Brown Butter, Sage, Parmigiano</i>	
Gnocchi di Patate alla Sorrentina	31
<i>Potato Gnocchetti, diced Tomato Sauce, Mozzarella, Basil</i>	
Pappardelle al Telefono	31
<i>Pappardelle, Mozzarella, fresh Basil, Tomato Cream Sauce</i>	
Tagliatelle alla Bolognese	30
<i>Tagliatelle, slow braised Bolognese Ragu’, Marinara</i>	
Lasagna Classica	28
<i>Lasagna, slow Braised Bolognese Ragu’, Parmesan, Béchamel, Marinara Sauce</i>	
Chitarra allo Scoglio	35
<i>Spaghetti, PEI Mussels, Clams, Calamari, Scallops, Shrimp, fresh Tomatoes, Saffron</i>	
Tagliatelle al Prosciutto	30
<i>Tagliatelle, Parma Prosciutto, fresh Tomatoes, Cream and Basil</i>	
Pappardelle ai Funghi	31
<i>Homemade Pappardelle, Trumpet Mushrooms, Demi-Glaze, Parmigiano Reggiano</i>	

LA PASTA TRADIZIONALE
Traditional Pasta

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

RISOTTO

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

Daily Soup from the Chef	16
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Gluten free pasta available

SECONDI PIATTI

Main Course

PESCE

Fish

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

CARNE

Meat

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

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

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

General Manager

Emidio Ciccocelli

Executive Chef

Maurilio Cunha

Director of Event Sales

Liz Massi

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