

BICE LUNCH MENU

ANTIPASTI

FRITTURA MARE E MONTI

Deep fried Calamari ring ,Rock shrimps, Zucchini, spicy tomato sauce

CALAMARI ALLA GRIGLIA

Grilled open calamari, served with Cucumber, grape tomato, mixed Green, lemon vinaigrette

CARPACCIO DI MANZO E RUCOLA

Beef carpaccio, Rucola salad ,Shaved Parmesan cheese, Lemon vinaigrette

TORTINO DI GRANCHIO

Classic Crab cake , served with Tartare sauce, roasted pepper coulis, Mixed salad

PROSCIUTTO E MELONE

Cured Langhirano ham, Seasonal Mellon

BRESAOLA DELLA VALTELLINA

Cured beef, served with Green Apple, Fennel, Rucola salad, Pecorino cheese

TARTARA DI TONNO DI SALINA

Mediterranean yellow-Finn tuna, csallions, cilantro,ginger, lemon soy sauce over cucumber salad red pepper coulis, covered with Guacamole

MELANZANE ALLA PARMIGIANA

Grilled eggplant ,Tomato sauce, Mozzarella cheese

ASPARAGI GRATINATI

Poached asparagus, melted Parmesan cheese

PEPATA DI COZZE E VONGOLE

Steamed Clams, Mussels, Fresh tomato , Light tomato sauce

INSALATE

INSALATA CESARE

Crispy romaine lettuce, Cesar dressing, Garlic croutons

MISTICANZA E FRUTTA CON CROSTONI AL BALSAMICO

Organic mixed salad, Pears, Apple, Mellon Orange, Balsamic vinaigrette croutons

INSALATA FIORENTINA

Crispy Water cress, Red endive, grape tomato, cucumber ,Aged Pecorino cheese

INSALATA DI BIETOLE E SCAMORZA

Oven roasted Red beets, Water cress, Melted Scamorza cheese

SPINACCINO

Fresh baby spinach, grilled Yellow –Finn tuna, Poached eggs, Warm bacon red vinegar dressing

INSALATA CAPRESE

Buffalo mozzarella, Heirloom tomato, fresh basil,

INSALATA DI CARNE

Mixed salad, Slice N.Y. strip loin, Gorgonzola cheese, Dry Cranberry, Raspberry vinaigrette

PASTE E RISOTTI

CAPPELLINI POMODORO E BASILICO

Home made Angel air pasta , Fresh tomato sauce, Basil, Parmesan cheese

\

PENNETTE PICCANTI

Penne pasta, spicy tomato sauce, Parmesan cheese

SPAGHETTI CARBONARA

Spaghetti pasta, Bacon or Guanciale, Egg yolk, Stock, Parmesan cheese

RIGATONI BOSCAIOLA

Rigatoni pasta, mushroom, sausage, green peas, pink sauce

FETTUCCINE INTEGRALI E VERDURE MISTE

Home made whole wheat fettuccine, seasonal mixed vegetable, Garlic and oil sauce

MALTAGLIATI ALLA BOLOGNESE

Hand made fettuccine, Veal and beef ragout

LASAGNA (chef selection

Home made lasagna (see server)

RAVIOLI DELLA MASSAIA

Veal ravioli served with Mushroom sauce

RAVIOLI DI RICOTTA E SPINACI

Home made ravioli Spinach ricotta cheese, served with tomato coulis , Butter and sage

GNOCCHI POMODORO E MOZZARELLA

Home made potato dumpling, fresh tomato sauce, melted fresh mozzarella

RISOTTO GAMBERI ,ZUCCHINI, CHAMPAGNE

Carnaroli rice, Rock shrimps, diced zucchini, Champagne

RISOTTO PORCINI

Carnaroli rice, Fresh porcini mushroom, Parmesan cheese

SECONDI DI CARNE

POLLO AL LIMONE

Pan seared pounded chicken breast, Lemon white wine sauce over Mashed potato Mixed vegetable

VITELLO AI FUNGHI

Pan seared pounded veal top round, Porcini mushroom sauce

POLLO MILANESE

Pounded and breaded chicken breast served with mixed salad

POLLO PARMIGIANA

Pounded and breaded in parmesan cheese chicken breast, tomato sauce, Melted mozzarella cheese served with mixed vegetable

VITELLO CORDON BLUE

Pounded and stuffed with Prosciutto and fontina cheese, served with Marsala wine Mushroom sauce

VENTAGLIO DI VITELLO ALLA GRIGLIA

Grilled veal skirt steak served with mushroom sauce and roasted potato

TAGLIATA DI MANZO

10 oz N.Y. Strip loin, served with roasted potato

SECONDI DI PESCE

ZUPPA DI PESCI E CROSTACEI

Classic Adriatic fish soup served with Garlic croutons

FILETTO DI BRANZINO IN PADELLA

Pan seared Mediterranean Sea bass, served with Mixed vegetable Lemon sauce

SARAGO ALLA LIVORNESE

Sea bream filet sautéed with onions, fresh tomato, Black olives, Capers, Light tomato sauce

GAMBERONI A CAPESANTE ALLA GRIGLIA

Grilled jumbo shrimps, jumbo scallops, served with Water cress, mied bell pepper, grape tomato, Rasberry vinaigrette

SALMONE ALLA GRIGLIA

Grilled Salmon filet served with asparagus , Mustard sauce

SOGLIOLA ALLA MUGNAIA

Sauted Lemon sole filet in a lemon almondine sauce over spinach

CONTORNI

Mashed potato cassava

Roasted potato,

Spinach

Asparagus,

Broccoli rape

DESSERT

Tiramisu'

Bunet all' Amaretto

Gianduiotto fondente

Tortino di ricotta agli agrumi

Semifreddo al torroncino

Mousse di cioccolato bianco e banae

Napoleon di frutti di bosco

BICE MENU NEW PLACE

ANTIPASTI

FRITTURA MARE E MONTI

Bice deep fried Calamari rings, Rock shrimps, julienne zucchini, spicy Tomato sauce

INSALATA DI ARAGOSTA, SCAMPI E CAPESANTE COME A MILANO

Steamed Lobster, Shrimps, Scallops, Red onions, Grape tomato, baby red leaf in a Citrus vinaigrette

BATTUTO DI MANZO AL COLTELLO ALLA MODA DI ALBA

Raw beef tartare, Garlic, Anchovies, Lemon dressing, Black truffle, shaved parmesan cheese over bed wild arugula

SCALOPPE DI FOIS GRAS, PESCHE CAMELLATE E CONFIT DI CIPOLLE DI TROPEA

Sheared Duck liver, Peaches caramelized, Tropea onions confitte Port vine reduction

CARPACCIO DI MANZO, TOPINAMBUR, PEPERONI ARROSTITI, BAGNA CAUDA, TARTUFO NERO

Beef carpaccio, Jerusalem artichoke, shaved parmesan cheese, Black truffle

BURRATA , PROSCIUTTO E POMODORI SELVATICI

Fresh burrata, Parma prosciutto over bed Heirloom tomato

TARTARA DI TONNO DI SALINA

Mediterranean Yellow-Finn tuna, Scallions, Cilantro, Lemon, Soy sauce, over cucumber salad
Red pepper coulis, Cover with Guacamole

ASPARAGI ALLA VALDOSTANA

Steamed Jumbo Asparagus, Fontina cheese fondue, Poached eggs, Black truffle carpaccio

PROSCIUTTO E MELONE

Langhirano cured prosciutto, Seasonal melon

BRESAOLA DELLA VALTELLINA

Cured beef thin slice served with Green Apple, Fennel, Rucula, Pecorino cheese, Lemon vinaigrette

FLAN DI SPINACI DELLE LANGHE

Spinach flan, Fontina cheese fondue, grissini bread

MELANZANE ALLA PARMIGIANA

Grilled Egg Plant, tomato sauce ,Fresh melted Mozzarella

INSALATE

INSALATA CESARE

Crispy Romaine lettuce, Cesar dressing, Garlic croutons

MISTICANZE E FRUTTA CON CROSTONI AL BALSAMICO

Organic mixed salad, Pears, Apple, Mellon, Orange Croutons Balsamic vinaigrette

INSALATA FIORENTINA

Crispy Water cress, Red Endive, Grape tomato, Cucumber, Aged pecorino cheese

INSALATA DI BIETOLE E SCAMORZA

Oven roasted red beats , Water cress, melted scamorza cheese, Garlic anchovies vinaigrette

PRIMI PIATTI

FARFALLE AL SALMONE AFFUMICATO E ASPARAGI
Bow tie pasta Smoke salmon, Asparagus Vodka sauce

TAGLIOLINI AL NERO DI SEPPIA, AGLIO CROCCANTE, GRANCHIO E PEPERONCINO
Fresh squid ink tagliolini pasta, Crispy minced garlic, Jumbo lump crab meat, Spicy tomato cauce

FETTUCCINE INTEGRALI VEGETARIANE
Home made Whole wheat fettuccine pasta Asparagus, baby zucchini, Baby carrots, cherry tomato

MALTAGLIATI ALLA BOLOGNESE
Hand made fettuccine, Veal, Beef, ragout

TAGLIOLINI ALL' ARAGOSTA NELLA SUA SALSA
Homemade tagliolini, Lobster meat light bisque

PAPPARDELLE PASTICCIATE ALLA BICE
Home made pappardelle pasta, Tomato sauce, Parmesan cheese, Fresh Mozzarella

CAVATELLI ALLA SALCICCIA E FAVE
Cavatelli pasta, sweet Italian sausage, fresh Fava beans tomato coulis, Pecorino cheese

PENNETTE PICCANTI
Penne pasta, Spicy tomato sauce

LINGUINE ALLA VONGOLE VERACI
Linguine pasta, Mediterranean clams, parsley garlic and oil

SPAGHETTI IN ZUPPETTA DI PESCE
Spaghetti pasta, with, shrimp's scallops, clams, mussels, in a tomato broth

GNOCCHI POSILLIPO
Homemade potato gnocchi, tomato coulis, parmesan cheese, fresh mozzarella

RISOTTO AL TALEGGIO, PUNTE DI ASPARAGI, E TARTUFO NERO
Carnaroli rice, Taleggio cheese, Asparagus florets, Black truffle

RAVIOLINI DEL PLIN DI FONDUTA E TARTUFO
Piedmont style small raviolini, Fontina cheese fondue, Black truffle, Butter and sage

RAVIOLI DELLA MASSAIA
Home made veal ravioli, Mushroom sauce, Parmesan cheese

SECONDI DI CARNE

COTOLETTA DI VITELLO ALLA MILANESE

Pan seared Pounded and breaded Veal Chop, served with Diced tomato, red onions, Rucola

COTOLETTA DI VITELLO ALLA PIEMONTESE

Pounded and breaded Veal chop, Speck, Salvia, Fontina cheese fondue

TAGLIATA DI MANZO CON PATATE ARROSTO E TORTINO DI FUNGHI

Grilled and Sliced Prime N.Y. Strip loin, Roasted potato, Mushroom cake

CONTROFILETTO AL GORGONZOLA CON PICCOLO FLAN DI PORRI

Grilled 16 oz cow boy steak, Melted gorgonzola cheese, Leek flan

FILETTO DI MANZO E PICCOLO FLAN DI PORCINI

Grilled file mignon , Barolo sauce served with Porcini mushroom flan

MEDAGLIONI DI VITELLO AI PORCINI

Sautee Veal medallions in a butter, porcini mushroom sauce

CARRE' D'AGNELLO AL FORNO CON LA RADICE NERA

Oven roasted Rack of lamb, Sautéed Salsify, roasted Bell Pepper, Balsamic reduction

FILETTO DI MAIALINO IN CAMICIA E FRITTURE DOLCI

Sautee pork filet wrapped in Speck Sweet semolina Apple fritters, Madeira sauce

GRIGLIATA MISTA CON POLENTA DOLCE

Grilled filet mignon, Chicken breast, Rack of lamb, Wild boar Sausage, Fried Sweet semolina, Spinaci

OSSOBUCCO ALLA MILANESE

Breased Veal shank served with safron risotto

SECONDI DI PESCE

ZUPPA DI PESCI, CROSTACEI, E CROSTONI ALLE OLIVE

Classic Adriatic fish soup, Olive tapenade croutons

CERNIA ALL'ACQUA PAZZA

Sautee Grouper filet, Julienne vegetable, Clams, time, fish broth

BRANZINO AL SALE CON VERDURINE BOLLITE

Baked into sea salt Whole branzino served with steamed vegetable, lemon extra virgin olive oil

ORATA DEL PELOPONNESO CON FONDUTA DI POMODORI

Pan seared Red snapper filet,, ripe tomato fondue, Orange segment, Cucumber, Water cress, Citrus vinaigrette

SALMONE IN CROSTA E PICCOLI ASPARAGI

Oven roasted Salmon filet, Olive Tapenade, Panko bread over wild asparagus

RETATA DI PESCI E CROSTACEI

Grilled Chilean sea bass, Red snapper, Shrimps, Scallops, Calamari, red pepper, Celery, Scallions, Fennel, Citrus vinaigrette

IPPOGLOSSO FORNO

Pan seared Halibut filet, Served with mixed vegetable, Lemon capper sause

CONTORNI

ROASTED POTATO
MASHED POTATO CASSAVA
ASPAREGUS GRATAIN
SAUTED SPINACH
SAUTED BROCCOLI RAPE

DESSERTS

CLASSIC BICE TIRAMISU'
BUNET ALL' AMARETTO
GIANDUIOTTO FONDENTE
TORTINO DI RICOTTA AGLI AGRUMI
SEMIFREDDO AL TORRONCINO
MOUSSE DI CIOCCOLATO BIANCO E BANANE
NAPOLEON AI FRUTTI DI BOSCO