



Antipasti

MELANZANE ALLA PARMIGIANA	\$22
Baked layers of eggplant, tomato sauce, mozzarella, parmesan	
FRITTURA DI CALAMARI CROCCANTI CON SALSA ARRABBIATA	\$29
Crispy calamari, zucchini and mushrooms, spicy tomato sauce	
TARTARA DI TONNO CON AVOCADO E SONCINO	\$29
Tuna tartar, avocado relish, cucumber, mâché salad, mango ginger-soy sauce	
PROSCIUTTO DI PARMA E MELONE FRESCO	\$30
Prosciutto San Daniele, cantaloupe melon,	
VITELLO TONNATO CON CAPPERI E POMODORINI	\$30
Thinly sliced seared veal, tuna sauce, capers, tomato, tricolore salad	
CARPACCIO DI MANZO CON RUCOLA, OLIO E LIMONE	\$31
Shaved beef tenderloin, arugula, parmesan, lemon, extra virgin olive oil	
GAMBERONI GRIGLIATI CON VERDURE E FRUTTA TROPICALE	\$30
Grilled jumbo shrimp, arugula, heart of palms, mango, lemon dressing, raspberry coulis	
CAPRESE CON POMODORI ORGANICI	\$28
Fresh imported Italian buffalo mozzarella, beefsteak tomatoes, basil, aged balsamic	
BURRATA, ZUCCHINE, PEPERONI ROSSI, POMODORINI	\$30
Fresh imported Italian burrata, grilled zucchini, red peppers, tomato confit, balsamic glaze	

Insalate

INSALATA MISTA DI STAGIONE	\$20
Mixed greens, fresh tomato, balsamic vinaigrette	
INSALATA TRICOLORE CON TONNO SCOTTATO	\$31
Radicchio, endive and arugula, seared tuna, lemon vinaigrette	
INSALATA DI CRUDITA'	\$25
Carrots, cabbage, zucchini, broccoli, tomato, red onion, croutons, balsamic dressing	
INSALATA CESARE ALLA ROMANA	\$23
Romaine lettuce, Caesar dressing, croutons, parmesan	
INSALATA DI ENDIVIA E GORGONZOLA	\$27
Endive, sweet gorgonzola, caramelized walnuts, Dijon dressing	
INSALATA DI FRUTTI DI MARE E VERDURINE CROCCANTI	\$33
Poached shrimp, calamari, scallops & clams, fennel, carrots, arugula, celery, lemon vinaigrette	
INSALATA DI GRANCHIO	\$34
Crab salad, roasted pumpkin, arugula, romaine, corn, lemon oil	

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



Gourmet Pinsa Romana

Pinsa Romana is a tradition dating back to ancient Roman times which has recently come back in vogue.

Traditional pizza is made with regular OO flour, which makes it heavier and hard to digest, while Pinsa dough uses a wheat, soy and rice flour, more water and less salt, creating a lighter, airier crust.

Pinsa Romana also has fewer calories, lower fat and less sodium than regular pizza.

REGINA CAMPAGNOLA	\$25
Tomato sauce, onions, ricotta cheese, cabbage, pesto, micro greens	
BOSCO REALE	\$27
Mozzarella cheese, porcini mushrooms, Italian sausage, truffle cream, mushrooms, extra virgin olive oil, fresh parsley	
BURRATA	\$27
Tomato sauce, roasted cherry tomatoes, arugula, burrata, basil pesto, extra virgin olive oil	
PARMA E MOZZARELLA	\$27
Mozzarella cheese, roasted cherry tomatoes, arugula, prosciutto San Daniele, shaved parmesan, extra virgin olive oil	
GAMBERETTI E FIORI DI ZUCCA	\$27
Mozzarella, shrimp, zucchini, zucchini flower, lemon zest	
SALMONE AFFUMICATO	\$28
Smoked salmon, roasted cherry tomatoes, zucchini marinated in lime juice and mint, stracciatella cheese, lime zest, extra virgin olive oil	

Gourmet Panini

(Served with French fries or salad)

MANZO ALLA BICE	\$24
Philly prime beef steak, caramelized onions, melted mozzarella cheese, hoagie roll bread	
SALMONE TRICOLORE	\$24
Smoked salmon, avocado, red tomatoes, burrata cheese, pinsa bread	
POLLO PARMIGIANA	\$24
Chicken parmigiana, ciabatta bread	
BURGER DI BICE	\$24
Prime beef burger, tomato, lettuce, onion, ketchup	

Zuppa

MINISTRONE DI VERDURE	\$15
Mixed vegetable soup	

Risotti

RISOTTO CON FUNGHI DI STAGIONE	\$32
Carnaroli risotto, seasonal mixed mushrooms	
RISOTTO AI FRUTTI DI MARE	\$35
Carnaroli risotto, mixed seafood, tomato	

Contorni \$14

Roasted Potatoes, Broccoli, Broccoli Rabe, Spinach, Mashed Potatoes



Paste

PENNE ALL'ARRABBIATA	\$31
Penne, spicy tomato sauce	
RIGATONI ALLA NORMA	\$31
Rigatoni, eggplant, tomato, basil, fresh mozzarella	
*PAPPARDELLE AL TELEFONO DELLA BICE	\$32
Wide noodles, tomato cream sauce, fresh mozzarella, basil	
*RAVIOLI DI RICOTTA E ZUCCA AL BURRO FUSO	\$32
Butternut squash & ricotta filled ravioli, butter, sage, poppy seeds	
*RAVIOLI DELLA MASSAIA CON FUNGHI MISTI	\$33
Roasted veal & spinach filled ravioli, mixed mushroom sauce, cream, fresh thyme	
*TAGLIOLINI ALLA BOLOGNESE	\$33
Tagliolini, traditional Bolognese meat ragout	
*PAGLIA E FIENO, GAMBERETTI, ASPARAGI E POMODORI	\$34
Green & white tagliolini, shrimp, asparagus, cherry tomatoes, garlic, olive oil	
LINGUINE ALLE VONGOLE	\$36
Linguini, Manilla clams, scallions, garlic, olive oil, crushed red pepper	

***House-made pasta ~ Gluten-Free pasta available upon request**

Secondi

BRANZINO ALLA GRIGLIA CON SALMORIGLIO	\$48
Grilled Mediterranean sea bass, aromatic herb oil, sautéed baby vegetables	
SALMONE ALLA GRIGLIA AL SAPORE DEL MEDITERRANEO	\$48
Grilled King salmon, kalamata olive & sun dried tomato pesto, braised lentils, spinach	
HALIBUT CON SALSA AL LIMONE, CAPPERI E EVINO BIANCO	\$54
Halibut sautéed, white wine caper lemon sauce, spinach, mashed potatoes	
COTOLETTA DI POLLO	\$37
Pounded & breaded chicken breast, arugula, marinated tomatoes, shaved parmesan	
PAILLARD DI POLLO ALLA GRIGLIA	\$30
Grilled chicken paillard, mixed greens, shaved parmesan	
POLLO ALLO SPIEDO	\$32
Roasted chicken, broccoli, roasted potatoes, rosemary sauce	
SCALOPPINE DI VITELLO AL LIMONE	\$47
Veal scaloppini, white wine lemon caper sauce, mashed potatoes, sautéed vegetables	
COTOLETTA DI VITELLO ALLA MILANESE	\$54
Pounded & breaded veal cutlet, arugula, marinated tomato, shaved parmesan	
ENTRECOTE ALLA GRIGLIA AL PEPE VERDE	\$60
Grilled prime NY strip, green peppercorn sauce, roasted potatoes, arugula salad	
LOMBATA DI VITELLO AL FORNO CON SALSA DI FUNGHI	\$68
Grilled 14oz veal chop, wild mushroom sauce, sautéed broccoli rabe	