BICE RISTORANTE

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Eggplant Parmigiana Baked With Tomato Sauce, Topped With Cheese

Creamy Romesco Sauce, Crostini, Rucola, Cherry Tomatoes

Quinoa Salad Cucumbers, Tomatoes, Feta Cheese, Red Bell Pepper, Onions, Avocado, String Beans, Green Leaf Salad, Olive Oil Dressing

Carpaccio Di Manzo +\$5 Arugula, Parmesan Cheese And Truffle Olive Oil

Maine Lobster Salad +\$5 Lettuce, Cucumber, Celery, Onions, Orange, Heart Of Palm, Avocado

SECOND

Pappardelle Al Telefono Mozzarella Cheese, Fresh Basil In A Tomato Cream Sauce

Salmon Scaloppini Black Truffle, White Wine Sauce, Lemon Rosemary Risotto

Carrots, Oyster Mushrooms, Green Onions, Mushed Potatoes, Chicken Juice

Risotto +\$15 Black Truffle Risotto With Jumbo Scallops

> Ossobuco +\$20 Veal Shank, Saffron Risotto

THIRD

Chocolate Cake GF With Whipped Cream

Tiramisu Mascarpone Cheese, Espresso Soaked Lady Finger Biscuits

SIZZLE DINING COCKTAILS

Special Wine Bottle Promo Our Bice Label Wine Offered At 50% Off

Smoky Cherry Dream \$15 Casamigos Mezcal, Agave, Lime Juice,



Yellow Chartreuse, Maraschino Liqueur



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS