

BICE RISTORANTE

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

FIRST COURSE

Eggplant Parmigiana

Baked With Tomato Sauce, Topped With Cheese

Fresh Burrata

Creamy Romesco Sauce, Crostini, Rucola, Cherry Tomatoes

Crab Tartar *add \$5.00*

Smoked Avocado, Chopped Peas, Lime, Dijonnaise Vinaigrette

Quinoa Salad

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

Maine Lobster Salad *add \$5.00*

Lettuce, Cucumber, Celery, Onions, Orange, Heart Of Palm, Avocado

SECOND COURSE

Gnocchi

Butternut Squash, Brown Butter, Pecorino Cheese, Sage, Crispy Prosciutto

Risotto

Porcini Mushrooms, Buffalo Mozzarella

add Black Truffle \$15.00

Salmon Scaloppini

Black Truffle, White Wine Sauce, Lemon Rosemary Risotto

Roasted Chicken

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

Ossobuco *add \$18.00*

Veal Shank, Saffron Risotto

THIRD COURSE

Panna Cotta

Served With Strawberries

Tiramisu

Mascarpone Cheese, Espresso Soaked Lady Finger Biscuits

SPECIAL WINE BOTTLE PROMO

Our Bice Label Wine Will Be At 50% Off



SIZZLE DINING
SEPTEMBER 7 - 27, 2023

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.