

BICE RISTORANTE

2-COURSE LUNCH • \$29.00 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

SPECIAL WINE BOTTLE PROMO

Our Bice Label Wine Will Be At 50% Off



**\$1.00 FROM THIS MEAL
DIRECTLY BENEFITS**
SOUTHWEST FLORIDA CHAPTER
**BLESSINGS IN A
BACKPACK**
#DINewithPURPOSE

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.