



BAR MENU

Frittura di Calamari e Zucchine con Salsa Piccantina | \$9
Fried Calamari and Zucchini with Light Spicy Tomato Sauce

Pepata di Cozze al Vino Bianco | \$9
Fresh Mussels in a White wine, Garlic and Parsley Broth

Tempura di Parmigiano con Balsamico Invecchiato | \$8
Parmigiano in a Light Tempura and Aged Balsamic Vinegar

Carpaccio di Wagyu su Mattonella di Sale Rosa | \$10
Wagyu Beef on a Himalayan Sea Salt Rock

Arancini con Burro, Parmigiano e Piselli | \$9
Fried Cheese Ball with Rice and Green Peas

Piccole Piadine di Stracchino e Rucola con scelta di Prosciutto, Pollo o Manzo | \$8
Thin Italian Flat Bread Stracchino Cheese and Rucola with choice of Parma Ham, Chicken or Beef

Insalata della BiCE | \$10
BiCE Chopped Salad

Mozzarella in Carrozza | \$8
Mozzarella, Basil and Anchovy Fried in Milk Soaked Bread

Polpettine di Vitello Fritte con Crostino di Polenta | \$9
Veal Meatball on a Polenta Crouton



SIGNATURE DRINKS

Raspberry Lemon Drop Martini | \$12

Absolut Citron, Triple Sec, Fresh Lemon and Raspberry Purée

Espresso Martini | \$12

Stoli Vanilla, Kahlua, Baileys, Frangelico, Espresso Coffee'

Lychee Martini | \$12

Absolut Vodka, Soho Lychee Liquor, Lime Juice, Splash of Chambord

BiCE Margatini | \$12

Cazadores, Fresh Muddle Lime and Orange, Triple Sec, Fresh Sweet Sour, Splash of Cramberry and Float of Grand Marnier

Hendricks Julep Martini | \$12

Hendricks, Muddle Mint and Cucumber, Simple Syrup, Lime Juice and Splash of Soda

Milano Martini | \$12

Absolut Kurant, Peach Schnapps, Chambord, Cramberry and Italian Prosecco

Il Ruttino | \$12

Angustura Bitter, Sugar, Aperol, Prosecco and Zest of Orange Spiral