



Dolci \$16

TORTINO DI RICOTTA ALLA SICILIANA

Sicilian ricotta cheese cake, aged balsamic, strawberry sauce

CREMA CATALANA

Crème brûlée

TORTA DI LIMONE VERDE

Key lime pie, whipped cream, raspberry sauce

TORTA DI MELE E GELATO ALLA VANIGLIA

Apple tart, vanilla ice cream

TORTA ALLA MOUSSE DI CIOCCOLATO E SALSA AI FRUTTI DI BOSCO

Layered chocolate mousse cake, mixed berry sauce

TIRAMISU' DELLA BICE

Ladyfingers dipped in espresso, mascarpone cream, cocoa

BISCOTTI MISTI

Selection of house-made cookies

Sorbetto \$13

MANGO – Mango

LIMONE – Lemon

LAMPONI – Raspberry

Gelato \$14

CAFFE – Coffee

GIANDUIA – Chocolate & Hazelnut

VANIGLIA – Vanilla

www.bice-palmbeach.com



Antipasti

MELANZANE ALLA PARMIGIANA

Baked layers of eggplant, tomato sauce, mozzarella, parmesan

\$20

FRITTURA DI CALAMARI CROCCANTI CON SALSA ARRABBIATA

Crispy calamari, zucchini and mushrooms, spicy tomato sauce

\$27

TARTARA DI TONNO CON AVOCADO E SONCINO

Tuna tartar, avocado relish, cucumber, mâché salad, mango ginger-soy sauce

\$27

PROSCIUTTO DI PARMA CON FICHI E PARMIGIANO

Prosciutto San Daniele, figs and parmesan, aged balsamic

\$28

VITELLO TONNATO CON CAPPERI E POMODORINI

Thinly sliced seared veal, tuna sauce, capers, tomato, tricolore salad

\$28

CARPACCIO DI MANZO CON RUCOLA, OLIO E LIMONE

Shaved beef tenderloin, arugula, parmesan, lemon, extra virgin olive oil

\$29

GAMBERONI GRIGLIATI CON VERDURE E FRUTTA TROPICALE

Grilled jumbo shrimp, arugula, heart of palms, mango, lemon dressing, raspberry coulis

\$28

CAPRESE CON POMODORI ORGANICI

Fresh imported Italian Buffalo mozzarella, beefsteak tomatoes, basil, aged balsamic

\$26

BURRATA, BARBABIETOLE E PISTACCHI

Fresh imported Italian burrata, beets, pistachio, balsamic reduction

\$28

Insalate

INSALATA MISTA DI STAGIONE

Mixed greens, fresh tomato, balsamic vinaigrette

\$18

INSALATA TRICOLORE CON TONNO SCOTTATO

Radicchio, endive and arugula, seared tuna, lemon vinaigrette

\$29

INSALATA DI CRUDITA'

Carrots, cabbage, zucchini, broccoli, tomato, red onion, croutons, balsamic dressing

\$23

INSALATA CESARE ALLA ROMANA

Romaine lettuce, Caesar dressing, croutons, parmesan

\$21

INSALATA DI ENDIVIA E GORGONZOLA

Endive, sweet gorgonzola, caramelized walnuts, Dijon dressing

\$25

INSALATA DI FRUTTI DI MARE E VERDURINE CROCCANTI

Poached shrimp, calamari, scallops & clams, fennel, carrots, arugula, celery, lemon vinaigrette

\$31

INSALATA DI GRANCHIO

Crab salad, roasted pumpkin, arugula, romaine, corn, lemon oil

\$32

CONSUMING RAW OR UNDER COOKED MEATS, POLTRY, 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	\$23
Tomato sauce, onions, ricotta cheese, cabbage, pesto, micro greens	
BOSCO REALE	\$25
Mozzarella cheese, porcini mushrooms, Italian sausage, truffle cream, mushrooms, extra virgin olive oil, fresh parsley	
BURRATA	\$25
Tomato sauce, roasted cherry tomatoes, arugula, burrata, basil pesto, extra virgin olive oil	
PARMA E MOZZARELLA	\$25
Mozzarella cheese, roasted cherry tomatoes, arugula, prosciutto San Daniele, shaved parmesan, extra virgin olive oil	
GAMBERETTI E FIORI DI ZUCCA	\$25
Mozzarella, shrimp, zucchini, zucchini flower, lemon zest	
SALMONE AFFUMICATO	\$26
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	\$22
Philly prime beef steak, caramelized onions, melted mozzarella cheese, hoagie roll bread	
SALMONE TRICOLORE	\$22
Smoked salmon, avocado, red tomatoes, burrata cheese, pinsa bread	
POLLO PARMIGIANA	\$22
Chicken parmigiana, ciabatta bread	
BURGER DI BICE	\$22
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	\$29
Penne, spicy tomato sauce	
RIGATONI ALLA NORMA	\$29
Rigatoni, eggplant, tomato, basil, fresh mozzarella	
*PAPPARDELLE AL TELEFONO DELLA BICE	\$30
Wide noodles, tomato cream sauce, fresh mozzarella, basil	
*RAVIOLI DI RICOTTA E ZUCCA AL BURRO FUSO	\$30
Butternut squash & ricotta filled ravioli, butter, sage, poppy seeds	
*RAVIOLI DELLA MASSAIA CON FUNGHI MISTI	\$31
Roasted veal & spinach filled ravioli, mixed mushroom sauce, cream, fresh thyme	
*TAGLIOLINI ALLA BOLOGNESE	\$31
Tagliolini, traditional Bolognese meat ragout	
*PAGLIA E FIENO, GAMBERETTI, ASPARAGI E POMODORI	\$32
Green & white tagliolini, shrimp, asparagus, cherry tomatoes, garlic, olive oil	
LINGUINE ALLE VONGOLE	\$34
Linguini, Manilla clams, scallions, garlic, olive oil, crushed red pepper	

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

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BRANZINO ALLA GRIGLIA CON SALMORIGLIO	\$46
Grilled Mediterranean sea bass, aromatic herb oil, sautéed baby vegetables	
SALMONE ALLA GRIGLIA AL SAPORE DEL MEDITERRANEO	\$46
Grilled King salmon, kalamata olive & sun dried tomato pesto, braised lentils, spinach	
HALIBUT CON SALSALIMONE, CAPPERI E EVINO BIANCO	\$52
Halibut sautéed, white wine caper lemon sauce, spinach, mashed potatoes	
COTOLETTA DI POLLO	\$35
Pounded & breaded chicken breast, arugula, marinated tomatoes, shaved parmesan	
PAILLARD DI POLLO ALLA GRIGLIA	\$28
Grilled chicken paillard, mixed greens, shaved parmesan	
POLLO ALLO SPIEDO	\$30
Roasted chicken, broccoli, roasted potatoes, rosemary sauce	
SCALOPPINE DI VITELLO AL LIMONE	\$45
Veal scaloppini, white wine lemon caper sauce, mashed potatoes, sautéed vegetables	
COTOLETTA DI VITELLO ALLA MILANESE	\$52
Pounded & breaded veal cutlet, arugula, marinated tomato, shaved parmesan	
ENTRECOTE ALLA GRIGLIA AL PEPE VERDE	\$58
Grilled prime NY strip, green peppercorn sauce, roasted potatoes, arugula salad	
LOMBATA DI VITELLO AL FORNO CON SALSALIMONE	\$66
Grilled 14oz veal chop, wild mushroom sauce, sautéed broccoli rabe	