









Ciao! Benvenuti a BiCE Ristorante!

Our story started in 1926 when Beatrice Ruggeri or Bice, decided to open her own 'trattoria' in Milan, Italy. Bice's knowledge of fresh ingredients and family recipes are deeply rooted in BiCE's cuisine and our chefs strive to offer you Italian classics that will make you come back for more. A taste of Italy on your plate.



## Starters

 <b>Soufflé di Parmigiano con crema di zucca e aceto balsamico</b>	49
Parmesan cheese soufflé, pumpkin relish and balsamic vinegar	
<b>Arancini classici con ragu alla Bolognese, piselli e Parmigiano</b>	59
Classic breaded rice balls filled with beef Bolognese sauce, green peas and Parmesan cheese	
 <b>Polipo arrosto con patate viola, mousse di olive e cipolle rosse</b>	65
Roasted octopus, violet mashed potato, black olive mousse and red onion confit	
 <b>Parmigiana di melanzane della BiCE</b>	70
BiCE's eggplant parmigiana baked with fresh basil and mozzarella cheese	
<b>Calamaretti spadellati con aglio, olio e peperoncino</b>	70
Pan-fried baby squids with garlic, extra virgin olive oil and red chili	
<b>Fritto misto di calamari e gamberi, con carciofi croccanti e salsa piccante</b>	75
Crispy deep-fried calamari, shrimps, artichokes in tempura and spicy tomato dip	
<b>Salmone affumicato e pane integrale tostato</b>	75
Homemade smoked fresh salmon with toasted brown bread	
 <b>Bresaola affumicata, rucola e Pecorino Toscano</b>	80
Smoked beef bresaola, rocket leaves and Pecorino cheese	
<b>Tortino di granchio croccante con insalata di avocado</b>	85
Fried crab cake and fresh avocado	
 <b>Carpaccio di manzo con rucola, funghi e scaglie di Parmigiano</b>	85
Angus beef carpaccio, rocket salad, mushrooms and Parmesan shavings	
  <b>Burrata Pugliese su composta di zucchine e funghi marinati</b>	90
Fresh Burrata cheese on marinated green zucchinis and mushrooms	
<b>Capasante d'autunno con crema di sedano rapa e funghi trifolati</b>	90
Seared scallops, celeriac cream and sautéed mushrooms	
 <b>Carpaccio di ricciola con carpione mediterraneo</b>	95
Amberjack carpaccio with Mediterranean carpione sauce	
 <b>Astice alla Catalana</b>	105
Catalan lobster with red onions, lemon gel, tomato jam and aromatic herbs	

## Soups and Salads

<b>Zuppa del giorno</b>	59
Soup of the day. Ask your server what the Chef has prepared today	
  <b>Minestrone classico di verdure</b>	60
Classic minestrone soup	
<b>Zuppetta di pesce e crostacei con erbe aromatiche</b>	65
Mediterranean seafood soup and aromatic herbs	
  <b>Insalata di indivia, Gorgonzola e miele al tartufo</b>	59
Belgian endive salad, Gorgonzola cheese and truffle honey dressing	
  <b>Insalata dell'orto in condimento all'aceto balsamico</b>	60
Garden mix salad with carrots, cucumber, cherry tomato, red radish and aged balsamic dressing	
  <b>Insalata tiepida di barbabietola rossa</b>	60
Red beetroot salad, goat cheese and crispy quinoa	

## Gourmet Pizza

 <b>Margherita classica</b>	60
Tomato, mozzarella, fresh basil	
<b>Pizza ai frutti di mare</b>	70
Mozzarella, peeled tomato, seafood	
 <b>Pizza quattro formaggi</b>	70
Mozzarella, smoked Scamorza, Gorgonzola, Taleggio	
<b>Bresaola</b>	80
Mozzarella, tomato, rucola, bresaola and Parmesan cheese	

## Sides

French fries	30
Grilled green asparagus	35
Roasted baby potatoes	35
Truffle mashed potatoes	35
Sautéed wild mushrooms	35
Sautéed vegetables	35
Garlic sautéed broccoli	38
Sautéed baby spinach	40

## Pasta and Risotto

 <b>Spaghetti al pesto Genovese patate e fagiolini</b>	65
Spaghetti with basil pesto sauce, green beans and potatoes	
 <b>Tagliatelle alla Bolognese</b>	69
Traditional homemade tagliatelle with Bolognese sauce	
<b>Fregola risottata ai sapori del mare</b>	69
Traditional Sardinian pasta with carrot and ginger cream and shrimps	
 <b>Pappardelle al Telefono</b>	69
Homemade pappardelle in creamy tomato sauce, basil and fresh mozzarella cheese	
 <b>Penne alla Norma</b>	70
Penne tossed with sautéed eggplants in tomato sauce, fresh oregano and dried ricotta cheese	
 <b>Tortellacci con ricotta e spinaci, pomodori datterini e burrata Pugliese</b>	79
Homemade tortellacci with ricotta and spinach, served with datterini tomato sauce and burrata cheese	
<b>Raviolini del Plin di anatra, conditi al burro e salvia</b>	90
Traditional homemade plin ravioli stuffed with duck, butter-sage sauce and duck jus	
<b>Ravioli alla Massaia con funghi di bosco</b>	90
Classic homemade ravioli "Massaia" filled with meat and spinach in wild mushrooms creamy sauce	
 <b>Ravioli rigati al branzino con guazzetto di crostacei ridotto</b>	99
Black and white striped homemade ravioli stuffed with sea bass on shellfish sauce	
<b>Tortelli ricotta e spinaci con salsa al tartufo</b>	109
Ricotta and spinach homemade tortelli in creamy truffle sauce	
<b>Fettuccine della BiCE con aragosta come in costa Smeralda</b>	129
Fettuccine with lobster, fresh tomatoes and basil in creamy lobster bisque	
   <b>Risotto mojito</b>	70
Mint and lime flavoured risotto with Parmesan cheese and topped with homemade Parmesan ice cream	
  <b>Risotto ai funghi</b>	85
Wild mushroom risotto	
 <b>Risotto ai frutti di mare</b>	99
Seafood risotto with prawns, scallops and calamari	

## Mains

 <b>Merluzzo spadellato in nero e verde</b>	95
Pan-seared cod fish fillet, black rice and mashed green peas	
<b>Ossobuco di vitello brasato alla Milanese con risotto allo zafferano</b>	105
Braised veal ossobuco served with saffron risotto	
 <b>Orata alla Mediterranea con patate all'aneto e salsa di pomodoro profumata all'arancia</b>	130
Roasted sea bream, backed dill potatoes and orange flavored tomato sauce	
  <b>Carre di agnello in crosta di erbe con salsa al vino speziata</b>	175
Oven baked lamb rack in herb crust served with spicy wine sauce	
 <b>Bosco</b>	179
Smoked braised beef cheek, shimeji mushrooms, polenta foam and rosemary sponge	
<b>Cotoletta alla Milanese "via Borgospesso" con insalatina di rucola e pomodorini</b>	199
Crispy breaded veal rack, rocket leaves and cherry tomatoes	
 <b>Filetto di branzino al forno con patate croccanti e funghi porcini</b>	205
Oven baked sea bass fillet, roasted potatoes and sautéed Porcini mushrooms	
<b>Filetto di vitello in padella con funghi e patate in salsa di fegato grasso</b>	215
Pan-roasted veal tenderloin, sautéed morels mushrooms and foie gras sauce	
 <b>Filetto di manzo Angus con spinaci novelli all'aglio e purea di patate al tartufo</b>	225
Canadian Angus tenderloin, sautéed baby spinach and truffle mashed potatoes	
 <b>Branzino in crosta di sale</b>	595
1Kg rock-salted sea bass, rosemary potatoes and sautéed vegetables	



Vegetarian



Signature dish



Contains alcohol



Gluten-free

Please inform your server of any dietary requirements or allergies you may have. All prices are in UAE Dirhams, inclusive of 10% municipality fees & 10% service charge.