

Bice

313 Worth Ave · +15618351600 · Updated: Jan 14, 2026

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ANTIPASTI 8

Traditional Eggplant parmesan Style	\$16.00
with mozzarella, parmesan cheese and tomato sauce	
Fried Calamari	\$18.00
with zucchini, mushrooms and spicy tomato sauce	
Tuna Tartar	\$19.00
with cucumber, avocado relish on soy saucemango dressing	
Mediterranean Sea Food Salad	\$19.00
(shrimp, calamari, clams and scallops) served with arrugula	
Smoked Salmon	\$19.00
served with red onions, caper and its toast	
Italian Cured Air-dried Beef	\$19.00
with kalamata olives, mache salad and chunk parmesan cheese	
Imported Parma Prosciutto	\$19.00
with melon	
Cold Seared Thinly Sliced Veal	\$19.00
with tuna sauce, capers, tomato and tricolor salad	

ZUPPE 2

Traditional White Bean Soup	\$9.00
with pasta tuscan style	
Mixed Vegetable Soup	\$9.00

INSALATE 6

Mixed Greens Salad	\$13.00
with our own dressing	
Chopped Mixed Vegetables	\$14.00
with onions, croutons and balsamic vinaigrette	
Romaine Lettuce	\$14.00
with traditional caesar dressing, croutons and grated parmesan	

Spinach, Radicchio, Red Beets And Heart Of Palm	\$16.00
tossed in balsamic sauce with warm goat cheese	
Hydro Boston Lettuce	\$18.00
with gorgonzola cheese, apple and walnuts	
Imported Buffalo Mozzarella	\$19.00
with sliced vine ripe tomatoes and organic basil caprese style	

PIZZACCIA 1

Traditional Pizza Marguerite Style	\$14.00
with tomato sauce, mozzarella and organic basil	

CARPACCI 2

Snapper Carpacio In Lime	\$19.00
cilantro soy dressing with mixed baby lettuce and thinly sliced jalapinos	
Beef Carpaccio	\$19.00
with arrugula in oil, lemon dressing and shaved parmesan	

PASTE 6

Penne	\$24.00
pasta in a spicy tomato sauce	
Whole Wheat Spaghetti	\$25.00
with garlic, olive oil, chicken, escarole and tomato filet	
Rigatoni	\$25.00
with eggplant, tomato, basil and fresh mozzarella cheese	
Bow Tie Pasta	\$27.00
with salmon, green peas in vodka sauce	
Seashell Pasta	\$25.00
with broccoli rapini, garlic, sun dried tomatoes and shaved parmesan cheese	
Linguini	\$27.00
with clams, garlic, olive oil, green onions and red crushed pepper	

PASTE FRESCHE 8

Large Noodles	\$24.00
with tomato , mozzarella, basil, and a touch of cream	
Potato Dumpling (genovese Style)	\$26.00
with basil pesto potatoes and french beans	

Butternut Squash And Ricotta Ravioli	\$25.00
in butter, sage and poppy seed sauce	
Roasted Veal	\$26.00
half moon ravioli in mixed mushroom sauce	
Sausage, Spinach And Potato Ravioli	\$25.00
in brown butter and italian bacon sauce	
Hand Rolled Ricotta Pasta	\$26.00
with italian sausage, broccoli in a light spicy tomato sauce	
Bolognese Lasagna Au Gratin	\$26.00
Tagliolini	\$26.00
with bolognese sauce	

RISOTTI 2

Risotto	\$26.00
with saffron and sausage	
Risotto	\$27.00
with mixed seafood	

PESCI 3

Grilled Salmon	\$36.00
served on sauteed broccoli rabe with kalamata olives and sun dried tomatoes pesto	
Grilled Swordfish In Livornese Sauce	\$33.00
with sauteed escarole and polenta	
Sauteed Fish Of The Day	\$33.00
with sauteed mixed baby vegetable topped with lemon, caper, thyme aromatic herb oil	

CARNI 7

Grilled Pounded Chicken Breast	\$25.00
with mixed green salad and shaved parmesan	
Veal Scaloppini	\$32.00
in sweet marsala wine mushroom sauce with mashed potatoes and sauteed spinach	
Grilled N Y Strip	\$33.00
with roasted potatoes and arrugula salad tossed in balsamic vinaigrette	
Pounded And Breaded Veal Chop	\$39.00
with arrugula salad fresh tomatoes and parmesan cheese	

Roasted Beef Tenderloin	\$46.00
in green peppercorn sauce with sauteed spatzle and peas	
Pan Roasted Veal Chop	\$46.00
with baked mixed vegetable, capponata and thyme sauce	
Roasted Duck Breast & Thigh Comfit	\$32.00
with spinach, carrots, almond custard, sweet roasted potatoes & apricot sauce	

DOLCI 8

Ricotta Cheese Cake	\$9.00
with aged balsamic and strawberry sauce	
Puff Pastry Layered	\$9.00
with pastry cream and mixed berries	
Creme Brulee	\$9.00
deep-dish	
Ladyfingers Dipped In Espresso And Layered	\$10.00
with mascarpone cream and cocoa	
White And Dark Chocolate Mouse	\$10.00
with crumbled almond	
Warm Chocolate Cake	\$10.00
with amaretto ice cream (will take 8-10 minutes)	
Apple Strudel	\$10.00
with vanilla ice cream	
House Baked Cookies	\$10.00

SORBETTO 5

Coconut	\$7.00
Strawberry	\$7.00
Peach	\$7.00
Mango	\$7.00
Lemon	\$7.00

GELATO 5

Gianduia	\$8.00
chocolate & hazelnut	
Amaretto	\$8.00

Vanilla	\$8.00
Pistachio	\$8.00
Coffee	\$8.00