

# Café B.

## LO SFIZIO / SMALL APPETIZERS

**Bice Bruschetta Burrata**, Toasted Tuscan Bread, Cherry tomatoes, fresh basil, EVOO, topped by fresh Burrata **7**

**Arancini di Riso**, Italian risotto balls, filled with mozzarella, topped by Meat Ragu **7**

**Greens**, Breaded Green Beans with Ranch Dipping Sauce **7**

## I CRUDI / RAW & CHILLED

**Mixed fresh Fish Ceviche Tropicale**, Lime, Cilantro, Red Onion, Mango & Plantain Chips **14**

**Ahi Tuna Tartar**, Fresh Tuna & Avocado, Pickled Red Onion, Tomato & Teriyaki **16**

**Jumbo Shrimp Cocktail**, 5 Pieces, Shredded Romaine Lettuce, Spicy Tomato Mayo **24**

## ANTIPASTI / APPETIZERS

**Crispy Calamari**, Lightly Floured Fried Squid Rings & Tentacles with Spicy Marinara **13**

**Coconuts Shrimp**, Flash Fried Shrimp, Avocados Mango Salsa with Honey Mustard Dipping Sauce **16**

**Tuna Tempura Roll**, Crispy Tuna Roll with Ponzu sauce, Pickled Ginger, Wasabi, Seaweed Salad **14**

**Asian Style Crab Cake**, Maryland Crab, Japanese Panko bread, Enoki mushrooms, Wasabi Mayo **18**

**Mozzarella di Bufala Caprese**, Vine Ripe Tomatoes, Fresh Basil, Basamic Glaze **15**

**Burratina Pugliese**, Creamy Center Mozzarella, Portobello Mushroom, Truffle oil & Balsamic Glaze **19**

**Beef Tenderloin Carpaccio**, Arugula, Shaved Aged Parmesan, Lemon Dressing **14**

**Prosciutto di Parma & Melone**, Parma Prosciutto & Fresh Cantaloupe Melon or Figs in season **15**

## INSALATE / SALADS

### Tricolore

**Organic Bice Salad**, Mixed Leaves, Tomatoes, Carrot, Honey Balsamic Dressing **9** Add Chicken **5**, Shrimp **7**

### Romana

**Caesar**, Romaine, Croutons, Creamy Anchovy, Parmesan Cheese Dressing **10** Add Chicken **5**, Shrimp **7**

### Spinacina Americana

**Baby Spinach Cobb**, Diced Chicken, Avocado, Boiled Eggs, Bacon, Tomatoes, Blue Cheese, Mustard Dressing **13**

### Panzanella

**Cucumber**, Tomato, Onion Salad, Toasted Bread Tomato Vinaigrette and Sesame Crusted Shrimps **14**

### Tonnarella

**Ahi Tuna**, Sliced Sesame Crusted Tuna, Frisee Lettuce, Radicchio, Dry Cranberry, Avocados and Mango Dressing, **16**

### Veggie's Dream

Chopped Seasonal Grilled Veggies, Lettuce, Tomatoes, Mozzarella, Extra Virgin Olive Oil **12**

## PANINI / SANDWICHES

**Bacon Cheeseburger**, Red Onion, Pickle, Lettuce, Tomatoes, Cheese **13**

**Churrasco Steak Sandwich**, Grilled Angus Skirt Steak, Melted Swiss cheese, Sautéed Onion & Mushrooms **14**

**Fish Sandwich**, Flash Fried Tempura Batter Filet of Basa with Tomato Bruschetta, Lettuce and Tartar Sauce **12**

**Caprese Panino**, Fresh Mozzarella, Tomato, Prosciutto, Arugula, Fries **14**

**Veggie CheeseBurger**, Grilled Eggplant Zucchini, Pepper, Goat Cheese, Basil Mayo **13**

**Chicken Sandwich**, Chicken Breast, Lettuce, Tomato, Onion, Crispy bacon, Swiss Cheese, Herbs Mayo **14**

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## PASTA RISOTTO & SOUPS

- Fettuccine Alfredo**, Parmesan Cheese Cream Sauce **15** Add Chicken **5**, Shrimp **7**
- Penne Arrabbiata**, Garlic, Red Crushed Pepper, EVOO in Tomato sauce **14**
- Spaghetti Clams**, Garlic, White Wine & Italian Parsley, or red spicy sauce **24**
- Gnocchi alla Sorrentina**, with Mozzarella, Cherry Tomato Sauce and Basil pesto **16**
- Pappardelle al Telefono**, Fresh Tomato & Mozzarella Cheese, basil in light Cream Sauce **16**
- Spaghetti Mare** Pasta Served with Clams, Mussels, Calamari, Shrimp, and Tomato Sauce **21**
- Lasagna Bolognese**, Classic Meat Sauce, Béchamel, Parmesan Gratin **18**
- Cheese Ravioli**, Mushroom & Truffle Butter Emulsion, Shaved Parmesan **19**
- Fettuccine all' Aragosta**, Fresh Main Lobster, Cherry Tomato & Chili Tomato Sauce **25**
- Risotto del Giorno**, daily Chef's risotto creation **23**
- Bice daily Soup, Chef's creation**, Inquire Waiter **10**

## MAIN COURSES

- Tuna Teriyaki**, Sesame Crusted Filet, Teriyaki glazed, Asian Basmati rice, Cilantro salad **22**
- Salmon Scaloppine**, Prosecco Wine Sauce, Black Summer Truffle and Lemon Rosemary Risotto **21**
- Caribbean Curry Shrimp**, Shrimp, Asian Veggies, Coconut Curry Sauce, Sticky Basmati Rice **23**
- Chilean Sea Bass Piccata**, Pan seared filet, sautéed spinach, and Fresh Parsley lemon caper sauce **28**
- Fresh Mediterranean Sea-Bass**, Grilled on a Cedar Wood Plank and Finished with a Grape Tomato, Balsamic Truffle Vinaigrette and a side of Grilled Vegetables **28**
- "Rotisserie" Chicken al Marsala**, Grilled Veggies, Idaho Mashed Potatoes, Marsala Wine sauce **19**
- Chili Churrasco Steak**, Marinated Skirt Steak, French Fried, Organic Salad, Chili sauce **23**
- New York Steak Tagliata**, Tomato Concasse, Blue Cheese, Arugola Salad, Roasted Potatoes, **27**
- Grilled Filet Mignon**, Creamed Mashed Potatoes, Sautéed Spinach, and Green Pepper Corn Sauce **35**
- Rack of New Zealand lamb** with roast potatoes, mushrooms rosemary Sauce **30**

## DOLCI / DESSERT

### **Tiramisu 9**

From the original recipe from Treviso, Italy. Italian imported savoiardi cookies and mascarpone cheese; the savoiardi (lady fingers) are soaked in unsweetened espresso and then layered with mascarpone cream.

### **Panna Cotta 9**

Italian dessert, traditionally from the Piedmont region, made with cream, milk, sugar, and mixed with gelatin; Bice added a touch of tropics with delicate mango marmalade.

### **Key Lime Pie 9**

Traditional American pie named after the small key limes that are common throughout the Florida Keys, Garnished with sweet whipped cream and fresh seasonal fruits.

### **Chocolate Cake 9**

Warm chocolate cake with a soft center, placed in the oven for 15 minutes, served with Vanilla ice cream and garnished with mixed wild berries.

### **Ice Cream 7**

Artisanal homemade ice cream served with Italian wafer (cialda). Choose from chocolate, vanilla, and pistachio.

### **Tropical Sorbet 7**

Frozen Italian sorbet! Choose from mango, lime, and raspberry.

### **Cheese Plate 12**

Selection of International Cheese from Around the World, served with Orange Onion marmalade, Organic honey, Walnuts, Grape Wine Jelly.

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