

BiCE started in 1926 when Beatrice Ruggeri decided to open her own restaurant in Milan, Italy.

Savour authentic Italian cuisine in an elegant atmosphere at BiCE Ristorante at Hilton Dubai Jumeirah.

**Giampaolo Scarfi** Restaurant Manager

Davide Gardini Head Chef

12

#### **COLD ANTIPASTI**

<b>Carpaccio di manzo ()</b> Angus beef carpaccio with rocket salad, mushroom	<b>91</b> s,		
Parmesan shavings and Venetian sauce	,		
<b>Bresaola 🛞</b> Smoked beef bresaola, rocket leaves and Pecorino cheese	86		
<b>Burrata 父 🛞</b> Burrata cheese on marinated green zucchini and mushrooms	95		
<b>Astice alla Catalana (§)</b> Catalan lobster with red onions, lemon gel, tomato jam and aromatic herbs	112		
<b>Insalata dell'orto 💽 🏈 🛞</b> Garden mixed salad with carrots, cucumber, cherry tomato, red radish and aged balsamic dress	<b>63</b> ing		
<b>Insalata di barbabietola rossa 📎 🏈 🚳</b> Red beetroot salad, goat cheese and crispy quinoa	63		
<b>Tiramisu ai porcini</b> Porcini pudding topped with porcini-flavoured mascarpone cheese cream and veal pancetta	83		
HOT ANTIPASTI			
<b>Polipo arrosto ())</b> Roasted octopus, violet mashed potato, black olive mousse and red onion confit	71		
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Roasted octopus, violet mashed potato, black olive mousse and red onion confit <b>Capesante</b> Seared scallops, celeriac cream and sautéed mushrooms <b>Calamaretti spadellati</b> Pan-fried baby squids with garlic,	95 77 81		
Roasted octopus, violet mashed potato, black olive mousse and red onion confit <b>Capesante</b> Seared scallops, celeriac cream and sautéed mushrooms <b>Calamaretti spadellati (2)</b> Pan-fried baby squids with garlic, extra virgin olive oil and red chili <b>Fritto misto</b> Crispy deep-fried calamari, shrimps and artichoke.	95 77 81		
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Minestrone classico 🗸 🛞 *Classic minestrone soup* 

**PASTA AND RISOTTO** 

<i>Tagliatelle alla Bolognese (A) (a)</i> <i>Traditional homemade tagliatelle</i> <i>with Bolognese sauce</i>	73
<b>Tortellacci pomodorini e burrata</b> Homemade tortellacci with ricotta and spinach, served with datterini tomato sauce and burrata	82
<b>Tortelli con salsa al tartufo V</b> Homemade ricotta and spinach tortelli in creamy truffle sauce	112
<b>Penne alla Norma                                    </b>	<b>74</b> ace,
<b>Risotto ai funghi 💿 🛆 🏈 🚳</b> Wild mushroom risotto	88
<b>Risotto ai frutti di mare A</b> Seafood risotto with prawns, scallops and calamari	103
<b>Triangoli Romani 🐼</b> Fresh triangle shaped pasta, stuffed with cacio e pepe on artichoke cream	78
<b>Gnocchi di ricotta, gamberi e asparagi bianchi</b> Gnocchi made with ricotta, Porto wine sautéed shrimps and white asparagus	82
<b>Paccheri alla Mediterranea</b> Paccheri with seafood, black olives and cherry tomato sauce	112
PIZZA	
<b>Margherita 🌚 🏈</b> Tomato, mozzarella, fresh basil	61
<b>Frutti di mare</b> Mozzarella, peeled tomato, seafood	72

**Quattro formaggi Solution** 7 Mozzarella, smoked Scamorza, Gorgonzola, Taleggio  $7^{2}$ 

81

Bresaola Mozzarella, tomato, rucola, bresaola, Parmesan

# **FERRANTE SPECIAL**

Giuseppe Ferrante is a loyal guest of BiCE Ristorante since 2000 in Dubai. He celebrated his 80<sup>th</sup> birthday recently with us and created his own favourite dish.

#### Polpette alla Ferrante 7<sup>2</sup>

Aromatic meat balls in tomato sauce



63

Please inform your waiter of any dietary requirements or allergies you may have. More vegan dishes are available. All prices are in UAE Dirham, inclusive of 7% municipality fee, 10% service charge and 5% VAT.

LIVE ON THE TROLLEY		"BICE" CLASSICS	
<b>Caesar Salad (Solution</b> ) Romaine lettuce dressed with lemon juice, olive oil, egg yolk, garlic and black pepper	77	<b>Parmigiana di melanzane della BiCE v</b> Eggplant parmigiana baked with fresh basil and mozzarella cheese	74
topped with croûtons	82	<b>Pappardelle al Telefono Homemade pappardelle in creamy tomato sauce, basil and fresh mozzarella cheese</b>	73
Salmone affumicato Homemade smoked fresh salmon with toasted brown bread		<b>Ravioli alla Massaia con funghi di bosco</b> Homemade ravioli filled with meat and spinach in wild mushrooms creamy sauce	96
<b>Branzino in crosta di sale ()</b> 1Kg rock-salted sea bass, rosemary potatoes and sautéed vegetables <b>From the sea</b>	611	<b>Fettuccine della BiCE con aragosta A</b> <b>come in costa Smeralda</b> Fettuccine with lobster, fresh tomatoes and basil in creamy lobster bisque	136
Jumbo prawns, langoustine, oysters Items are subject to availability Price will be per piece		<b>Cotoletta alla Milanese</b> Crispy breaded veal rack, rocket leaves and cherry tomatoes	209

# **SECONDI DI PESCE**

<b>Orata alla Mediterranea ())</b> Roasted sea bream, baked dill potatoes and orange flavoured tomato sauce	136
<b>Filetto di branzino al forno ⑧</b> Oven-baked sea bass fillet, roasted potatoes and sautéed porcini mushrooms	213

# **SECONDI DI CARNE**

<b>Carre di agnello in crosta di erbe @@</b> Oven baked lamb rack in herb crust served with spicy wine sauce	184
<b>Filetto di vitello</b> Pan-roasted veal tenderloin, sautéed morels mushrooms and foie gras sauce	223
<b>Filetto di manzo Angus A</b> 230g Canadian Angus tenderloin, sautéed baby spinach and truffle mashed potatoes	233

### **SIDE DISHES**

Grilled green asparagus 🕑	38
Roasted baby potatoes 🛛 🗸	38
Truffle mashed potatoes <b>V</b>	38
Sautéed vegetables 🛛 🗸 🗸 🏼 🍼	38
Garlic sautéed broccoli 🛿 🏈	38
Sautéed baby spinach 🛛 🐼	38

Vegetarian Signature dish A Contains alcohol Gluten-free Vegan Please inform your waiter of any dietary requirements or allergies you may have. More vegan dishes are available. All prices are in UAE Dirham, inclusive of 7% municipality fee, 10% service charge and 5% VAT.



Arrivederci, ci vediamo presto.....

#### BICE\_DUBAI ABICEDUBAI

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