

Our Menu



Iniziamo

(S) PANZANELLA TOSCANA DI MARE

Tuscany bread panzanella salad with seared seabass shrimps ,octopus scallops, & fresh coulis tomatoes.

(D) BURRATINA BRESAOLA CON TARTUFO

Puglian burrata cheese served with bresaola, black truffle and extra virgin olive oil

(V) INSALATA DELLA CASSA

Baby gem, heirloom tomatoes ,onion strawberry blueberry lemon dressings.

(D) CARPACCIO DI MANZO AL TARTUFI DI NORCIA CON RUCOLA SELAVATICA, SCAGLIE DI PARMIGIANO E FUNGHI

Angus beef carpaccio, wild rocket salad, shaved parmesan, black truffle and sauté mushrooms.

(V)(N)(D) INSALATA DI CAVOLO RICCIO

Kale salad with mandarin, avocado caramelized pecan nuts, spicy lemon dressing.

(D) INSALATA DI DI MARE

Warm mixed seafoods salad with green olives lemon dressings.

(S)(G)(D) POLPO ARROSTITO CON PANTATE ALL MENTUCCIA

Grilled octopus with served with mashed potatoes mint cherry tomatoes.

(D) INSALATA DI I RUCOLA

Wild rocket parmesan shave, raspberry with balsamic reduction.

(V)(G)(D) PARMIGIANA DI MELANZANE CON MOZZARELLA, BASILICO E SALSA DI POMO DORI SAN MARZANO

Baked eggplant parmigiana with a layer of mozzarella, basil and San Marzano tomato sauce.

(S)(D)(G) FRITTO DI CALAMARI, ZUCCHINE FILANGÈ, GAMBERI CON TARTARE DI AGLIO PICCANTE

Fried battered calamari with zucchini, artichoke, shrimp and homemade spicy garlic sauce.

(D) BURRATINA ARTIGIANALE CON DATTERINO TOMATOES

Puglian burrata cheese served with, cherry tomatoes and basil oil.

* (D) CARPACCIO DI MANZO DI NORCIA CON RUCOLA SELAVATICA, SCAGLIE DI PARMIGIANO

Angus beef carpaccio, topped with shaved parmesan cheese and black truffle, wild rocket salad.

Le Zuppe Giotte

(S) – Zuppa di Aragosta alla Bice Mare

Indulge in a rich lobster bisque, crafted the Bice Mare way, featuring creamy lobster flavors and a touch of sophistication. A perfect starter for seafood lovers!

(S) – Zuppa di pesce e Crostacei

Mediterranean seafood in a rich tomato sauce, infused with basil and lemon oil, served with toasted bread for dipping. A flavorful and satisfying dish!

(D) Zuppa di Pomodori

Fresh tomatoes soup shredded burrata cheese & basil, garlic oil.



Focaccine Gourmet & Breads

(G)(N)(D) SALMONE E,STTRACCIATELLA

Crispy Roman-style dough topped with creamy burrata cheese, smoky salmon, and fresh pomegranate for a unique and flavorful dish!

(V)(G)(D) BUFALA

Crispy Roman-style dough topped with creamy Buffalo mozzarella, sweet cherry tomatoes, and fresh basil for a deliciously vibrant dish!

(V)(G)(D) CACIO & PEPE CON TARTUFO NERO

Crispy Roman-style dough baked with a blend of regional cheeses and topped with black truffle for a rich, savory treat!

Pasta & Risotto

(S) SPAGHETTO AI FRUTTI DI MARE

Spaghetti with mixed seafood, drizzled with lemon olive oil, fresh basil, and mild chili peppers.

(S)MEZZI PACCHERI ALLA PESCATORA

Paccheri ,tossed with shellfish and mixed seafood's cherry tomatoes sauce.

(V)(D) RISOTTO ALLA BARBABIETOLA E GORGONZOLA

Carnaroli rice with gorgonzola parmesan beetroot.

(V)(D) RISOTTO AI FUNGHI, FORMAGGIO ASIAGO ,MAGGIORANA, ERBA CIPOLLINA E POLVERE DI FUNGHI PORCINI

Carnaroli rice with wild mushrooms, asiago Cheese, chives, marjoram & homemade porcini powder.

(S)(G) LINGUINI ALL' ARAGOSTA CON POMODORO FRESCO, E BASILICO LEGGERMENTE PICCANTI

Linguine lobster, cherry tomatoes, basil, mild chili, garlic.

(V)(G) GNOCCHI DI PATATE VECCHIE AL PESTO E RICCIOLA

Potato Gnocchi with pesto pan seared king fish.

(V)(G)(D) PENNE ALLE MELANZANE , POMODORO E, RICOTTA

Penne pasta with purple eggplants, cherry tomatoes sauce and ricotta cheese

(V)(D)(G) FETTUCCINE CACIO E PEPE CON TARTUFO

Homemade fettuccine tossed in traditional Roman sauce, finished with creamy Parmesan and topped with black truffle for a rich and indulgent dish!



Il Pesce

(D)(S) SALMONE SCOTTATO, VERDURINE ALLA GRIGLIA, SALSA BERNESE AL DRAGONCELLO

Savor a seared salmon fillet served with grilled vegetables and drizzled with rich tarragon Béarnaise sauce. A deliciously balanced dish!

(S) BRANZINO DI FARFALLE ALLA GRIGLIA SERVED FOR ONE

Delight in Mediterranean grilled butterfly seabass, served with crispy roasted potatoes and a colorful mix of grilled baby vegetables. A vibrant and flavorful dish!

(S)(D)FILETTO DI RICCIOLA ALLA GRIGLIA ASPARAGI FAGIOLI

Grilled kingfish fillet served with sautéed asparagus and green beans, drizzled with a lemon butter sauce.

(S) FILETTO DI ORATA ALLA GRIGLIA CON SPINACI AL PEPERINCINO

Grilled seabream fillet served with sautéed spinach, lightly spiced for a flavorful and healthy dish!

(S)BRANZINO AL FORNO IN CROSTA AL SALE, ASPARAGI GRIGLIATI E PATATA ROSTO

Mediterranean baked salt crusted seabass served with grilled asparagus and roasted potatoes.

La Carne

(D)(A) COTOLETTA ALLA MELANESE VIA BORGOSPESSO

Enjoy a breaded pounded veal chop served with crispy fries, a fresh cherry tomato salad, and peppery arugula. A deliciously satisfying meal!

(D)(A) AGNELLO AL TIMO, CACIOFO FARCITO AL PATATE ARROSTO

Enjoy organic roasted French lamb rack served with sautéed artichokes, roasted potatoes, carrots, and asparagus, all drizzled with a rich Chianti sauce. A flavorful and elegant dish!

(D)(A) MANZO BLACK ANGUS ALLA GRIGLIA, PATATE GRATINATE, PORRO E SLAVIA CON BLACK TRUFFLE

Savor grilled Black Angus beef ribeye paired with creamy Dauphinoise potatoes, leeks, and sage. Finished with a Dijon mustard grain sauce, Datterino tomatoes, and black truffle slices for an indulgent touch.

(D)GALLETTO RUSPANTE SCHIACCIATO, LEGGERMENTE PICCANTE, PATATE AL FORNO, BIETE SPINACI SALTATE E SALSA DI FUNGI

Enjoy marinated spatchcock baby chicken, perfectly roasted and served with crispy potatoes, sautéed spinach, and a rich wild mushroom sauce. A hearty and flavorful dish!

