



Antipasti

Carpaccio di Manzo (N) BD 7.00

Hand-cut Angus beef carpaccio with citrus dressing and pine seeds

Spadellata di Vongole e Capesante BD 7.50

Sautéed clams with pan-seared scallops

Frittura di Calamari e Gamberoni BD 6.00

Fried calamari, prawns, zucchini and artichokes served with fresh tomato sauce

Bresaola della Valtellina BD 8.00

Cured Bresaola with lemon dressing and 36-month aged Reggiano Parmesan

Parmigiana di Melanzane BD 5.25

Baked eggplant with layers of mozzarella in a tomato and basil sauce

Burrata Campana BD 6.00

Organic fresh Burrata cheese from Puglia with Roman Puntarelle salad and anchovy sauce

Pappardelle con Spaghettoni di Vegetali (N) BD 5.75

Homemade pappardelle pasta with seasonal vegetables

Tortino di Merluzzo all'Aceto Rosso BD 7.00

Black cod "tortino" with pine seeds, rosemary and red vinegar

Aragosta alla Siciliana BD 7.75

Fresh poached lobster with Sicilian "Caponata" and tarragon dressing

Cocktail di Gamberoni BD 6.00

Shrimps in a "cocktail sauce" served with grapefruit

Scamorza ai Funghi BD 5.75

Scamorza cheese with wild mushrooms

Insalata Caprese BD 6.00

Organic buffalo mozzarella from Caserta with cherry tomatoes and a fresh light basil sauce

Insalata Mediterranea di Quinoa BD 4.50

Quinoa with avocado, sweet corn and honey mustard vinegarete

Insalate

Misticanza Reale con Frutta BD 4.75

Organic bio salad with fresh fruit, balsamic and bread croutons

Insalata di Spinaci e Roquefort BD 5.00

Baby spinach salad with Roquefort and Champagne vinegar dressing

Insalata Mista di Pollo (N) BD 5.00

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Please notify your waiter if you have any food allergies

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لا تشمل الأسعار رسوم البلدية البالغة 5% ورسوم الخدمة البالغة 10%



Baby greens with grilled organic chicken, Parmesan cheese, avocado, walnuts and red fruit dressing

Insalata Tricolore BD 4.25

Arugula, radicchio and endive salad with balsamic and sesame oil dressing

Paste

Ravioli alla Massaia (A) BD 7.25

Veal, beef and spinach homemade ravioli in a wild mushroom cream sauce

Pappardelle al Telefono BD 7.25

Pappardelle with Casertabuffalo mozzarella in a fresh tomato-basil cream sauce

Linguine all' Aragosta (A) BD 12.00

Linguini with fresh Omani lobster and cherry tomatoes in lobster bisque

Lasagne alla Bolognese BD 6.75

Homemade Bolognese lasagna

Fettuccine alle Delizie di Mare BD 9.00

Seafood fettuccine with tomato concasse

Penne all'Arrabbiata BD 6.75

Penne in a spicy tomato sauce

Gnocchi di Patate ai Quattro Formaggi e Spinaci BD 6.50

Potato gnocchi with a four-cheese sauce and spinach

Spaghetti Chitarra alle Vongole Veraci (A) BD 8.00

Homemade spaghetti with Mediterranean seasonal clams

Rigatoni con Melanzane, Pomodoro e Ricotta Salata BD 7.00

Rigatoni with eggplant, tomatoes and salted Ricotta cheese

Maltagliato Strascicato ai Funghi Porcini BD 7.00

Homemade "maltagliati" pasta in a creamy Bolognese sauce with Porcini mushrooms

Tonnarelli Portofino ai Gamberi e Patate BD 7.50

Tonnarelli pasta "Portofino" style with pesto sauce, prawns and parmantier potatoes

Risotti

Risotto ai Funghi Porcini BD 8.75

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"Carnaroli" risotto with fresh Porcini mushrooms

Risotto ai Gamberoni BD 8.25

"Carnaroli" risotto with jumbo shrimp, orange reduction and crispy red mullet

Risotto con Asparagi e Taleggio BD 8.50

"Carnaroli" risotto with green asparagus and Taleggio cheese

Zuppe

Zuppa ai Funghi Trifolati con Aragosta al Rosmarino (A) BD 5.50

Mushrooms velouté with Omani lobster and rosemary

Vellutata di Asparagi BD 4.50

Bio green Bassano asparagus soup with extra virgin olive oil

Minestrone alla Milanese BD 4.50

Milanese-style classic fresh vegetable soup

Secondi di Pesce

Darna di Cernia Locale con Cozze e Vongole all' Acqua Pazza BD 10.00

Fresh hammour with mussels and clams "acqua pazza" style and sundried tomatoes

Salmone Selvaggio con Passatina di Ceci e Sformatino al Parmigiano BD 12.00

Wild salmon in a chick peas emulsion sauce and Parmesan flan

Tagliata di Tonno alla Mediterranea con Spinaci e Olio di Sesamo BD 12.50

Yellow-tail tuna "tagliata" Mediterranean style with spinach and sesame oil

Branzino all'Isolana BD 18.00

Wild Mediterranean sea bass with black olives, potatoes, cherry tomatoes and thyme

Sogliola di Dover alla Mugnaia BD 19.00

Dover sole "Meuniere" with braised endive

Merluzzo Nero Caramellato BD 13.50

Caramelized Alaskan black cod with sautéed vegetables

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Secondi di Carne

Costoletta di Vitello alla Milanese BD 13.00

Pounded and breaded veal chop served with arugula salad and cherry tomatoes

Filetto Angus alla Griglia con Purea di Patate ed Asparagi BD 17.50

Pan-seared USA certified Angus tenderloin with mashed potatoes and grilled asparagus

Galletto al Mattone BD 8.50

Marinated baby chicken grilled under a stone served with roasted potatoes and sautéed vegetables

Costolette di Agnello alla Toscana BD 11.00

Lamb chop rack in a Tuscan garlic and herbs sauce, roasted potatoes, mushrooms and olives

Ossobuco di Vitello con Risotto allo Zafferano (A) BD 12.75

Slowly braised veal shank served with saffron risotto

Entrecotte di Manzo al Carbon dolce, Insalata di Rucola e Patatine al Rosmarino BD 17.50

Grilled prime-aged New York steak served with arugula salad and roasted rosemary potatoes

Dolci

Cioccolatissimo alla Bice BD 4.50

Soft chocolate soufflé with vanilla ice cream and Millefiori honey

Tiramisu' della Bice (A) BD 4.00

Classic Italian tiramisu

Millefoglie di Cioccolato e Pere con Fondente alle Mandorle (N) BD 4.00

Chocolate "mille feuille" with pears and almond fondue

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Strudel di Mele con Gelato alla Vaniglia e Salsa ai Lamponi BD 4.50
Filo pastry apple strudel with vanilla ice cream and raspberry sauce

Tagliata di Frutta Esotica BD 6.50
Exotic fruit platter

Gelati e Sorbetti della Casa BD 3.50
Selection of ice creams and sorbets

Pannacotta BD 3.50
Pannacotta "Bice-style" with raspberry sauce

Zuccotto alla Fiorentina (N) BD 4.50
Sponge cake "Zuccotto" with chocolate mousse, Mascarpone cheese and orange zest

Frutti di Bosco BD 5.00
Selection of seasonal wild berries topped with homemade Chantilly cream

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