



Fabrizio Donato

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Bice masterfully combines delectable innovation with traditional Italian cuisine, featuring local and seasonal ingredients.

Perfectly located in downtown San Diego's Gaslamp Quarter, just three blocks away from the San Diego Convention Center, BiCE offers Italy's modern sophistication with affordable menu options. Experience BiCE's chic and upscale dining experience, along with our staff's authentic warmth and hospitality that Italy is known for.



Mario Cassineri - Executive Chef Partner

With over 25 years of culinary experience, Chef Mario Cassineri uses his natural and refined talent to create authentic and innovative Italian cuisine at BiCE Ristorante, located in the heart of the Gaslamp District in downtown San Diego. Serving as Executive Chef and partner of the restaurant, Cassineri who was born and raised in Milan, Italy, infuses a taste of cultural flare and tradition into each flavorful dish that he designs.

Francesca Penoncelli - Chef de Cuisine

A seasoned chef with a contagiously positive demeanor, Chef Francesca Penoncelli spreads joy through her beautifully crafted Italian cuisine at BiCE Ristorante, which is located in the heart of San Diego's downtown Gaslamp Quarter. A critical part of the BiCE team, Chef Francesca serves as both sous and pastry chef of the renowned Italian restaurant.



The Cheese Bar Experience...



Surprise your guests the ultimate Italian Cheese Bar experience. Entertain and have a cheese and cold cuts display during your cocktail reception.

**“Best Cheese Bar in San Diego”
- San Diego Magazine**



Hors d'oeuvre

Meat Lovers...

- » Chicken Skewers Marinated In A Soy Lime Sauce
- » Deep Fried Pizza Dough Pillow Filled With Cheese Topped With Parma Prosciutto
- » Roasted Wrapped Asparagus With San Daniele Prosciutto
- » Wrapped Goat Cheese With Homemade Duck Prosciutto
- » Bruschetta With Bresaola And Micro Arugula
- » Bruschetta With Carpaccio And Shaved Parmesan
- » Spoon Of Steak Tartar Topped With Caper Berries
- » Porcini Mushrooms And Pork Belly "Bonbon" In Phyllo Dough

Seafood Fanatics...

- » Flat Bread With Smoked Salmon Asparagus And Mascarpone
- » Smoked Salmon Tartlet
- » Spoon Of Tuna Tartar
- » Sea Scallops Wrapped In Bacon
- » Fresh Atlantic Salmon Wrapped In Smoked Prosciutto And Delicate Root Puree
- » Panko Breaded Shrimp Skewers With A Light Lime Dressing
- » Mini Home Made Crab Cake
- » Flatbread With Lobster, Crab Meat And Fresh Leeks
- » Deep Fried Calamari
- » Salmon Roll With Crab Meat

Only Vegetarian..

- » Kale Chips With Truffle Mascarpone
- » Mini Bouche With Porcini E Mascarpone Cheese
- » Breaded Green Beans With Gorgonzola Sauce
- » Endive Boat With Gorgonzola, Walnut With Dijon Dressing
- » Bruschetta With Tomato And Basil
- » Bruschetta With Mushroom And Parmesan With Truffle Essence
- » Cherry Mozzarella With Multicolor Chino Farm Tomatoes
- » Vegetarian Quiche
- » Zucchini Pancakes With Vegetables
- » Parmesan Tempura
- » Crispy, Breaded Green Beans



MENU 55

First Course *Choice of:*

Velvety Zucchini Soup, Crispy Speck
and Parmesan Truffle Foam (Gluten Free)

Lacinato Kale and Farro Salad with Cranberry,
Mango and Goat Cheese, Lemon
and Rice Vinegar Dressing (Gluten Free)

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Second Course *Choice of:*

*Orecchiette with Hot Italian Sausage and
Broccoli Rabe, Garnished with Fresh Herbs

*Potato gnocchi with Mozzarella Cheese
and Fresh Basil in a Pink Sauce

Chicken Scaloppine with Rosmary, Olives
in White Wine Sauce (Gluten Free)

Pounded Pork Medallions with Parmesan,
Thyme Poached Leeks (Gluten Free)

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Third Course *Choice of:*

Vanilla Panna Cotta with Strawberry Sauce (Gluten Free)

* This dish can be made Gluten Free with slightly different preparation



MENU 1

First Course *Choice of:*

Lacinato Kale and Farro Salad with Cranberry,
Mango and Goat Cheese, Lemon and Rice Vinegar Dressing
(Gluten Free)

Smoked Mozzarella, Multi-color Tomatoes
in Basil Dressing (Gluten Free)

Second Course *Choice of:*

*Homemade Gnocchi with Asparagus, Corn
and Smoked Salmon

Lightly Breaded Lemon Chicken Paillard, Lemon Caper Sauce,
Mixed Green Salad (Gluten Free)

Pan Seared Salmon Filet with Zucchini
and Leeks Risotto (Gluten Free)

Third Course *Choice of:*

Tiramisu

Coconut Panna Cotta and
Fresh Strawberry Sauce (Gluten Free)

* This dish can be made Gluten Free with slightly different preparation



MENU 2

First Course *Choice of:*

Fresh Imported Burrata Cheese with Multi-Color
Organic Tomatoes & Fresh Basil (Gluten Free)

Mixed Green Salad with Lentils, Beets and Goat Cheese
in a Balsamic Dressing (Gluten Free)

Second Course *Choice of:*

*Homemade Potato Gnocchi
in a Basil Pesto Sauce

*Homemade Strozzapreti with
Sauteed Wild Mixed Mushrooms

Third Course *Choice of:*

Beef Tenderloin Medallions with a Mustard Herb Crust
& Glazed Vegetables (Gluten Free)

Fresh Wild Salmon served with
Seasonal Sauteed Veggies (Gluten Free)

Baked Eggplant Parmigiana Garnished with Basil Pesto

Fourth Course *Choice of:*

Almond Panna Cotta with Balsamic Strawberry Sauce
(Gluten Free)

Flourless Chocolate Cake with
Salted Caramel Sauce (Gluten Free)

* This dish can be made Gluten Free with slightly different preparation



MENU 3

First Course *Choice of:*

Pear, Trugole Cheese and Fennel Salad, Crispy Almond
in Lemon Dressing (Gluten Free)

Delicate Leeks Potato and Clams Soup (Gluten Free)

24 Month Aged Parma Prosciutto
with Burrata Cheese (Gluten Free)

Second Course

Yellow Polenta topped with Mushrooms, Mexican Shrimp,
Tomato Lobster Bisque Sauce (Gluten Free)

Third Course *Choice of:*

Pan Seared Salmon Filet with French String Beans,
Potatoes, Drizzled with Pesto (Gluten Free)

Beef Tenderloin with Herb Mustard Crust
& Glazed Vegetables (Gluten Free)

Veal Chop with Mushroom Sauce
& Roasted Potatoes (Gluten Free)

Roasted Chicken filled with Ham & Cheese
served with Fingerlining Potatoes (Gluten Free)

Fourth Course *Choice of:*

Soft Italian Flourless Chocolate Cake
with Mixed Berry Sorbet (Gluten Free)

Strawberry Panna Cotta (Gluten Free)

* This dish can be made Gluten Free with slightly different preparation



MENU 4

First Course *Choice of:*

Mixed Green Salad with Lentils, Beets and Goat Cheese
in a Balsamic Dressing (Gluten Free)

24 Month Aged Parma Prosciutto
with Burrata Cheese (Gluten Free)

Fresh Ahi Tuna Tartare, Chopped Tomatoes
and Celery Root Sauce (Gluten Free)

Second Course *Choice of:*

*Ravioli with Beef, Veal & Spinach in a Mushroom
& Marsala Wine Sauce

*Homemade Gnocchi with Asparagus, Corn
and Smoked Salmon with a Touch of Cream

Third Course *Choice of:*

Pan Seared Chilean Seabass with French String Beans,
Potatoes, Drizzled with Pesto (Gluten Free)

Beef Tenderloin with Herb Mustard Crust
& Glazed Vegetables (Gluten Free)

Veal Chop with Mushroom Sauce
& Roasted Potatoes (Gluten Free)

Roasted Chicken Breasted Stuffed with Prosciutto
and Provolone Cheese (Gluten Free)

Third Course *Choice of:*

Pistachio Panna Cotta with Chocolate Cake (Gluten Free)

Soft Hazelnut Cake with Praline (Gluten Free)

* This dish can be made Gluten Free with slightly different preparation



MENU 5

First Course *Choice of:*

24 Month Aged Parma Prosciutto with Burrata Cheese (Gluten Free)

Mixed Green Salad with Lentils, Beets and Goat Cheese
in a Balsamic Dressing (Gluten Free)

Trio of Tartar: Fresh Ahi Tuna and Avocado - Salmon with Chives
Sea Bass Flavored with Citrus. (Gluten Free)

Second Course *Choice of:*

*Ricotta and Spinach Ravioli with Gorgonzola Sauce

*Orecchiette with Hot Italian Sausage and Broccoli Rabe,
Garnished with Fresh Herbs

*Homemade Gnocchi with Mushrooms,
Smoked Prosciutto "Speck" in a Light Cream Sauce

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Third Course *Choice of:*

*Pistachio Crusted Rack of Lamb with
Braised Leeks, Barbera Sauce

Pan Seared Chilean Seabass with French String Beans,
Potatoes, Drizzled with Pesto (Gluten Free)

Salmon & Beef Tenderloin on Braised Lentils
with Micro Arugula & a White Wine Sauce (Gluten Free)

Roasted Chicken Breast Stuffed with
Ham and Cheese served with Kale Salad (Gluten Free)

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Fourth Course *Choice of:*

*Chef's Creation of Milano Style Individual Dessert Platters

* This dish can be made Gluten Free with slightly different preparation



MILANO ROOM

Diagram party of 52

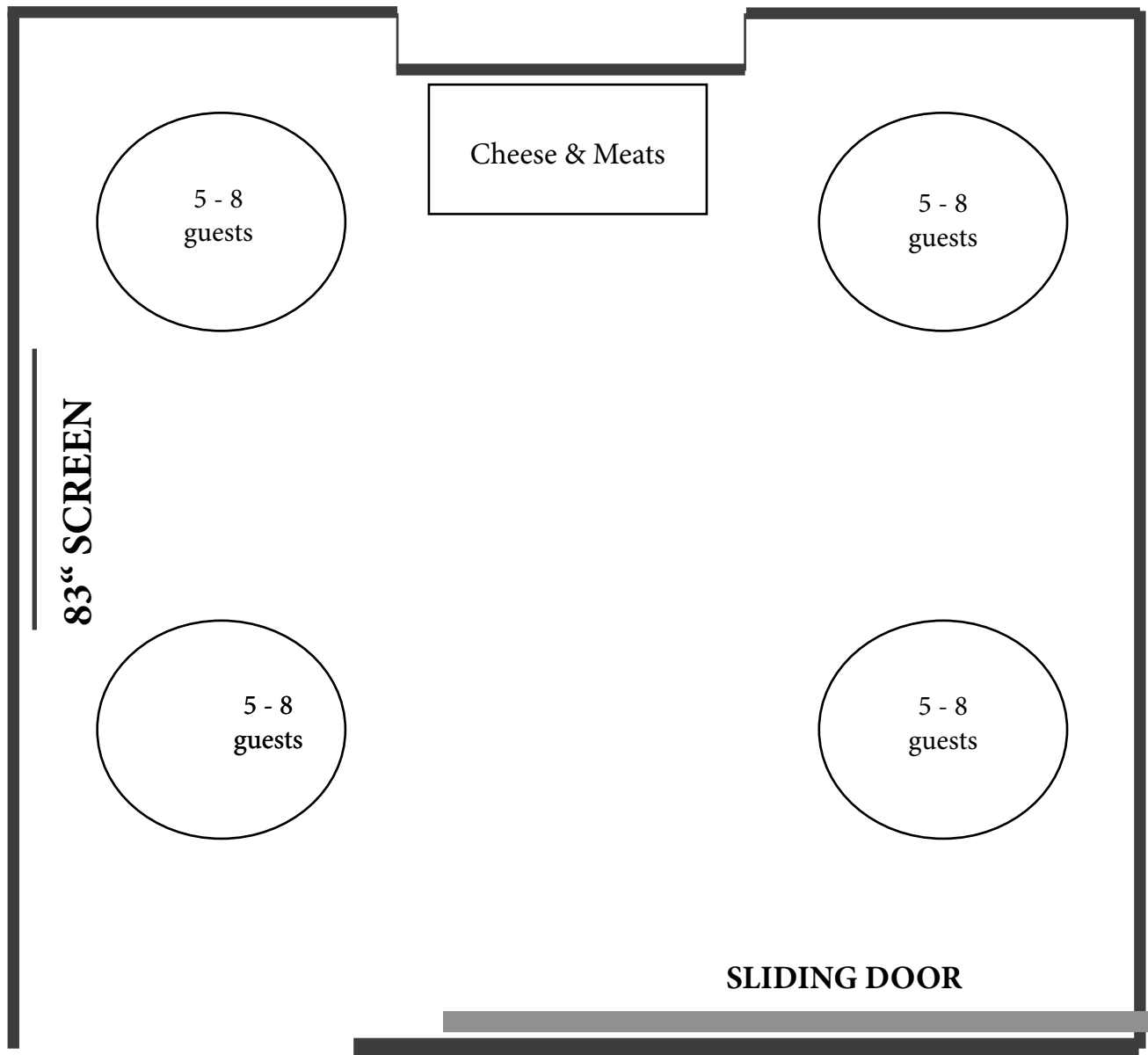
MAXIMUM CAPACITY:
Seat Down Dinner: 52
Cocktail Style: 65





MILANO ROOM

Diagram party of 32





MILANO ROOM

Diagram party of 20

