

*Bigio*

[ Sweetness to imagine happiness. ]

RISTORANTE BIGIO

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San Pellegrino Terme (BG) Viale Papa Giovanni XXIII, 56 0345.21058



## TASTING MENU

### *TRIP in Val BREMBANA*

Cold cuts and cheese platter with jam and focaccia

Typical Ravioli from Bergamo

Traditional 'nosecc' (cabbage roll) with polenta

Polenta and osei (the sweet of Gods)

40.00

*The tasting menus are intended exclusively for the entire table*

Cover Charge 3.50



## APPETIZERS

Beef tartare, pumpkin, sesame and black truffle	18.00
Aubergine Parmigiana, Stracciatella cheese and basil	15.00
Confit artichoke, Taleggio cheese fondue and toasted pine nuts	14.00
Fried prawn and calamari with creamed potatoes	18.00



## FIRST COURSES

Pumpkin and potato gnocchi, Stracchino cheese from Valtorta and chocolate	17.00
Mezze maniche with barbecued cabbage cream, hazelnuts, pomegranate gel and ricotta cheese	15.00
Tortelli with rabbit, olives and potatoes	18.00
Chardonnay Risotto, scampi, prawns and lime	20.00



## SECOND COURSES

Duck breast, mandarin sauce, stewed savoy cabbage and celeriac cream	25.00
Medallion of larded pork, chanterelles and rum sauce	20.00
Belgian endive cooked in hazelnut cream, apple and chestnut puree	16.00
Codfish, bagna cauda mousse, zucchini and sea lettuce powder	24.00
Rib-Eye beef from our Orobie Mountains	6.00/hg
T-bone beef from our Orobie Mountains	7.00/hg
Garronese beef fillet (ITA)	10.00/hg



## DESSERT

Tiramisù with Bigio biscuits	8.00
Chocolate and pear cake with fiordilatte ice cream	8.00
Walnut semifreddo, fig and salted caramel	8.00
Baked wheat pastiera, ricotta cheese and apples	8.00

*\*depending on the market some products may be stored at low temperatures*



## DESSERT AND AROMATISED WINES

Moscato Dolce Akoja LE CORNE		25.00
Il Lumine (Passito Moscato giallo) LE CORNE		40.00
Vin Santo di Chianti Classico FELSINA	2009	55.00
Recioto di Soave PIEROPAN	2017	35.00
Barolo Chinato FRANCO CONTERNO		45.00