

Bigio

[Sweetness to imagine happiness.]

RISTORANTE BIGIO

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



TASTING MENU

A MANO LIBERA

5 surprise tastings of our cuisine, chosen by the Chefs

60.00

TRIP in Val BREMBANA

Platter of cold cuts and cheeses of our land

Beef tartare, roasted stracchino, egg, sage in polenta tempura

Typical Ravioli from Bergamo

Boneless rabbit back with homemade polenta
and mousse of dried porcini mushrooms

Our Tiramisu

45.00

The tasting menus are intended exclusively for the entire table

Cover Charge 3.50



APPETIZERS

Trout cooked at low temperature, cream of Lancinato kale, pumpkin and bacon	15.00
Grilled cabbage, cream of local chestnuts, pomegranate	15.00
Platter of cold cuts and local cheese	12.00
Beef tartare, roasted stracchino, egg, sage in polenta tempura	18.00
Snalis, Polenta, parsley	15.00

FIRST COURSES

Typical Ravioli from Bergamo	15.00
Cocoa tagliatelle with deer ragout, apple and chestnuts	18.00
Carnaroli risotto with cream of Savoy cabbage, local cheese and black garlic	18.00
Potato gnocchi, beetroot, creamed cod with cream of borlotti beans and aromatic oil	20.00



SECOND COURSES

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
Braised veal cheek and mashed potato with rosemary	20.00
Boneless rabbit back with homemade polenta and mousse of dried porcini mushrooms	20.00
Grilled octopus with carrot puree and garlic and oil chicory	22.00
Selection of local cheese	15.00
Roast rack of lamb with artichoke with pistachio and liquorice gel	25.00

DESSERT

Pistachio semifreddo, meringue and tangerine egnog mousse	8.00
Nougat crème brûlée	8.00
Our Tiramisù	8.00
Dark chocolate tart with vanilla pears and hazelnuts	8.00

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