

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

Our local cheese, jams and salami

Small traditional 'nosecc' (cabbage roll) with polenta

Typical Ravioli from Bergamo

Braised veal cheek with mashed potato

Polenta and osei (the sweet of Gods)

45.00

The tasting menus are intended exclusively for the entire table

Cover Charge 3.50

APPETIZERS

Seared scallops, agrì, marinated courgettes, burnt leek and puffed rice	20.00
Tomato bowl, Roccoco mousse and grilled aubergine	16.00
Carpaccio of veal, parmesan cheese, morels and hazelnuts	18.00
Warm rabbit salad with extra virgin olive oil, pan brioche and misticanze with raspberry vinegar	17.00

FIRST COURSES

Carnaroli risotto with coconut milk, raw red prawns peanuts and vanilla	20.00
Ricotta cheese gnocchi in cream of carrots, mussels and spinach	16.00
Tagliatelle with lamb meat sauce, Taggiasca olives, lemon and toasted almonds	17.00
Tortelli filled with potato, Monte cheese and texture of green beans	18.00



SECOND COURSES

Fish of the day	24.00
Squid stuffed with cod, purple potato and cream of peas with mint	21.00
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
Grilled cockerel served with rustic potato and Romesco sauce	22.00
Crispy pork belly, sweet and sour spring onion and mashed mustard pears	22.00

DESSERT

White chocolate and meringue semifreddo with raspberry soup	8.00
Pistachio and banana crème brûlée	8.00
Our Tiramisù	8.00
Lemon cream tart and thyme-flavoured burnt meringue	8.00

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