

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

Marinated duck breast, cooked egg Mayonnaise, agretti and crusty bread	18.00
Beef tartare, local ricotta cannolo and raw asparagus salad	16.00
Bruschetted fennel, peas mousse, orange and mint gel	12.00
Roast octopus, turnip greens, stracciatella cheese and anchovies	18.00



FIRST COURSES

Risotto with green asparagus, liquorice and toasted almonds	17.00
Mezze maniche "Monte & Pepe"	16.00
Potato tortelli with sausage ragout and crispy leeks	18.00
Bread and spinach gnocchi, shellfish sauce, saffron and raw prawns	20.00

SECOND COURSES

Bergamo-style pork ribs cooked at low temperature with fried polenta	20.00
Venison sirloin with camomile, mashed roast potatoes with hazelnut and Amaro San Pellegrino sauce	28.00
Baked aubergine, roccolo mousse, spring onion cream and artichokes in tempura	16.00
Grilled sea bass fillet, panzanella sauce, pak choi and cold wild garlic béarnaise sauce	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
Shortcrust pastry, strawberries and classic eggnog mousse	8.00
Chocolate and pear cake with walnut ice cream	8.00
Mango semifreddo, white chocolate sauce and meringue	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