

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

Veal cheek stewed in Valcalepio red wine 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

Barbecued white asparagus, Taleggio cheese mousse, agretti and almonds	15.00
Beef tartare, blanched peas and stracciatella cheese	18.00
Squid stuffed with bread and anchovies, and sautéed turnip greens	18.00
Octopus, coconut milk, herbs and parsley oil	20.00



FIRST COURSES

Potato gnocchi and tomato sauce, saffron and crispy asparagus	16.00
Tagliatelle with Branzi cheese, green beans and potatoes	16.00
Cod tortello, cauliflower and tuna roe	18.00
Green celery risotto, clam ragout and lemon	20.00



SECOND COURSES

Lamb loin, potato mousse, chicory pesto and blueberry sauce	30.00
CBT pork cup, pea puree and red Valcalepio spiced sauce	20.00
Fished according to market	25.00
Crispy angler fish chunks, glazed spring onion sauce and colli escarole	20.00
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
Peach and amaretti cheesecake	8.00
Cinnamon waffle, strawberries, and white chocolate and orange sauce	8.00
Cocoa shortcrust, lemon cream, pine nuts and fiordilatte ice cream	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	4.50
Il Lumine (Passito Moscato giallo) LE CORNE		40.00	8.00
Vin Santo di Chianti Classico FELSINA	2009	55.00	12.00
Recioto di Soave PIEROPAN	2017	35.00	7.00
Recioto della Valpolicella STEFANO ACCORDINI	2020	45.00	9.00