

*Bigoli*

RISTORANTE ITALIANO



**M E N U**

**FRESH PASTA  
GASTRONOMY  
MOZZARELLA BAR**



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Bigoli is a homemade Italian pasta made with duck eggs prepared with buckwheat or wheat flour.

It looks like the great pasta.

Traditionally, Bigoli prepare men for their own use, since for this type of pasta a very steep dough is used



Traditions of Italian cooking



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## BREAKFAST MENU

Every day from 8:00 to 11:00 and on weekends from 8:00 to 14:00

	g	uah
<b>Tramezzini with spicy salami</b>	175	<b>145</b>
<b>Tramezzini with smoked salmon</b>	120	<b>235</b>
<b>Yogurt with pineapple chutney and granola</b>	100/120/15	<b>125</b>
<b>Porridge of quinoa and coconut milk</b>	330	<b>165</b>
<b>Scramble with quinoa and tomatoes, served on a large buckwheat bruschetta</b>	100/180/40	<b>236</b>
<b>Poached eggs with avocado mousse, tomatoes, and mozzarella</b>	2 pcs./70/100/50	<b>296</b>
<b>Tender meat of calf on a large buckwheat bruschetta with tomato sauce and poached eggs</b>	2 pcs./80/80/130	<b>320</b>
<b>Poached eggs with smoked salmon and hollandaise sauce</b>	2 pcs./90/90/50	<b>340</b>
<b>Poached eggs with Philadelphia cheese, spinach, and smoked salmon</b>	2 pcs./100/120/40	<b>320</b>
<b>Poached eggs with parmesan sauce and truffle</b>	2 pcs./100/60	<b>320</b>
<b>Cottage cheese pancakes with fruit compote</b>	250	<b>145</b>
<b>Croissant</b>	35	<b>55</b>
<b>Oatmeal with pear chutney and granola on water or milk</b>	300	<b>96</b>

### You can also order:

• <b>sour cream</b>	50	<b>17</b>
• <b>honey</b>	25	<b>22</b>
• <b>jam</b>	30	<b>24</b>
• <b>granola</b>	50	<b>37</b>
• <b>soybean milk</b>	100	<b>38</b>
• <b>mild-cured salmon with dill</b>	50	<b>175</b>
• <b>black truffle</b>	3	<b>140</b>

## SPECIAL PRICE FOR PROSECCO ON SATURDAYS AND SUNDAYS

from 8:00 to 16:00

<b>Prosecco Brut (Martini)</b>	150	<b>175</b>
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## MOZZARELLA BAR

	g	uah
<b>Cow milk mozzarella</b>	125	<b>168</b>
<b>Mozzarella di bufala</b>	100	<b>189</b>
<b>Mozzarella burrata</b>	125	<b>189</b>
<b>Mozzarella stracciatella from Campania</b>	100	<b>189</b>
<b>Mozzarella affumicata</b>	125	<b>189</b>
<b>With your choice of:</b>		
<b>Homemade pesto</b>	25	<b>64</b>
<b>Baked sweet pepper</b>	75	<b>78</b>
<b>Meat platter</b> (mortadella, prosciutto, salami)	60	<b>98</b>
<b>Mortadella - famous steamed pork sausage from Bologna</b>	50	<b>85</b>
<b>Tomatoes with fresh rocket</b>	115	<b>98</b>
<b>Tasting for two.</b> Mozzarella di bufala, mozzarella burrata, mortadella, salami contadino, prosciutto, tomatoes	225/65/50	<b>485</b>
<b>Tasting for four.</b> Cow milk mozzarella, burrata, mozzarella stracciatella, baked sweet pepper, tomatoes, rocket	300/75/65	<b>498</b>

*The price of mozzarella may vary depending on weight*

## TO WINE

<b>Sun-dried tomatoes</b>	50	<b>86</b>
<b>Ligurian olives</b>	100	<b>87</b>
<b>Pickled artichokes</b>	100	<b>198</b>
<b>Meat antipasti — Italian sausages</b>	125/35	<b>296</b>
<b>Cheese antipasti — Italian cheese with honey</b>	160/70	<b>410</b>
<b>San Daniele—prosciutto with bone</b>	50	<b>195</b>
<b>Salami Napoli Piccante</b>	50	<b>85</b>
<b>Prosciutto Di Parma</b>	50	<b>110</b>
<b>Pancetta Stecata</b>	50	<b>112</b>
<b>Salami Pasano</b>	50	<b>120</b>

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## APPETIZERS

	g	uah
<b>Chicken terrine with truffle oil and croutons</b>	90/20/70	<b>116</b>
<b>Salmon carpaccio with honey and mustard sauce</b>	90/30/35	<b>285</b>
<b>Veal carpaccio with truffle</b>	90/50	<b>345</b>
<b>Sea bass crudite with tomatoes and passionfruit</b>	250	<b>385</b>
<b>Salmon and avocado tartare</b>	225	<b>312</b>
<b>Fresh tuna tartar with baked vegetables</b>	240	<b>325</b>
<b>Crispy shrimps with Italian salsa</b>	150/50	<b>296</b>

## BRUSCHETTA

<b>Bruschetta with pesto and baked sweet pepper</b>	110	<b>134</b>
<b>Bruschetta with tomatoes and basil</b>	135	<b>106</b>
<b>Bruschetta with avocado tartare and smoked salmon</b>	120/30	<b>245</b>
<b>Bruschetta with salmon and cream horseradish</b>	250	<b>320</b>

## SALADS

<b>Burrata with quinoa, anchovies and three varieties of tomatoes</b>	330	<b>345</b>
<b>Farmer salad with salmon, avocado and potatoes</b>	230	<b>265</b>
<b>Green mix of tomato salad and truffle flavor</b>	165	<b>185</b>
<b>Eggplant Salad with Tomatoes and Goat Cheese</b>	300	<b>212</b>
<b>Warm salad with grilled veal</b>	180	<b>256</b>
<b>Spinach, avocado and prawns salad</b>	250	<b>334</b>
<b>Romaine salad with turkey, crispy ciabatta, poached egg and homemade dressing</b>	250	<b>224</b>

## SOUPS

<b>Tortellini with chicken broth and truffle flavor</b>	300	<b>125</b>
<b>Tomato soup with seafood</b>	300	<b>295</b>
<b>Tuscan-style minestrone</b>	300	<b>130</b>
<b>Cream soup with pumpkin</b>	300	<b>125</b>



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## HOMEMADE PASTA

	g	uah
<b>Bigoli with duck</b>	280	<b>220</b>
<b>Fregola with mussels, salmon, shrimps, sea bass and scampia</b>	350	<b>820</b>
<b>Tagliatelle with porcini</b>	300	<b>255</b>
<b>Ravioli with rabbit</b>	190	<b>212</b>
<b>Ravioli with spinach</b>	190	<b>225</b>
<b>Ravioli stuffed with mozzarella and tomatoes</b>	270	<b>260</b>
<b>Carbonara with burrata</b>	375	<b>326</b>
<b>Homemade lasagna</b>	285	<b>252</b>
<b>Homemade cannelloni with rabbit</b>	260	<b>285</b>
<b>Linguine with zucchini and shrimps</b>	360	<b>289</b>
<b>Linguine with seafood</b>	350	<b>350</b>

## RISOTTO

<b>Quattro Formaggi risotto</b>	270	<b>240</b>
<b>Risotto with porcini and truffle flavor</b>	270	<b>275</b>
<b>Polenta with mushrooms and truffle flavor</b>	350	<b>196</b>

## PIZZA

<b>Margherita - mozzarella, tomatoes and basil</b>	250	<b>136</b>
<b>With prosciutto cotto, tomatoes, cream, mozzarella and basil</b>	360	<b>188</b>
<b>With spicy salami, tomatoes and mozzarella</b>	330	<b>184</b>
<b>Quattro formaggi</b>	350	<b>265</b>
<b>With coppa, burrata and sun-dried tomatoes</b>	380	<b>255</b>

*Dear visitor, if you wish, any traditional pasta dish can be replaced with gluten-free or buckwheat pasta for you.*



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## FISH AND SEAFOOD

	g	uah
<b>Scottish salmon Label Rouge with potatoes and cream horseradish</b>	215	<b>435</b>
<b>Sea bass baked in parchment, served with asparagus and cherry tomatoes</b> (the price is indicated for 100 grams)	100	<b>190</b>
<b>Halibut with spicy vegetable salsa</b>	100/130	<b>375</b>
<b>Grilled sea bass or dorado</b>	120/35	<b>298</b>
<b>Large grilled tiger prawns with garlic sauce and salad</b>	430/75	<b>1450</b>
<b>Fresh scampi</b>	500	<b>1590</b>

## MEAT

<b>Lamb cutlets with mashed potatoes</b>	200/100/35	<b>265</b>
<b>Milanese-style cutlet with saffron risotto</b>	225/140/35	<b>295</b>
<b>Veal medallions in Marsala sauce</b>	150/60/50	<b>345</b>
<b>Roast beef with truffle flavor</b>	180/30/50	<b>398</b>
<b>Duck with pear in red wine</b>	150/170	<b>410</b>

## VEGETABLES

<b>Caponata</b>	200	<b>175</b>
<b>Spinach with garlic</b>	150	<b>128</b>
<b>Grilled vegetables</b>	180	<b>135</b>
<b>Asparagus</b>	100	<b>275</b>
<b>Potatoes backed in Italian herbs</b>	150	<b>78</b>



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## PASTRY

	g	uah
<b>Grissini</b>	100	<b>35</b>
<b>Focaccia with rosemary and olive oil</b>	80	<b>58</b>
<b>Focaccia with pesto and tomatoes</b>	175	<b>132</b>
<b>Bread basket — ciabatta and grissini</b>	120/20	<b>58</b>
<b>Gluten-free bread</b>	100	<b>79</b>

## DESSERT

<b>Homemade Tiramisu</b>	120	<b>138</b>
<b>Panna cotta with strawberry sauce</b>	120/20	<b>102</b>
<b>Caramel cream with passionfruit sorbet</b>	120/50	<b>175</b>
<b>Homemade cheesecake</b>	150/30	<b>175</b>
<b>Ice-cream</b>		
– vanilla, chocolate	60	<b>56</b>
<b>Sorbet</b>		
• lemon, strawberry	60	<b>56</b>
• passionfruit, mango	60	<b>65</b>

## ITALIAN CHEESE

<b>Moliterno al Tartufo</b>	50	<b>195</b>
<b>Barolo</b>	50	<b>195</b>
<b>Taleggio</b>	50	<b>95</b>
<b>Grana Padano</b>	50	<b>96</b>
<b>Robiola</b>	50	<b>98</b>
<b>Gorgonzola Dolce</b>	50	<b>98</b>

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## BAR

### WATER

	ml	uah
AcquaPanna still	500/750	110/148
S. Pellegrino sparkling	500/750	110/148
Borjomi glass sparkling	330	78
Morshinska Premium still	330/750	58/102
Morshinska Premium low carbonated	330/750	58/102

### FRESH SQUEEZED JUICE

Carrot	200	75
Apple	200	80
Orange	200	85
Mandarin	200	85
Garnet	200	96
Grapefruit	200	88
Pineapple	200	175

### VITAMIN SMOOTHIES

Smoothie with pineapple, strawberry, banana and cream	200	98
Smoothie with blueberry, pineapple, apple and organic yoghurt	200	136
Green smoothie with avocado, spinach, pear and organic yoghurt	200	155

### MILKSHAKES WITH HOME-MADE ICE CREAM

Vanilla tenderness	180	132
Strawberry panna cotta	180	132

### HOME-MADE ITALIAN LEMONADE

Citrus, ginger	250/1000	48/190
Basilic	250/1000	50/220
Passion fruit	1000	260

### SOFT DRINKS

Coca-Cola , Coca-Cola Light, Coca-Cola Zero	250	48
Sprite, Fanta	250	48
Schweppes Tonic in assortment	250	48
Burn	250	75
“Rich” juices in assortment	200	42



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## COFFE ILLY

	ml	uah
<b>Ristrett</b>	15	<b>58</b>
<b>Espresso / Espresso maciato</b>	30	<b>58</b>
<b>Americano</b>	120	<b>65</b>
<b>Capuchino</b>	120	<b>65</b>
<b>Latte</b>	220	<b>68</b>
<b>Affogatto Limoncello / Nocino / Amaro Montenegro</b>	110	<b>125</b>
<b>Raf</b>	250	<b>78</b>
<b>Flat white</b>	200	<b>82</b>
<b>Glace</b>	120	<b>85</b>
<b>Frappe</b>	120	<b>65</b>
<b>Chocolate Cocoa with marshmallow</b>	250	<b>55</b>

## TEA

### Homemade tea with berries, fruits and herbs

<b>Sea-buckthorn &amp; orange</b>	600	<b>125</b>
<b>Cranberry &amp; mint</b>	600	<b>125</b>
<b>Raspberry &amp; ginger</b>	600	<b>125</b>
<b>Homemade tea with fruits</b>	600	<b>125</b>

### Green tea

<b>Sencha Senpai</b>	400	<b>85</b>
<b>Royal Jasmine Chung Hao</b>	400	<b>85</b>
<b>Grun Matinee</b>	400	<b>85</b>
<b>Sakura! Sakura! (TWG)</b>	400	<b>110</b>

### Black tea

<b>Darjeeling Castelton</b>	400	<b>85</b>
<b>Imperial Earl Grey</b>	400	<b>85</b>

### Herbal tea

<b>Wellness cup</b>	400	<b>85</b>
<b>Lemongrass</b>	400	<b>85</b>

### Fruit tea

<b>Red Fruit Flash</b>	400	<b>85</b>
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## COCKTAILS

	ml	uah
<b>Aperol Spritz</b> Aperol, Prosecco Marini, orange	150	195
<b>Hugo</b> Prosecco Martini, St-Germain, lime, mint	150	195
<b>Passion fruit Spritz</b> Prosecco Martini, Malibu, sorbet passion fruit, Bacardi rum	180	195
<b>Negroni by Martini</b> Martini Riserva Rubino, Martini Bitter, Bombay Sapphire	90	195
<b>Grey goose le grand fizz</b> Vodka grey goose, liqueure st-germain, soda	160	195
<b>Sgroppino</b> Homemade cream-limoncella, lemon sorbet, lemon fresh juice	220	195
<b>Basil beauty</b> Absolut citron, coconut sorbet, basil, passionfruit puree, pineapple	150	195

## VERMOUTHS

<b>Martini Rosso</b>	50	56
<b>Martini Bianco</b>	50	56
<b>Martini Extra Dry</b>	50	56
<b>Martini Gran Lusso</b>	50	90
<b>Martini Riserva Ambrato</b>	50	90
<b>Martini Riserva Rubino</b>	50	90



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## TINCTURES

	ml	uah
<b>Homemade cream-limoncella</b>	50	<b>48</b>
<b>Homemade grapefruitocella</b>	50	<b>48</b>
<b>Grappa Di Montefiorentine Ca' Rugate</b>	50	<b>260</b>
<b>Amaro Averna</b>	50	<b>75</b>
<b>Amaro Segesta di Virtus Siciliano</b>	50	<b>145</b>
<b>Amaro di Angostura</b>	50	<b>105</b>
<b>Fernet Branca</b>	50	<b>170</b>
<b>Unicum zwack</b>	50	<b>105</b>
<b>Limoncina Bottega</b>	50	<b>145</b>
<b>Martini Bitter</b>	50	<b>85</b>
<b>Becherovka</b>	50	<b>95</b>
<b>Amaro Montenegro</b>	50	<b>115</b>
<b>Di Nero crema caffe</b>	50	<b>115</b>
<b>Amaro Quintessentia Nonino</b>	50	<b>170</b>
<b>Amaro Cynar</b>	50	<b>95</b>
<b>Jagermeister</b>	50	<b>130</b>
<b>Limoncella Lucsardo</b>	50	<b>115</b>
<b>Fernet Lucsardo</b>	50	<b>105</b>
<b>Amaro Abano Lucsardo</b>	50	<b>105</b>
<b>Digestive tasting set</b>	100	<b>165</b>

## SHERRY

<b>Sherry De Luxe Cream Capataz Andres Lustau (sweet)</b>	0,05	<b>100</b>
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## PORTO

<b>Quinta do Portal 10 Year Old Tawny Porto</b>	50	<b>250</b>
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## VODKA

	ml	uah
<b>Staritsky &amp; Levitsky</b>	50	<b>125</b>
<b>Grey Goose</b>	50	<b>175</b>
<b>SKYY 90</b>	50	<b>112</b>
<b>Nemiroff Premium</b>	50	<b>62</b>
<b>Nemiroff LEX</b>	50	<b>87</b>
<b>Absolut</b>	50	<b>95</b>
<b>Pisco Barsol Primero Queberna Perola</b>	50	<b>120</b>

## BLENDED WHISKY

<b>Dewars White Label</b>	50	<b>125</b>
<b>Dewar's 12 Years Old</b>	50	<b>165</b>
<b>Ballantines 12 Years Old</b>	50	<b>170</b>
<b>Chivas Regal 12 Years Old</b>	50	<b>220</b>
<b>Chivas Regal 18 Years Old</b>	50	<b>340</b>
<b>Nikka From The Barrel</b>	50	<b>360</b>

## SINGLE MOLT WHISKY

<b>Talisker 10 YO</b>	50	<b>290</b>
<b>Glenfiddich 12 Years Old</b>	50	<b>280</b>
<b>The Glenlivet 12 Years Old</b>	50	<b>310</b>
<b>Makallan 12 Years Old</b>	50	<b>360</b>
<b>Glenmorangie Nectar D'Or</b>	50	<b>360</b>
<b>Glenmorangie original</b>	50	<b>330</b>
<b>Ardbeg 10 Years Old</b>	50	<b>250</b>



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## IRISH WHISKEY

	ml	uah
<b>Jameson</b>	50	<b>150</b>

## AMERICAN WHISKEY

<b>Bulleit 10</b>	50	<b>255</b>
<b>Jack Daniel's</b>	50	<b>175</b>

## COGNAC

<b>Baron Otard V.S.O.P. Fine Champagne</b>	50	<b>225</b>
<b>Hennessy V.S</b>	50	<b>210</b>
<b>Hennessy V.S.O.P</b>	50	<b>330</b>
<b>Martell V.S.</b>	50	<b>195</b>
<b>Martell V.S.O.P</b>	50	<b>320</b>
<b>Martell X.O</b>	50	<b>690</b>

## CALVADOS

<b>Boulard V.S.O.P. (Pays d'Auge)</b>	50	<b>285</b>
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## RUM

<b>Oakheart</b>	50	<b>125</b>
<b>Bacardi Carta Blanca</b>	50	<b>125</b>
<b>Bacardi Carta Negra</b>	50	<b>125</b>
<b>Bacardi Carta Oro</b>	50	<b>125</b>
<b>Bacardi Ocho Ano</b>	50	<b>155</b>
<b>Zacapa Centenario 23 Years Old</b>	50	<b>310</b>

## GIN

<b>Beefeater</b>	50	<b>104</b>
<b>Bombay Sapphire</b>	50	<b>140</b>



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## TEQUILA

	ml	uah
<b>Don Julio Anejo</b>	50	<b>250</b>
<b>Olmecca Altos Reposado 100% AGAVA</b>	50	<b>160</b>

## GRAPPA

<b>Grappa di Moscato Moncalvina (Coppo)</b>	50	<b>260</b>
<b>Grappa di Moscato Berta</b>	50	<b>245</b>
<b>Grappa Il Prosecco di Nonino UE</b>	50	<b>270</b>
<b>Acquavitae Berta 1988</b>	50	<b>340</b>
<b>Grappa Barili di Sassicaia</b>	50	<b>620</b>

## LIQUEURS

<b>Sambuca Molinari</b>	50	<b>118</b>
<b>St-germain</b>	50	<b>170</b>
<b>Malibu</b>	50	<b>118</b>
<b>Cointreau</b>	50	<b>120</b>

## BOTTLED BEER

<b>Guinness Draught</b>	330	<b>136</b>
<b>Löwenbräu</b>	330	<b>145</b>
<b>Baladin Isaac</b>	330	<b>160</b>
<b>Stella Artois 6/a</b>	500	<b>88</b>



