

Bigoli

RISTORANTE ITALIANO

CHEF'S NEW MENU

Gazpacho with pink tomatoes and buffalo mozzarella	250/60 g	232
Ronco Del Cero DOC Sauvignon (Venica & Venica) 2018	150 ml	380
Cauliflower soup with black truffle	300 g	246
Tenuta di Castiglioni IGT Cabernet/Merlot/Sangiovese (Frescobaldi) 2015	150 ml	595
Veal and vegetable salad	290 g	287
Roero Arneis DOCG Gianat (Angelo Negro) 2017	150 ml	290
Tagliatelle pasta with black truffle	240 g	318
Marina Cvetic IGT Chardonnay (Masciarelli) 2017	150 ml	540
Pasta alla Norma with Eggplant	245 g	256
Pinot Noir Riserva DOC (San Michele Appiano) 2017	150 ml	390
Risotto Bianco with black truffle	270 g	284
Argilio IGT Cabernet Franc (Podwrmuovo a Palazzone)	150 ml	480
Seafood sauteed	320 g	865
Memundis DOC Chardonnay (Gian Piero Marrone) 2016	150 ml	400
Farm sea bass of cauliflower puree	290 g	494
Pinot Noir Riserva DOC (San Michele Appiano) 2017	150 ml	390
Grilled duck with polenta and berries	300 g	396
Hebo IGT Cabernet Sauvignon - Merlot - Sangiovese (Petra) 2017	150 ml	330
Pizza with white mushrooms and ricotta	320 g	220
Tino DOC Vermentino di Sardegna (Mora & Memo) 2018	150 ml	245
Pizza with black truffle	450 g	465
Barbaresco DOCG Coste Rubin (FontanaFredda)	150 ml	470

AUTHOR'S DESSERTS WITH ICE CREAM

Ice cream with rhubarb and white chocolate sauce	60/100 g	89
Vanilla ice cream with berries and raspberry sauce	60/180 g	155
Coffee ice cream and pistachio profiterole	40/60 g	145
Ice cream millefeuille	160 g	190
Dindarello IGT Moscato (Maculan) 2017 Dolce 100 ml	100 ml	300

Dear guest, if you are allergic to any product - let your waiter know!



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