

Bigoli

RISTORANTE ITALIANO



M E N U

**FRESH PASTA
GASTRONOMY
MOZZARELLA BAR**



Bigoli

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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

	g	uah
Tramezzini with spicy salami	175	130
Tramezzini with smoked salmon	120	235
Oatmeal with berries and granola on water or milk	300	86
Cottage cheese pancakes with berries	250	135
Yogurt with granola, berries and raspberry jam	100/120/15	125
Waffels with apricot jam, burrata and prosciutto crudo	300	365
Scramble with quinoa and tomatoes	100/180/40	236
Poached eggs with avocado mousse, tomatoes, and mozzarella	2 pcs./70/100/50	280
Poached eggs with vitello tonato	350	320
Poached eggs with smoked salmon and hollandaise sauce	2 pcs./90/90/50	340
Poached eggs with Philadelphia cheese, spinach, and smoked salmon	2 pcs./100/120/40	320
Poached eggs with parmesan sauce and truffle	2 pcs./100/60	320

You can also order:

• sour cream	50	17
• honey	25	22
• jam	30	24
• granola	50	37
• soybean milk	100	38
• mild-cured salmon with dill	50	165
• black truffle	3	120

SPECIAL PRICE FOR PROSECCO ON SATURDAYS AND SUNDAYS

from 8:00 to 16:00

Prosecco Brut (Martini)	150	135
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MOZZARELLA BAR

	g	uah
Cow milk mozzarella	125	162
Mozzarella di bufala	100	187
Mozzarella burrata	125	187
Mozzarella stracciatella from Campania	100	187
Mozzarella affumicata	125	187
With your choice of:		
Homemade pesto	25	64
Baked sweet pepper	75	78
Meat platter (mortadella, prosciutto, salami)	60	98
Tomatoes with fresh rocket	115	98
San Daniele — prosciutto with bone	50	185
Tasting for two. Mozzarella di bufala, mozzarella burrata, mortadella, salami contadino, prosciutto, tomatoes	225/65/50	485
Tasting for four. Cow milk mozzarella, burrata, mozzarella stracciatella, baked sweet pepper, tomatoes, rocket	300/75/65	498

The price of mozzarella may vary depending on weight

TO WINE

Sun-dried tomatoes	50	86
Ligurian olives	100	87
Pickled artichokes	100	198
Meat antipasti — Italian sausages	125/35	286
Cheese antipasti — Italian cheese with honey	160/70	398

Dear visitor, if you are allergic to any product, inform our waiters!



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APPETIZERS

	g	uah
Chicken terrine with truffle oil and croutons	90/20/70	116
Salmon carpaccio with honey and mustard sauce	90/30/35	275
Veal carpaccio with truffle	90/50	338
Sea bass crudite with tomatoes and passionfruit	250	365
Salmon and avocado tartare	225	298
Fresh tuna tartar with baked vegetables	240	298
Crispy shrimps with Italian salsa	150/50	296

BRUSCHETTA

Bruschetta with tomatoes and basil	135	98
Bruschetta with pesto and baked sweet pepper	110	116
Bruschetta with avocado tartare and smoked salmon	120/30	234

SALADS

Romaine salad with turkey, crispy ciabatta, poached egg and homemade dressing	250	198
Eggplant Salad with Tomatoes and Goat Cheese	300	186
Warm salad with grilled veal	180	234
Farmer salad with salmon, avocado and potatoes	230	256
Burrata with quinoa, anchovies and three varieties of tomatoes	330	336
Spinach, avocado and prawns salad	250	334

SOUPS

Chicken broth with home-made noodles	300	96
Tortellini with chicken broth and truffle flavor	300	112
Tuscan-style minestrone	300	122
Cream soup of cauliflower with truffle flavor	300	125
Tomato soup with seafood	300	295



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HOMEMADE PASTA

	g	uah
Bigoli with duck	280	220
Tagliatelle with porcini	300	225
Ravioli with rabbit	190	196
Ravioli with spinach	190	189
Ravioli stuffed with mozzarella and stewed tomatoes	270	250
Spaghetti carbonara	290	196
Carbonara with burrata	375	326
Homemade lasagna	285	252
Homemade cannelloni with rabbit	260	268
Buckwheat pasta with zucchini and shrimps	360	289
Linguine with zucchini and shrimps	360	289
Linguine with seafood	350	350
Pasta fregola with seafood. Mussels, salmon, shrimps, sea bass, squid, scampia	350	774

RISOTTO

Polenta with mushrooms and truffle flavor	350	175
Quattro Formaggi risotto	250	224
Risotto with porcini and truffle flavor	250	245

PIZZA

Margherita	250	118
With ham	360	176
With spicy salami	330	175
Quattro formaggi	350	254
With coppa, burrata and sun-dried tomatoes	380	245

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
Scottish salmon Label Rouge with potatoes and creamy horseradish	110/120/40	399
Grilled sea bass or dorado	120/35	298
Scottish salmon Label Rouge with mushroom salsa and ravioli with spinach	215	399
Grilled octopus with potato salad	180/120	744
Large grilled tiger prawns with garlic sauce and salad	430/75	1340
Fresh scampi	500	1590

MEAT

Lamb cutlets with mashed potatoes	200/100/35	256
Milanese-style cutlet with saffron risotto	225/140/35	275
Veal medallions in Marsala sauce	150/60/50	322
Roast beef with truffle flavor	180/30/50	397

GARNISH

Potatoes backed in Italian herbs	150	78
Spinach with garlic	150	118
Grilled vegetables	180	135
Caponata	200	160
Poached asparagus with parmesan	130	240

PASTRY

Grissini	100	32
Focaccia with rosemary and olive oil	80	58
Focaccia with pesto and tomatoes	175	117
Bread basket — ciabatta and grissini	120/20	54
Gluten-free bread	100	79



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DESSERT

	g	uah
Ice-cream		
– vanilla, chocolate	60	50
Sorbet		
• lemon	60	50
• strawberry	60	50
• passionfruit, mango	60	55
Panna cotta with strawberry sauce	120/20	98
Homemade Tiramisu	120	132
Caramel cream with passionfruit sorbet	120/50	172
Homemade cheesecake	150/30	167
Mascarpone Cream with Berries	225	224

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GASTRONOMIC SHOP

*Here you can order high-quality food that we bring from Italy every week,
as well as our self-produced articles.*

HOMEMADE PASTA

Tagliatelle	100	55
Spaghetti	100	55
Bigoli	100	55

MOZZARELLA BAR

Mozzarella from cow milk	125	162
Mozzarella stracciatella from Campania region	100	187
Mozzarella di bufala	100	187
Mozzarella burrata	125	187
Mozzarella affumicata	125	187



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ITALIAN CHEESE

	g	uah
Taleggio — a soft cheese made from pasteurised cow milk with a thin soft rind, very rich and spicy	50	95
Grana Padano — a hard aged parmesan-type cow milk cheese	50	96
Robiola — an Italian soft cheese from a mixture of cow milk and, in part, from sheep or goat milk. The aging period is 15–35 days.	50	98
Gorgonzola Dolce — a soft cow milk cheese with blue mould	50	98
Moliterno al Tartufo — a moderately spicy cheese made of sheep and goat milk with truffles. Has intense aroma.	50	195
Barolo — a semi-hard cheese made from a mixture of cow and goat milk aged in the Nebbiolo grape skins.	50	192

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MEAT SPECIALITIES

	g	uah
Mortadella – famous steamed pork sausage from Bologna	50	82
Salami Napoli Piccante – popular salami, made with the addition of chili pepper	50	85
Prosciutto Di Parma – Italian ham made from ham rubbed with salt	50	175
Pancetta Stecata – Italian delicacy, a roll of brisket pork	50	120
Salami Pasano – has a sweet aftertaste, is made from pork with the addition of pancetta	50	112
Bresaola – Italian cured beef ham	50	170
Coppa Di Parma – sausage made from pig neck in the province of Parma	50	125
Prosciutto Di San Daniele – prosciutto with bone with a sweet and aromatic taste	50	185
Grissini	100	32
Biscotti biscuits	100	37
Sun-dried tomatoes	50	86
Ligurian olives	100	87
Pesto sauce	100	240
Artichokes	100	198
A selection of olive oil <i>(please check the price with the administrator)</i>		
A selection of Balsamic vinegar <i>(please check the price with the administrator)</i>		



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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
Grapefruit	200	85
Pineapple	200	160

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	46
Sprite, Fanta	250	46
Schweppes Tonic in assortment	250	46
Burn	250	75
“Rich” juices in assortment	200	42



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COFFE ILLY

	ml	uah
Ristrett	15	58
Espresso / Espresso maciato	30	58
Americano	120	65
Capuchino	120	65
Latte	220	68
Affogatto Limoncello / Nocino / Amaro Montenegro	110	98
Raf	250	72
Flat white	200	72
Glace	120	76
Frappe	120	58
Chocolate Cocoa with marshmallow	250	55

TEA

Homemade tea with berries, fruits and herbs

Sea-buckthorn & orange	600	115
Cranberry & mint	600	115
Raspberry & ginger	600	115
Homemade tea with fruits	600	125

Green tea

Sencha Senpai	400	75
Royal Jasmine Chung Hao	400	75
Grun Matinee	400	75
Sakura! Sakura! (TWG)	400	108

Black tea

Darjeeling Castelton	400	75
Imperial Earl Grey	400	75

Herbal tea

Wellness cup	400	75
Lemongrass	400	75

Fruit tea

Red Fruit Flash	400	75
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COCKTAILS

	ml	uah
Amore Amaro fresh lemon, lime, Bitter Angostrà, Amaro	95	175
Aperol Spritz Aperol, Prosecco, orange, soda	150	175
Hugo Prosecco, St-Germain, lime, mint	150	175
Passion fruit Spritz Prosecco, Malibu, sorbet passion fruit, Bacardi rum	180	185
Negroni by Martini Martini Riserva Rubino, Martini Bitter, Bombay Sapphire	90	175
Miritto rosso fizz Prosecco, Grand Marnier, Angostura, passionfruit puree	180	270
Panch Angostura Amaro, fresh lemon, apple juice	145	165
Sgroppino Homemade cream-limoncella, lemon sorbet, lemon fresh juice	220	175
Basil beauty Absolut citron , coconut sorbet, basil, passionfruit puree, pineapple	150	175

VERMOUTHS

Martini Rosso	50	56
Martini Rosato	50	56
Martini Bianco	50	56
Martini Extra Dry	50	56
Martini Gran Lusso	50	90
Martini Riserva Ambrato	50	90
Martini Riserva Rubino	50	90



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TINCTURES

	ml	uah
Homemade cream-limoncella	50	48
Homemade grapefruitocella	50	48
Amaro Averna	50	75
Amaro Segesta di Virtus Siciliano	50	110
Amaro di Angostura	50	105
Fernet Branca	50	170
Unicum zwack	50	105
Limoncina Bottega	50	120
Martini Bitter	50	60
Becherovka	50	80
Amaro Montenegro	50	104
Di Nero crema caffè	50	115
Amaro Quintessentia Nonino	50	150
Amaro Cynar	50	95
Jagermeister	50	130
Limoncella Lucsardo	50	115
Fernet Lucsardo	50	105
Amaro Abano Lucsardo	50	105
Digestive tasting set	100	165

SHERRY

Sherry De Luxe Cream Capataz Andres Lustau (sweet)	0,05	100
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PORTO

Quinta do Portal 10 Year Old Tawny Porto	50	250
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VODKA

	ml	uah
Nemiroff Original	50	54
Nemiroff Ukrainian Honey Pepper	50	54
Nemiroff Premium	50	62
Nemiroff LEX	50	85
Absolut	50	92
Staritsky & Levitsky	50	99
Finlandia Classic	50	98
Finlandia Cranberry	50	98
Grey Goose	50	155
Pisco Barsol Primero Queberna Perola	50	120

BLENDED WHISKY

William Lawson's	50	96
Dewar's 12 Years Old	50	155
Ballantines 12 Years Old	50	170
Chivas Regal 12 Years Old	50	220
Chivas Regal 18 Years Old	50	340
Nikka From The Barrel	50	290

SINGLE MOLT WHISKY

Glenfiddich 12 Years Old	50	280
The Glenlivet 12 Years Old	50	310
Makallan 12 Years Old	50	330
Glenmorangie original	50	290
The Glenlivet 18 Years Old	50	375
Ardbeg 10 Years Old	50	250



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IRISH WHISKEY

	ml	uah
Jameson	50	140

AMERICAN WHISKEY

Jack Daniel's	50	152
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COGNAC

Ararat 5*	50	130
Baron Otard V.S.O.P. Fine Champagne	50	225
Hennessy V.S	50	210
Hennessy V.S.O.P	50	330
Martell V.S.	50	195
Martell V.S.O.P	50	320
Martell X.O	50	690

CALVADOS

Boulard V.S.O.P. (Pays d'Auge)	50	250
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RUM

Oakheart	50	125
Bacardi Carta Blanca	50	125
Bacardi Carta Negra	50	125
Bacardi Carta Oro	50	125
Bacardi Ocho Ano	50	155
Zacapa Centenario 23 Years Old	50	250

GIN

Beefeater	50	104
Bombay Sapphire	50	125



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TEQUILA

	ml	uah
Olmecca Blanco	50	115
Olmecca Gold	50	130
Olmecca Altos Reposado 100% AGAVA	50	160

GRAPPA

Grappa Nonino Vendemmia Millesimata	50	175
Grappa di Moscato Moncalvina (Coppo)	50	230
Grappa di Moscato Berta	50	245
Grappa Il Prosecco di Nonino UE	50	260
Acquavitae Berta 1988	50	325
Grappa Barili di Sassicaia	50	580

LIQUEURS

Sambuca Ramazzotti	50	118
Sambuca Molinari	50	118
Malibu	50	118
Cointreau	50	120
Baileys	50	130

BEER DRAFT

Hoegaarden	300/500	90/125
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BOTTLED BEER

Stella Artois 6/a	500	88
Leff Blond	330	98



ресторани
laFamiglia
2012