

# Bigoli

RISTORANTE ITALIANO

## MOZZARELLA BAR

	g	UAH
Mozzarella di bufala	100	226
Mozzarella burrata	125	226
Mozzarella stracciatella from Campania	100	226
Mozzarella burrata fume (smoked)	125	250
Offer to add:		
Homemade pesto	25	67
Baked sweet pepper	75	78
Tomatoes with fresh rocket	115	108
Degustation of mozzarella – di bufala, burrata, mozzarella stracciatella, baked sweet pepper, tomatoes, rocket	300/75/65	628

*The price of mozzarella may vary depending on weight*

## TO WINE

Sun-dried tomatoes	50	86
Ligurian olives	100	89
Pickled artichokes	100	198
Cheese antipasti – Italian cheese with honey	160/70	435
San Daniele – prosciutto with bone	50	195
Salami Milano	50	98

## SALADS

Vegetable salad with stracciatella	220	235
Burrata with quinoa, anchovies, and three varieties of tomatoes	330	365
Farmer salad with salmon, avocado, and potatoes	230	285
Spinach, avocado, and prawns salad	250	358
Romaine salad with turkey, crispy ciabatta, poached egg, and homemade sauce	250	255

## BRUSCHETTA

Bruschetta with pesto and baked sweet pepper	110	145
Bruschetta with tomatoes and basil	135	126
Bruschetta with avocado tartare and smoked salmon	120/30	254

## APPETIZERS

Fresh scampi	500	1690
Oysters ostra regal	6 pcs	785
Chicken terrine with truffle oil and croutons	90/20/70	160
Salmon carpaccio with honey and mustard sauce	90/30/35	286
Fresh tuna tartar with baked vegetables	240	345
Salmon and avocado tartare	225	312
Crispy shrimps and zucchini with Italian salsa	150/50	245

## SOUPS

Tortellini with chicken broth and truffle flavor	300	130
Tuscan-style minestrone	300	130
Tomato soup with seafood	300	295

## HOMEMADE PASTA

Bigoli with duck	280	245
Tagliatelle with porcini	300	265
Ravioli with rabbit	190	230
Ravioli with spinach	190	235
Ravioli stuffed with mozzarella and tomatoes	270	270
Carbonara with burrata	375	365
Homemade lasagna	285	265
Linguine with zucchini and shrimps	360	325
Macaroni alla chitarra with cuttlefish ink and seafood	350	425

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

*If you are allergic to any product, inform our waiters!*

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## RISOTTO

	g	UAH
Quattro Formaggi risotto	270	260
Risotto with porcini and truffle flavor	310	280

## PIZZA

Margherita – mozzarella, tomatoes and basil	250	198
With prosciutto cotto, tomatoes, cream, mozzarella and basil	360	224
With spicy salami, tomatoes and mozzarella	330	212
Quattro formaggi	350	286
With coppa, burrata and sun-dried tomatoes	380	298

## PASTRY

Grissini	100	60
Focaccia with rosemary and olive oil	80	62
Focaccia with pesto and tomatoes	175	132
Bread basket – ciabatta and grissini	120	62
Gluten-free bread	100	79

## MEAT

Lamb cutlets and new potatoes	200/100/35	275
Milanese-style cutlet with saffron risotto	225/140/35	312
Veal medallions in Marsala sauce	150/60/50	375

## FISH AND SEAFOOD

Scottish salmon Label Rouge with potatoes and cream horseradish	215	445
Sea bass baked in parchment, served with asparagus and cherry tomatoes (the price is indicated for 100 grams)	100	190
Halibut with spicy vegetable salsa	100/130	375
Grilled sea bass or dorado	120/35	298
Large grilled tiger prawns with garlic sauce and salad	430/75	1450

## VEGETABLES

Spinach with garlic	150	128
Grilled vegetables	180	145
New potatoes with dill	150	85
Asparagus with parmesan	140	298

## DESSERT

Cream of mascarpone with berries	190	266
Homemade Tiramisu	120	154
Panna cotta with strawberry sauce	100/20/80	135
Caramel cream with passionfruit sorbet	120/50	180
Ice-cream		
• vanilla, chocolate	60	56
Sorbet		
• lemon	60	56
• passionfruit	60	65

## ITALIAN CHEESE

Moliterno al Tartufo	50	198
Barolo	50	198
Grana Padano	50	116
Gorgonzola Dolce	50	116

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