

Bigoli

RISTORANTE ITALIANO

MOZZARELLA BAR

	g	UAH
Mozzarella di bufala	125	248
Mozzarella burrata	125	248
Mozzarella stracciatella	100	248
Offer to add:		
Homemade pesto	25	78
Baked sweet pepper	75	106
Tomatoes with fresh rocket	115	126
Degustation of mozzarella for two – di bufala, burrata, mozzarella stracciatella, baked sweet pepper, tomatoes, rocket	300/75/65	845

TO WINE

Sun-dried tomatoes	50	96
Ligurian olives	100	109
Pickled artichokes	100	212
Salami with truffle	50	167
San Daniele – prosciutto with bone	50	228
Moliterno al Tartufo	50	218
Italian delicacies – Moliterno al Tartufo cheese, Padano grana and Gorgonzola Dolce, truffle salami, Tuscan salami, San Daniele, grissini and Ligurian olives	230	435

SALADS

Big green mix of avocado salad	280	387
Burrata with quinoa, anchovies, and three varieties of tomatoes	340	396
Farmer salad with salmon, avocado, and potatoes	260	324
Spinach, avocado, and prawns salad	235	378
Romaine salad with turkey, crispy ciabatta, poached egg, and homemade sauce	300	295

BRUSCHETTA

Bruschetta with tomatoes and basil	135	148
Bruschetta with baked sweet pepper and pesto	120	165
Bruschetta with avocado tartare and smoked salmon	140	268

APPETIZERS

Sea bass crudo with passion fruit sauce	195	342
Chicken terrine with truffle oil and croutons	70/20/70	198
Veal carpaccio with black truffles	90/50	412
Salmon carpaccio with honey and mustard sauce	90/30/25	316
Salmon and avocado tartare	210	354
Fresh tuna tartar with baked vegetables	240	378
Foie gras terrine with ricotta, apricot jam and buckwheat bread	240	435

SOUPS

Creamy cauliflower soup with black truffle	300	266
Tortellini with chicken broth and truffle flavor	300	165
Tuscan-style minestrone	300	174

HOMEMADE PASTA

Bigoli with duck	320	310
Tagliatelle with porcini	300	295
Ravioli with rabbit	210	265
Ravioli stuffed with mozzarella and tomatoes	260	312
Tagliatelle pasta with black truffle	270	424
Carbonara with burrata	370	396
Homemade lasagna	370	285
Linguine with zucchini and shrimps	400	355
Macaroni alla chitarra with seafood	510	635
Spaghetti Aglio e Olio with tartare scampi e bottarga	225	975
Paccheri pasta with bacon and stracciatella	320	296

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!

Bigoli

RISTORANTE ITALIANO

RISOTTO

	g	UAH
Quattro Formaggi risotto	300	294
Risotto with porcini and truffle flavor/ with black truffle	350	294/469
Risotto with scallops	360	595

PIZZA

Margherita – mozzarella, tomatoes and basil	420	236
With prosciutto cotto, tomatoes, cream, mozzarella and basil	400	256
With spicy salami, tomatoes and mozzarella	350	263
Pizza with black truffle	490	540
Quattro formaggi	400	328
With coppa, burrata and sun-dried tomatoes	440	314

PASTRY

Self-made buckwheat bread with sourdough	150	65
Grissini	100	78
Focaccia with rosemary and olive oil	80	96
Focaccia with pesto and tomatoes	175	154
Gluten-free bread	100	92

MEAT AND POULTRY

Lamb cutlets and mashed potatoes	200/100/35	345
Milanese-style cutlet with saffron risotto	240/185/30	356
Veal cheeks with polenta	170/220	418
Veal medallions in Marsala sauce	150/60/50	425
Duck with foie gras and apples	150/40/110	498

FISH AND SEAFOOD

Scottish salmon Label Rouge with mashed potatoes and creamy horseradish	250	475
Halibut with spicy vegetable salsa	100/130	435
Farm sea bass of cauliflower puree	330	525
Grilled dorado with vegetable caponata	120/100	425

VEGETABLES

Cauliflower carpaccio with black truffle	140	398
Spinach with garlic	150	148
Grilled vegetables	180	162
Baked potatoes in Italian herbs	150	112

DESSERT

Chocolate fondan	135/60	212
Homemade Tiramisu	120	174
Panacota with fresh strawberries	100/20/80	156
Caramel cream with passionfruit sorbet	120/50	212
Mascarpone cream with berries	190	298
Ice-cream vanilla/chocolate	60	65
Sorbet lemonade / passionfruit / mango / grapefruit / strawberry / aperol	60	65

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