

Bigoli

RISTORANTE ITALIANO

MOZZARELLA BAR

	g	UAH
Mozzarella di bufala	125	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
Meat appetizers	125/40	299

SALADS

Veal and vegetable salad	290	287
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

Creamy pumpkin soup with shrimps	300	168
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
Tagliatelle pasta with black truffle	240	318
Carbonara with burrata	375	365
Pasta alla Norma with eggplant	245	256
Homemade lasagna	285	265
Linguine with zucchini and shrimps	360	325
Pasta fregola with seafood (mussels, salmon, shrimps, sea bass, squid, scampia)	350	774

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 Bianco with black truffle	270/2	284
Risotto with porcini and truffle flavor	310	280

PIZZA

Margherita – mozzarella, tomatoes and basil	350	198
With prosciutto cotto, tomatoes, cream, mozzarella and basil	360	224
With spicy salami, tomatoes and mozzarella	330	212
Pizza with white mushrooms and ricotta	320	220
Pizza with black truffle	450	465
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
Homemade sourdough bread	150	42
Gluten-free bread	100	79

MEAT

Lamb cutlets and mashed potatoes	200/100/35	275
Milanese-style cutlet with saffron risotto	225/140/35	312
Veal medallions in Marsala sauce	150/60/50	375
Grilled duck with polenta and berries	300	396

FISH AND SEAFOOD

Scottish salmon Label Rouge with mashed potatoes and creamy horseradish	215	445
Sea bass baked in parchment (the price is indicated for 100 grams)	100	190
Halibut with spicy vegetable salsa	100/130	375
Farm sea bass of cauliflower puree	290	494
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
Asparagus with parmesan	140	298
Baked potatoes in Italian herbs	150	86

DESSERT

Homemade Tiramisu	120	154
Panna cotta with strawberry sauce	100/20/80	135
Caramel cream with passionfruit sorbet	120/50	180
Coffee ice cream and pistachio profiterole	40/60	145
Ice cream millefeuille	160	190
Ice-cream vanilla/chocolate	60	56
Gelato alla fragola con angostura	60	65
Sorbet lemon/passionfruit/mango	60	56/65

ITALIAN CHEESES AND MEAT DELICACIES

Moliterno al Tartufo	50	198
Barolo	50	198
Grana Padano	50	116
Gorgonzola Dolce	50	116
Salami Toscana/ Salami with fennel	50	98
Salami with truffle	50	150
San Daniele – prosciutto with bone	50	195
Mortadella / with truffles	50	92/145
Kapokollo – dry-cured pork neck	50	104

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