

Bigoli

RISTORANTE ITALIANO

MOZZARELLA BAR

	g	UAH
Mozzarella di bufala	125	236
Mozzarella burrata	125	236
Mozzarella stracciatella	100	236
Offer to add:		
Homemade pesto	25	69
Baked sweet pepper	75	87
Tomatoes with fresh rocket	115	114
Degustation of mozzarella – di bufala, burrata, mozzarella stracciatella, baked sweet pepper, tomatoes, rocket	300/75/65	658

TO WINE

Sun-dried tomatoes	50	86
Ligurian olives	100	94
Pickled artichokes	100	198
Salami with truffle	50	154
San Daniele – prosciutto with bone	50	212
Moliterno al Tartufo	50	198
Italian delicacies – Moliterno al Tartufo cheese, Padano grana and Gorgonzola Dolce, truffle salami, Tuscan salami, San Daniele, grissini and Ligurian olives	200	386

SALADS

Burrata with quinoa, anchovies, and three varieties of tomatoes	330	374
Farmer salad with salmon, avocado, and potatoes	230	296
Spinach, avocado, and prawns salad	250	358
Romaine salad with turkey, crispy ciabatta, poached egg, and homemade sauce	250	264

BRUSCHETTA

Bruschetta with pesto and baked sweet pepper	110	156
Bruschetta with avocado tartare and smoked salmon	120/30	258

APPETIZERS

Chicken terrine with truffle oil and croutons	90/20/70	185
Veal carpaccio with black truffles	90/50	348
Salmon carpaccio with honey and mustard sauce	90/30/35	296
Veal tartare with white truffle	150	854
Salmon and avocado tartare	225	324
Fresh tuna tartar with baked vegetables	240	354

SOUPS

Creamy pumpkin soup with shrimps	300	174
Tortellini with chicken broth and truffle flavor	300	145
Tuscan-style minestrone	300	158

HOMEMADE PASTA

Bigoli with duck	280	292
Tagliatelle with porcini	300	285
Ravioli with rabbit	190	242
Ravioli stuffed with mozzarella and tomatoes	270	284
Tagliatelle pasta with black truffle / with white truffle	240	358/790
Carbonara with burrata	375	374
Homemade lasagna	285	278
Linguine with zucchini and shrimps	360	334

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	272
Risotto with porcini and truffle flavor/ with black truffle/ white truffles	310	280/400/ 830

PIZZA

Margherita – mozzarella, tomatoes and basil	350	212
With prosciutto cotto, tomatoes, cream, mozzarella and basil	360	234
With spicy salami, tomatoes and mozzarella	330	226
Pizza with black truffle	450	465
Quattro formaggi	350	312
With coppa, burrata and sun-dried tomatoes	380	298

PASTRY

Grissini	100	72
Focaccia with rosemary and olive oil	80	75
Focaccia with pesto and tomatoes	175	142
Self-made buckwheat bread with sourdough	150	52
Gluten-free bread	100	82

MEAT

Lamb cutlets and mashed potatoes	200/100/35	328
Milanese-style cutlet with saffron risotto	225/140/35	342
Veal medallions in Marsala sauce	150/60/50	386
Duck with foie gras and apples	300	488

FISH AND SEAFOOD

Scottish salmon Label Rouge with mashed potatoes and creamy horseradish	215	456
Halibut with spicy vegetable salsa	100/130	388
Farm sea bass of cauliflower puree	290	494
Dorado grilled with caponata	120/100	394

VEGETABLES

Spinach with garlic	150	136
Grilled vegetables	180	154
Baked potatoes in Italian herbs	150	96

DESSERT

Chocolate fondan	135/60	198
Homemade Tiramisu	120	164
Panna cotta with strawberry sauce	100/20/80	138
Caramel cream with passionfruit sorbet	120/50	196
Ice-cream vanilla/chocolate	60	65
Sorbet lemon/passionfruit/mango	60	65

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