

# Bigoli

RISTORANTE ITALIANO

## TAKE AWAY MENU

### MOZZARELLA BAR

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

*The price of mozzarella may vary depending on weight*

### TO WINE

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

### SALADS

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

### BRUSCHETTA

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

### APPETIZERS

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

### SOUPS

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

### HOMEMADE PASTA

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

*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

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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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