

# Bigoli

RISTORANTE ITALIANO

## TAKE AWAY MENU

### MOZZARELLA BAR

	g	UAH
<b>Mozzarella di bufala</b>	100	<b>236</b>
<b>Mozzarella burrata</b>	125	<b>236</b>
<b>Mozzarella stracciatella</b>	100	<b>236</b>
<b>Offer to add:</b>		
<b>Homemade pesto</b>	25	<b>69</b>
<b>Baked sweet pepper</b>	75	<b>87</b>
<b>Tomatoes with fresh rocket</b>	115	<b>114</b>
<b>Degustation of mozzarella – di bufala, burrata, mozzarella stracciatella, baked sweet pepper, tomatoes, rocket</b>	300/75/65	<b>798</b>

### TO WINE

<b>Sun-dried tomatoes</b>	50	<b>86</b>
<b>Ligurian olives</b>	100	<b>94</b>
<b>Pickled artichokes</b>	100	<b>198</b>
<b>Salami with truffle</b>	50	<b>154</b>
<b>San Daniele – prosciutto with bone</b>	50	<b>212</b>
<b>Moliterno al Tartufo</b>	50	<b>198</b>
<b>Italian delicacies – Moliterno al Tartufo cheese, Padano grana and Gorgonzola Dolce, truffle salami, Tuscan salami, San Daniele, grissini and Ligurian olives</b>	200	<b>398</b>

### SALADS

<b>Burrata with quinoa, anchovies, and three varieties of tomatoes</b>	330	<b>374</b>
<b>Farmer salad with salmon, avocado, and potatoes</b>	230	<b>296</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>264</b>

### APPETIZERS

<b>Chicken terrine with truffle oil and croutons</b>	90/20/70	<b>185</b>
<b>Veal carpaccio with black truffles</b>	90/50	<b>348</b>
<b>Salmon carpaccio with honey and mustard sauce</b>	90/30/35	<b>296</b>
<b>Salmon and avocado tartare</b>	225	<b>324</b>

### SOUPS

<b>Pumpkin cream soup with shrimp</b>	300	<b>174</b>
<b>Tortellini with chicken broth and truffle flavor</b>	300	<b>145</b>
<b>Tuscan-style minestrone</b>	300	<b>158</b>

### HOMEMADE PASTA

<b>Bigoli with duck</b>	280	<b>292</b>
<b>Tagliatelle with porcini</b>	300	<b>285</b>
<b>Ravioli with rabbit</b>	190	<b>242</b>
<b>Ravioli stuffed with mozzarella and tomatoes</b>	270	<b>284</b>
<b>Tagliatelle pasta with black truffle</b>	240	<b>358</b>
<b>Homemade lasagna</b>	285	<b>278</b>
<b>Linguine with zucchini and shrimps</b>	360	<b>334</b>
<b>Pasta alla chitarra with seafood</b>	350	<b>620</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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## TAKE AWAY MENU

### RISOTTO

	g	UAH
<b>Quattro Formaggi risotto</b>	270	<b>272</b>
<b>Risotto with porcini and truffle flavor / with black truffle</b>	310	<b>280</b> <b>400</b>

### PIZZA

<b>Margherita – mozzarella, tomatoes and basil</b>	350	<b>228</b>
<b>With prosciutto cotto, tomatoes, cream, mozzarella and basil</b>	360	<b>234</b>
<b>With spicy salami, tomatoes and mozzarella</b>	330	<b>226</b>
<b>Pizza with black truffle</b>	450	<b>465</b>
<b>Quattro formaggi</b>	350	<b>312</b>
<b>With coppa, burrata and sun-dried tomatoes</b>	380	<b>298</b>

### PASTRY

<b>Focaccia with pesto and tomatoes</b>	175	<b>149</b>
<b>Self-made buckwheat bread with sourdough</b>	150	<b>52</b>

### MEAT AND POULTRY

<b>Lamb cutlets and mashed potatoes</b>	200/100/35	<b>328</b>
<b>Milanese-style cutlet with saffron risotto</b>	225/140/35	<b>342</b>
<b>Veal medallions in Marsala sauce</b>	150/60/50	<b>386</b>

### FISH AND SEAFOOD

<b>Scottish salmon Label Rouge with mashed potatoes and creamy horseradish</b>	215	<b>456</b>
<b>Halibut with spicy vegetable salsa</b>	100/130	<b>398</b>
<b>Farm sea bass of cauliflower puree</b>	290	<b>494</b>
<b>Dorado grilled with caponata</b>	120/100	<b>394</b>

### VEGETABLES

<b>Baked potatoes in Italian herbs</b>	150	<b>96</b>
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### DESSERT

<b>Homemade Tiramisu</b>	120	<b>164</b>
<b>Panna cotta with strawberry sauce</b>	100/20/80	<b>138</b>
<b>Caramel cream with passionfruit sorbet</b>	120/50	<b>196</b>
<b>Ice-cream</b>		
vanilla, chocolate	60	<b>65</b>
<b>Sorbet</b>		
lemon/passionfruit/mango	60	<b>65</b>

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