

Bigio

[Sweetness to imagine happiness.]

Every kitchen has its own rhythm...

ours is pleased to accept your orders
until 2:00 PM for lunch and until 10:00 PM for dinner.

After these times, only desserts will be available –
a sweet way to say goodbye.

We appreciate your kind understanding.

RISTORANTE BIGIO

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San Pellegrino Terme (BG) Viale Papa Giovanni XXIII, 56
Tel. 0345.21058

my
name
is
Bigio
Ristorante





TASTING MENU

TRIP in Val BREMBANA

Cold cuts and cheese platter with jam and focaccia

Typical Ravioli from Bergamo

Pork cheek stewed in Valcalepio red wine with polenta

Polenta and osei (the sweet of Gods)

40.00







The tasting menus are intended exclusively for the entire table

Cover Charge 3.50





APPETIZERS

Beef tenderloin tartare with puntarelle and anchovy mayonnaise	 	15.00
Crispy asparagus with Soncino radish salad and pink grapefruit	 	16.00
Octopus tentacles with roasted escarole and purple potato foam		20.00
Lightly fried squid with lemon mayonnaise		16.00







FIRST COURSES

Paglia e fieno pasta with farmyard ragù and vegetable gremolata	16.00
Potato cannelloni with ricotta and spinach, porcini mushrooms and fresh thyme	20.00
Risottino with yellow cherry tomato cream, scallop carpaccio and burrata cream	20.00
Tortelloni filled with shellfish, brown butter and lemon cream	22.00






SECOND COURSES

Stuffed quail, taragna polenta cream, and black kale		30.00
"Spring" lamb rump		26.00
Salmon with wild fennel, saffron kefir foam and edamame soybeans		26.00
Sea bass fillet, blue crab American sauce, and eggplant caviar		30.00
Rib-Eye beef from our Orobie Mountains		6.00/hg
T-bone beef from our Orobie Mountains		7.00/hg
Garronese beef fillet (ITA)		10.00/hg



DESSERT

Tiramisù with Bigio biscuits	9.00
Mango soup with shortcrust pastry, Greek yogurt and mint	9.00
Torta Tenerina (chocolate fudge cake) with crème anglaise and fior di latte gelato	9.00
Raspberry semifreddo with warm blueberry sauce and fresh strawberries 	9.00

**depending on the market some products may be stored at low temperatures*



DESSERT AND AROMATISED WINES

Moscato Dolce Akoja LE CORNE		25.00	4.50
Il Lumine (Passito Moscato giallo) LE CORNE		40.00	8.00
Vin Santo di Chianti Classico FELSINA	2009	55.00	12.00
Recioto di Soave PIEROPAN	2017	35.00	7.00
Recioto della Valpolicella STEFANO ACCORDINI	2020	45.00	9.00