



[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

□ □ □

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



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

Potato gâteau, pumpkin cream and Stracchino cheese mousse	15.00
Beef fillet tartare, Agri di Valtorta cheese and persimmon gel	18.00
Roasted cauliflower, tuna sauce, capers and hazelnuts	18.00
Red bean cream, clams and rosemary bread	20.00



FIRST COURSES

Red potato gnocchi, spinach with alpine cheese and chestnut fondue	18.00
Blueberry tagliatelle with porcini mushrooms	20.00
Potato tortelloni with black truffles from Bracca, local sausage ragù	20.00
Risotto with half a lobster, apple, saffron, and pink pepper	25.00



SECOND COURSES

Pumpkin compote with bay leaves, liquorice, fig mayonnaise and sunflower seeds	15.00
Venison sirloin, savoy cabbage, potatoes and pear purée	30.00
Milanese-style Pata Negra pork cutlet ("Elephant Ear") with potatoes	30.00
Sliced red tuna, fennel dressing, bottarga and Greek yoghurt sauce	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	8.00
Caramelised apple, puff pastry and fiordilatte ice cream	8.00
Meringue, bergamot cream and mandarin sorbet	8.00
Caprese cake and milk cream	8.00
Marron glacés and whipped cream	8.00

**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