



[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 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

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| Potato gâteau, pumpkin cream and Stracchino cheese mousse | 15.00 |
| Beef fillet tartare, Agrì 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

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| 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

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| 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

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| 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

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