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

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

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

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APPETIZERS

Sant'Ilario Parma Ham, corn focaccia, Squacquerone Cheese and Chicory	18.00
Beef Tartare, toasted hazelnuts, truffle mayonnaise and Jerusalem artichoke crisps	18.00
Potato and Porcini mushroom gâteau, alpine cheese fondue and chestnuts	18.00
Roasted scallops, cauliflower cream and Granny Smith apple	20.00

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FIRST COURSES

Traditional Valtellina Pizzoccheri	18.00
Bergamo-style rabbit tortelli, rich jus and black truffle	20.00
Pumpkin and Potato Gnocchi with Spinach and Pecorino	18.00
Gorgonzola Risotto, Celery and Blood Orange	18.00
Spaghettini with clams, lemon and bottarga	20.00

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SECOND COURSES

Veal tenderloin bites, pumpkin, roccolo cheese mousse and pomegranate gel	28.00
Glazed pork ribs with Sichuan pepper, sweet potato and red cabbage	24.00
Roasted carrot, chickpea hummus, Taggiasca olives and sweet and sour Tropea onion purée	15.00
Confit swordfish, artichokes and toasted almonds	28.00
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

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DESSERT

Tiramisù with Bigio biscuits	9.00
Torta Tenerina (chocolate fudge cake) with crème anglaise and fior di latte gelato	9.00
Donut, vanilla cream and raspberries	9.00
Hazelnut panna cotta, crispy puff pastry and white chocolate	9.00

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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