

◆ Drinks

Appetisers

MARTINI	3,50€
SPRITZ Aperol	6,00€
PROSECCO	4,00€
MOJITO	6,00€

Beers

NASTRO AZZURRO 33cl "Italy"	3,60€
SAN MIGUEL SPECIAL 33cl "Spain"	2,80€
SAN MIGUEL SELECTA	3,30€
SAN MIGUEL ALCOHOL FREE 0,0%	3,00€
HEINEKEN 33CL	3,00€

Local beers

SANTA FAZ "Alicante" IPA – Vol. Alc. 6,0°	4,00€
<i>American IPA gold style. Citrics and herbs.</i>	
SANTA CRUZ "Alicante" TOASTED – Vol. Alc. 5,0°	4,00€
<i>Made out of five different types of malt. Lightly dark foam.</i>	

Water

STILL WATER 75CL	2,20€
SPARKLING WATER "SAN PELLEGRINO" 50cl	2,80€

Soft Drinks	2,30€
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Dessert wine

PASSITO DI PANTELLERIA	4,50€
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Liquor

SAMBUCCA, LIMONCELLO, HERBS ORUJO, MIRTO DI SARDEGNA	3,50€
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Brandy

CARLOS III	4,50€
CARDENAL MENDOZA	7,00€

Amari

AMARO DEL CAPO, AMARETTO DISARONNO, AVERNA MONTENEGRO, FERNET BRANCA	4,00€
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Rum

SANTISSIMA TRINIDAD	8,00€
ZACAPA	10,00€

Whiskey

TALISKER 10 years	8,00€
CARDHU 12 years	10,00€
OBAN 14 years	12,00€

◆ Desserts

TIRAMISÙ	6.00€
<i>Mascarpone cheese cream, savoiardi cookie base and coffee.</i>	
PANNA COTTA AI LAMPONI	5.70€
<i>Cream pudding with vanilla, berries and mint</i>	
CHEESECAKE AL MANGO	5.50€
<i>Cheesecake with cookie base and mango.</i>	
SFOGLIATINE LIMONE E MIRTILLI	5.50€
<i>Lemon custard blueberry puff pastry.</i>	
MINI SACHER AL CIOCCOLATO E PASSION FRUIT	5.80€
<i>Warm pie stuffed with passion fruit and chocolate cream.</i>	
CREMOSO PISTACCHIO E CIOCCOLATO	6.00€
<i>Pistachio and chocolate mousse with cookie base.</i>	
GELATO MISTO	3.50€
<i>Mix ice cream (chocolate, vanilla and pistachio).</i>	
SORBETTO AL LIMONE	4.00€
<i>Lemon sorbet with vodka on a Champaign's glass.</i>	

Caffè

ESPRESSO	1.60€
CAPPUCCINO	2.00€
CARAJILLO	2.50€
BOMBÓN	2.00€
IRISH COFFEE	7.00€
INFUSIONE	2.00€

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Restaurante Bigoli



Restaurante Bigoli



Restaurante Bigoli

RESTAURANTE ITALIANO

BiGOLi

ITALIAN RESTAURANT

MENU



◆ Italian Specialities

CARPACCIO DI MANZO	13,00€
<i>Slices of raw beef with rocket salad, Parmesan cheese, sugar-coated tomatoes and black pepper.</i>	
PARMIGIANA DI MELANZANE (V)	9,00€
<i>Homemade aubergine pie with bufala mozzarella, tomato sauce and basil.</i>	
CESTINO DI FORMAGGIO DI CAPRA (V)	8,50€
<i>Wrapped and roasted goat cheese stuffed with sugar-coated onion and jam.</i>	
BRUSCHETTA CAPRESE (V)	8,00€
<i>Toasted crusty bread with fresh tomato, bufala mozzarella, rocket salad and BIO olive oil.</i>	
FOCACCIA AGLIO E ROSMARINO (V)	4,00€
<i>Crusty pizza bread with garlic, rosemary and sea salt.</i>	
TOASTED HOMEMADE BREAD BASKET	1,00€ per person

◆ Tavole di Legno(wood platters)

VITELLO TONATO	9,00€
<i>Roasted beef slices served with tuna , anchovies and capers sauce.</i>	
BURRATA AL PISTACCHIO BIO (V)	12,00€
<i>Burrata cheese with roasted pumpkin ,basil , pistachio and virgin olive oil.</i>	
MISTO ANTIPASTI ITALIANI (X2)	18,00€
<i>Mix of cold cut meat and Italian cheese with marinated vegetables.</i>	


◆ Fish and Sea Food Antipasti

GUAZZETTO DI COZZE E VONGOLE	10,00€
<i>Mix of clams and mussels cooked in white wine, garlic, parsley and tomato.</i>	
CALAMARI ALLA DIAVOLA 	11,00€
<i>Sliced calamari on tomato sauce with king prawns , olives and hot chilli.</i>	
CARPACCIO DI SALMONE E BACCALÀ 	13,00€
<i>Salmon and cod fish with wasabi mayonnaise and sun-dried cherry tomatoes.</i>	

◆ Salads

INSALATA CESARE	9,00€
<i>Chicken, bacon, Parmesan cheese, croutons and cesar sauce.</i>	
INSALATA DI VENTRESCA	8,00€
<i>Tuna, tomatoes, olives, mix leaf and red onion.</i>	
INSALATA VEGANA (V) (VE)	8,00€
<i>Vegan cheese, toasted walnuts, fresh orange, rocket salad, sun-dried tomatoes and vinegar.</i>	
INSALATA DI FARRO (V)	9,00€
<i>Asparagus , spelt, roasted pumpkin, truffle, mix leaf and burrata cheese.</i>	

◆ Our Pizza

PIZZA BIGOLI	12,50€
<i>Smoked ham "speck", burrata cheese and sheep cheese.</i>	
PIZZA PRAGA	12,00€
<i>Gorgonzola cheese, Parmesan and cold cut pork.</i>	
PIZZA TARTUFO	13,50€
<i>Parma ham, rocket salad , cherry tomatoes, bufala mozzarella and truffle.</i>	
PIZZA VEGANA (V) (VE)	12,00€
<i>Mix vegetables and vegan cheese.</i>	
PIZZA TRICOLORE (V)	11,50€
<i>Bufala mozarella, rocket salad, sugar -coated cherry tomatoes and oregano.</i>	
PIZZA PICCANTE 	12,50€
<i>Spicy chorizo "spianata", sobrasada, hot chilli and bufala mozzarella.</i>	

ALL OF OUR PIZZAS ARE MATURED FOR 42 HOURS AND MADE OUT OF ITALIAN FLOUR AND EXTRA VIRGIN OLIVE OIL

◆ Fresh Pasta

GNOCCHI CON RAGÙ D'AGNELLO	12,50€
<i>Gnocchi made out from potato with lamb sauce and rosemary.</i>	
BIGOLI ALLA CARBONARA TARTUFATA	12,00€
<i>Bigoli pasta with egg sauce, crusty bacon and truffle.</i>	
BIGOLI ALL'ANATRA	12,50€
<i>Bigoli pasta with duck sauce and citrics.</i>	
CARTOCCIO AI CROSTACEI	14,00€
<i>Pasta with fish and seafood sauce.</i>	
SPAGHETTI ALLE VONGOLE 	13,00€
<i>Spaghetti with clams sautéed in garlic, white wine, hot chilli and parsley.</i>	
RIGATONI GAMBERONI E ZUCCHINE	12,00€
<i>Pasta with creamy courgette sauce , king prawns and saffron.</i>	
RISOTTO ALLA MILANESE (V)	12,00€
<i>Creamy rice with butter, Parmesan cheese and saffron.</i>	
RISOTTO AI PORCINI (V)	13,00€
<i>Creamy rice with mushrooms , white wine and parsley.</i>	
RIGATONI ZOLA E PANCETTA	11,00€
<i>Pasta with Gorgonzola creamy sauce, bacon and sun-dried tomatoes.</i>	

◆ Stuffed Pasta

LASAGNA ALLA BOLOGNESE	11,00€
<i>Lasagna with bolognese sauce, Parmesan cheese and bechamel.</i>	
LASAGNA ZUCCA E TALEGGIO (V)	12,00€
<i>Lasagna with pumpkin grilled cheesy sauce.</i>	
PENNE INTEGRALI CON VERDURE (V) (VE)	11,00€
<i>Pasta with vegan cheese and mix vegetables creamy sauce.</i>	
TORTELLONE AL TARTUFO (V)	13,50€
<i>Pasta stuffed with mushrooms and truffle sauce.</i>	
PANCIOTTI AL BACCALÀ	12,70€
<i>Pasta stuffed with cod fish coming with spiced tomato sauce.</i>	
RAVIOLI BRASATO E TIMO	12,00€
<i>Pasta stuffed with stewed meat and vegetables, Parmesan cheese and thyme.</i>	

◆ Alla Griglia

GALLETTO AL FORNO 	12,00€
<i>Boneless chicken with tomato sauce and hot chilli.</i>	
OSSOBUCO ALLA MILANESE	16,50€
<i>Ossobucco cooked with wine and tomato sauce coming with mix vegetables.</i>	
TAGLIATA DI MANZO AI FUNGHI	18,00€
<i>Beef sliced entrecôte with mushroom sauce.</i>	
FILETTO AL MIELE	15,60€
<i>Pork sirloin wrapped in bacon with honey sauce.</i>	

All of our meat dishes come with oven baked potatoes or cornflour.

◆ Fish and Seafood main course

SALMONE ALLA GRIGLIA	16,00€
<i>Grilled Norwegian salmon with rosemary and BIO olive oil.</i>	
ORATA AL FORNO	15,00€
<i>Roasted Sea bream fish fillets.</i>	
CASSERUOLA ALLA PROVENZALE	18,50€
<i>Mix fish and seafood with tomato sauce and homemade toasted bread.</i>	
BACCALÀ GRATINATO	16,50€
<i>Grilled cod fish fillet cooked with herbs and black garlic mayonnaise.</i>	

All of our fish dishes come with vegetables.

ASK FOR OUR GLUTEN FREE. (V)EGETARIAN (VE)GAN DISHES. ASK US ABOUT THE ALLERGENS MENU VAT INCLUDED.

◆ Wines

Vino Bianco

VEGA BADENES – Tierra de Castilla	2,80€	12,00€
<i>Verdejo 100% - joven</i>		
DUQUESA DE VALLADOLID – Rueda		13,50€
<i>Verdejo 100% - joven</i>		
CESILIA BLANC – Casa Cesilia “Alicante”	3,00€	14,50€
<i>Moscato 50%, Malvasía 50%</i>		
 TERCIOPELO – Vino ECOLOGICAL		15,00€
 <i>Viogner 100% - joven</i>		
VÌVIRI – Sicilia “Italia”	3,50€	16,00€
<i>Grillo 100% - joven</i>		
ENRIQUE MENDOZA – Alicante	3,50€	17,00€
<i>Chardonnay 100% - joven</i>		
ALBARIÑO ZOE – Rias Baixas		18,00€
<i>Albariño 100% – joven</i>		
PINOT GRIGIO Andrea di Pec “Italia”	3,50€	19,00€
<i>Pinot Grigio 100% - joven</i>		
MOSCATO D’ASTI – Prunotto “Italia”		19,50€
<i>Moscato 100% - joven</i>		

Vino Rosato / Bollicine

LAMBRUSCO Emilia Romagna “Italia”	3,00€	13,00€
<i>Lambrusco 100% - vino espumoso afrutado</i>		
MEDIODÍA – Inurrieta - Navarra	3,00€	14,00€
<i>Garnacha 100% - joven</i>		
 TERCIOPELO – Vino ECOLOGICAL		15,00€
 <i>Tempranillo 100%</i>		
JOAN SERRET BRUT nature – Cava		17,00€
<i>Macabeo 100% - crianza 12 meses</i>		
PROSECCO Millesimato Extra Dry “Italia”	4,00€	19,00€
<i>Glera 100%</i>		
MOËT & CHANDON – Champagne		45,00€
<i>Pinot Noir, Pinot Meunier, Chardonnay</i>		

Vino Rosso

VEGA BADENES – Tierra de Castilla	2,80€	12,00€
<i>Tempranillo 100% - crianza 6 meses</i>		
LAMBRUSCO Emilia Romagna “Italia”	3,00€	13,00€
<i>Lumbrusco 100% - vino espumoso afrutado</i>		
 TERCIOPELO – Vino ECOLOGICAL		15,00€
 <i>Shiraz 100%</i>		
TRUS ROBLE– Ribera del Duero		16,00€
<i>Tempranillo 100%</i>		
PROELIO – RIOJA	3,50€	16,50€
<i>Tempranillo 100% - crianza 12 meses</i>		
NERO D’AVOLA Salier de la Tour - Italia		17,00€
<i>Nero d'Avola 100% - joven</i>		
ENRIQUE MENDOZA “Alicante”	4,00€	18,50€
<i>Cabernet S. 50%, Monastrell 50% - 12 meses</i>		
GARNACHA CENTENARIA – Campo de Borja		20,00€
<i>Garnacha 100% - crianza 6 meses</i>		
MONTEPULCIANO D’ABBRUZZO “Italia”	4,00€	21,00€
<i>Montepulciano 100% - joven</i>		
BORRASCA – Monovar “Alicante”		22,00€
<i>Monastrell 100% - crianza 14 meses</i>		
EL PRIMER BESO – Ribera del Duero	4,50€	23,00€
<i>Tinta fina 100% - crianza 6 meses</i>		
PEPPOLI CHIANTI CLASSICO Toscana	6,00€	31,00€
<i>Sangiovese 90%, Merlot 5%, Syrah 5% - 16 meses</i>		
SANTA ROSA – Alicante		36,00€
<i>Cabernet S. 70%, Merlot Shiraz - 17 meses</i>		
VALPOLICELLA RIPASSO – Biscardo “Italia”		41,00€
<i>Corvina Veronese, Molinara, Rondinella</i>		

