



DINNER SELECTIONS

ANTIPASTI

ORGANIC BIGA HERITAGE BREAD PLATE

french butter. tomato tapenade. 5

MARKET CRUDO

chef's whim. *MP*

SAVORY PEACH TART

thyme. lardo. local honey. arugula. 12

BEEF FILET CARPACCIO

fennel-coriander. lemon aioli. radish. parmesan. 13

PROSCIUTTO, BURRATA & HERITAGE BREAD

heritage bread. prosciutto. burrata. evoo. 14

BURRATA CROSTINI

burrata. olive oil. maldon salt. crostini. 9

INSALATE & ZUPPE

BIGA ANTIPASTO SALAD

little gems. shaved red onions. pepperoncini. heirloom tomato. peppadew peppers. artichoke. smoked mozzarella. Italian cured salami. calabrian vinaigrette 12

WILD ARUGULA SALAD

cucumber. tomato. castelvetro olives. raisins. sliced almonds. goat cheese. meyer lemon vinaigrette. 11

CAESAR SALAD

shaved radish. olive oil croutons. valdivia tomatoes. 10

HEIRLOOM TOMATO CAPRESE SALAD

micro basil. fior di latte. tuscan olive oil. 9.5

ITALIAN GRAIN SALAD

farro. fennel. local citrus. pistachios. ricotta salata. 11

TUSCAN RIBOLLITA SOUP

tuscan vegetable soup. fresh chicken broth. house cured bacon. 5

PASTE

ALL PASTAS ARE MADE FRESH IN HOUSE DAILY
all pasta can be substituted with gluten-free spaghetti. +3

POMODORO

heirloom tomato sauce. tagliatelle pasta. 17

BUCATINI

truffle sauce. 20

PAPPARDELLE

bolognese. micro celery. 19

REGINETTE ALLA NORCINO

Italian sausage. sage. preserved lemon. bone marrow 22

CORN ROTOLO

corn puree. crispy prosciutto. roasted heirloom tomatoes. parmesan brodo. tarragon. 20

SHORT RIB & SWEET CORN AGNOLOTTI

veal jus. nasturtium. balsamic. gorgonzola. 25

CASARECCE CON PROSCIUTTO

casarecce pasta. prosciutto di parma. 18

SQUID INK TAGLIATELLE

clams. olive oil breadcrumbs. 20

SECONDI

8 OZ FILET MIGNON

caramelized red onion puree. roasted cipollini onions. 29
add raclette. 5

18 OZ WOOD ROASTED RIBEYE

caramelized cognac shallots. 32

WHOLE ROASTED LOCAL FISH

salsa verde. roasted peppers. charred lemon. *MP*

WOOD ROASTED ORGANIC HALF CHICKEN

lemon jus. crispy chicken skin. 23

SIDES

BEET AGRODOLCE

goat cheese. candied hazelnuts.
beet greens. 8

CALABRIAN GLAZED CARROTS.

cyclops farm carrots.
calabrian chilies. local honey. 8

PATATAS BRAVAS

calabrian aioli. mint. cilantro. 8

BIGA CHARCUTERIE

COMES WITH HOUSE MADE GIARDINIERA, BERRIES, PICKLED VEGETABLES, CORNICHONS, RADISH, FIG JAM,
DIJON MUSTARD, CROSTINI

PICK 3 MEATS- \$17
PICK 5 MEATS- \$22
PICK 7 MEATS- \$28

CALABRESE SALAMI
(SPICY SALAMI WITH A PLEASANT SOUR FINISH)

PROSCIUTTO DI PARMA
(16 MONTH AGED & HAND SALTED)

FINOCCHIONA
(FENNEL SCENTED ITALIAN SALAMI)

SPECK
(SMOKED AND PRESSED. SIMILAR CUT TO THE PROSCIUTTO. NICELY MARBLED)

MORTADELLA
(IMPORTED ITALIAN COOKED AND EMULSIFIED SALAMI WITH PISTACHIOS)

SALAMI TOSCANO
(SALAMI SCENTED WITH BLACK PEPPERCORNS)

LARDO DE IBERICO HAM
(DRY CURED, ACORN FED BACK FAT OF IBERICO HAM)

ADD ON OPTIONS:

\$5 **HOUSE MADE FIOR DI LATTE MOZZARELLA**

\$8 **BURRATA**
(POUCH OF MOZZARELLA WITH CREAMY PIECES OF MOZZARELLA ON THE INSIDE)

\$6 **CREAMY GORGONZOLA BLUE CHEESE**

\$8 **BOSCHETTO TRUFFLE GOAT CHEESE**
AGED GOAT CHEESE WITH TRUFFLES

\$6 **BRIGANTE**
SARDINIAN SEMI FIRM SHEEPS MILK CHEESE

GRATUITY ADDED TO PARTIES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS