



**BIGA**  
CUCINATO A LEGNO

## DINNER SELECTIONS

### ANTIPASTI

#### ORGANIC BIGA HERITAGE BREAD PLATE

french butter. garlic confit. tomato tapenade 5

#### MARKET CRUDO

chef's whim. *MP*

#### BRAISED GIGANTE BEANS\*\*

fennel relish. preserved meyer lemon. shallot. garlic 10

#### BEEF FILET CARPACCIO

beef tenderloin. roasted & shaved sunchoke. winter greens. black truffle aioli 18

#### PROSCIUTTO, BURRATA & HERITAGE BREAD

heritage bread. prosciutto. authentic imported burrata from Puglia. tuscan olive oil 16

#### BURRATA CROSTINI\*

authentic imported burrata from Puglia. maldon salt. crostini. tuscan olive oil 12

### 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

#### WARM HEIRLOOM BEAN SALAD

guanciale. white anchovy. sherry vinegar. olive oil bread crumbs 14

#### 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\*

local heirloom tomato sauce. tagliatelle pasta 17

#### CAULIFLOWER RIGATONI\*

roasted and shaved cauliflower. hazelnuts. bottarga. bee pollen. cauliflower cream 26

#### PAPPARDELLE

bolognese. micro celery 19

#### REGINETTE ALLA NORCINO

Italian sausage. sage. preserved lemon. bone marrow 22

#### WINTER GREEN & CITRUS RAVIOLO\*

butternut squash puree. maple chestnuts. wild mushrooms. tarragon. pomegranate 25

#### SHORT RIB & BUTTERNUT SQUASH AGNOLOTTI

veal jus. candied squash. spiced granola 28

#### 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 30  
add made to order melted raclette. 5

#### 18 OZ WOOD ROASTED RIBEYE

cognac. shallots 32

#### WHOLE ROASTED LOCAL FISH

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

#### BUSTA DI PANE CIOPPINO

local fresh clams. mussels. shrimp. fregola. fish of the day. charred house bread. citrus aioli. fresh herbs 30

### 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. salsa verde. cilantro. 8

\*THIS NOTES THAT THIS DISH IS VEGETARIAN

\*\* THIS NOTES THAT THIS DISH IS VEGAN

## 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