

BIGA



BRUNCH

ALL SANDWICHES SERVED WITH SCRAMBLED EGGS (WE POLITELY DECLINE SUBSTITUTIONS ON EGG MODIFICATIONS)

BIGA ONLY USES LOCAL FREE RANGE ORGANIC EGGS FROM MEZA RANCH

BIGA A.M SANDWICHES

(ALL SANDWICHES SERVED ON OUR BAKED TO ORDER BIGA ROLL & SERVED WITH AN ARUGULA & HEIRLOOM TOMATO SALAD)

house cured bacon, heirloom tomato, arugula 10

roast beef, peperonata, smoked provolone 11

soyrizo, fontina, cilantro 11

house cured bacon, spinach, avocado, creme fraiche 10

prosciutto cotto, scamorza 11

CREATE YOUR OWN CROISSANT/BAGEL SANDWICH

(CHOICE OF HOUSE-MADE CROISSANT OR BAGEL) PICK 3 ITEMS - 12

raclette cheese

imported prosciutto cotto

imported prosciutto di parma

imported mortadella

sundried tomato tapenade

heirloom tomato

pesto aioli

scamorza (smoked provolone)

Fior di Latte mozzarella

cream cheese

SWEETS

(ALL PASTRIES ARE ORGANIC & MADE FRESH IN HOUSE WITH FRENCH BUTTER)

local berries & greek yogurt 4.5

house made honey roasted granola, yogurt & local berries 7

granola & warmed almond milk 6

croissant 4

pain au chocolat (chocolate croissant) 5

almond frangipane & local berry pastry 5

cream cheese tart 4.5

dulce de leche croissant bun 5.5

local berry scone 3.5

bomboloncini & nutella (italian donut filled with nutella) 3

HERITAGE TOASTS

(ALL TOASTS SERVED ON HOUSE MADE, WOOD FIRED, ORGANIC HERITAGE LEVAIN BREAD)

ricotta & local honey - cara cara orange. amaranth / sesame 10.5

avocado & calabrian chili - oro blanco grapefruit / toasted pistachio / micro celery 11

prosciutto & egg - prosciutto di parma / fried organic egg / wild arugula / parmesan / heirloom tomato / 20 yr aged balsamic 11

banana brulee - peanut butter / nutella / bruleed banana / toasted hazelnut 10

SAVORY

(ALL DISHES SERVED WITH A FARMERS ARUGULA AND HEIRLOOM TOMATO SALAD)

porchetta "huevos rancheros" - house-made calabrian chili paste. creamy white Italian polenta. 2 organic eggs. genoese basil 14

wood fired potato cazuela - fingerling potatoes. creamed eggs. pecorino. levain tuile. whipped creme fraiche & chives 13.5

truffle polenta - black truffle polenta. wild boar bolognese. parmesan. arugula 14





INSALATE

ALL SALADS MADE WITH LOCAL FARMERS VEGETABLES.

WILD ARUGULA

cucumber / tomato / castelvetrano olives / raisins / sliced almonds / goat cheese / meyer lemon vinaigrette 11

CAESAR SALAD

shaved radish. olive oil croutons. valdivia heirloom tomatoes 10

HEIRLOOM TOMATO CAPRESE SALAD

micro basil / fior di latte / tuscan olive oil 9.5

BIGA ANTIPASTO SALAD

little gems / shaved red onions / pepperoncini / heirloom tomatoes / peppadew peppers / artichoke / smoked mozzarella / Italian cured salami / Calabrian chili vinaigrette 12

PIZZA

MAKE ANY PIZZA INTO AN AUTHENTIC NAPLES PIZZA FRITTA + 1
ALL PIZZAS AVAILABLE ON OUR GLUTEN-FREE CRUST + 3

MARGHERITA

san marzano tomatoes / house-made fior di latte / basil / olive oil / parmesan 10

WHITE

parmesan / pecorino / truffle goat / house-made fior di latte / garlic / ricotta / garlic cream / olive oil 13

WILD MUSHROOM

wild mushrooms / roasted garlic / parmesan / pecorino / house-made fior di latte / thyme 14

DIAVOLA

nduja / calabrian chili / san marzano tomato / pickled onions / garlic / italian oregano / house-made fior di latte / parmesan / basil / olive oil 15

BIANCO

parmesan / pecorino / house-made fior di latte / garlic / soppressata / lardo 15

ITALIAN HAM

san marzano tomatoes / house-made fior di latte / prosciutto cotto 14

BURRATA

house-made fior de latte / pecorino / parmesan / basil / burrata / house-made prosciutto di parma / fennel pollen / local honey 17

NAPOLI

soppressata / house-made italian sausage / guanciale / rosemary / house-made fior di latte 15

NAPLES CALZONE

ricotta / prosciutto cotto / oregano / san marzano tomatoes / house-made fior de latte / raw basil 14

SLOANE

margherita / prosciutto / arugula / burrata 16

SAUSAGE & PEPPERS

san marzano tomatoes / oregano / house-made fior di latte / house-made italian sausage / italian frying peppers / caramelized onions 16

TRUFFLE DECADENCE

truffle porcini cream / truffle cheese / 24 karat gold leaf 18

BEVANDI

MIMOSA

fresh squeezed orange juice & Italian Prosecco 6

WHITE PEACH BELLINI

white peach & Italian Prosecco 7

MILK 3

CAFFE

espresso 2.5

local roasted espresso blend

macchiato 2.75

cortado 2.75

americano 2.75

cappuccino 3.25

latte 12oz 3.5/16oz 3.75

pour over 3.75

flat white 3.25

iced latte 3.5

iced flavored coffee 12oz \$4/16oz \$4.25

caramel, white chocolate, mocha, honey caramel

ALL DRINKS MADE WITH DOUBLE SHOT OF ESPRESSO DRINKS MADE WITH SOY OR ALMOND MILK: \$.50 MORE 