



BIGA
CUCINATO A LEGNO

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

wood fired pizzas and farmers salads on the reverse side

BIGA'S LOCAL FARMERS & FISHERMEN PARTNERS

MEZA RANCH
 VALDIVIA FARM
 SMIT FARMS
 MACIEL FARMS
 COLEMAN FARMS

STEHLY FARMS
 R & L FARMS
 KAWANO FARMS
 MICHELICH APIARY
 WEISER FARMS

CYCLOPS FARMS
 ZACH & MARIA
 CATALINA SEAFOOD
 COOKS RANCH



INSALATE

- WILD ARUGULA** - cucumber, tomato, castelvetro olive, raisin, sliced almonds, goat cheese, meyer lemon vinaigrette *9*
- CAESAR SALAD** - shaved radish, olive oil croutons, valdivia heirloom tomatoes *10*
- HEIRLOOM TOMATO CAPRESE** - fiore di latte, tuscan olive oil, micro basil, maldon salt *9.5*
- BIGA ANTIPASTO SALAD** - little gems, shaved red onions, pepperoncini, heirloom tomato, peppadew peppers, artichoke, smoked mozzarella, Italian cured salami, Calabrian vinaigrette *12*
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PIZZA

- MARGHERITA** - san marzanotomato, house-made fior di latte mozzarella, basil, olive oil *10*
- WHITE PIZZA** - parmesan, pecorino, truffle goat cheese, house-made fior di latte mozzarella, thyme, chili flakes *13*
- WILD MUSHROOM** - wild mushrooms, roasted garlic, parmesan, pecorino, house-made fior di latte, thyme. *11*
- DIAVOLA** - nduja, calabrian chili, san marzano tomato, pickled onions, garlic, italian oregano, house-made fior di latte, parmesan, basil, olive oil. *11*
- BIANCO** - parmesan, pecorino, house-made fior di latte mozzarella, garlic, soppressata, lardo. *15*
- SLOANE** - margherita, prosciutto di parma, arugula, burrata. *16*
- ITALIAN HAM** - san marzano tomatoes, house-made fior di latte, prosciutto cotto. *14*
- SAUSAGE & PEPPER** - san marzano tomatoes, oregano, house-made mozzarella, house-made italian sausage, italian frying peppers, caramelized onions. *16*
- NAPOLI** - soppressata, house-made italian sausage, guanciale, rosemary, house-made fior di latte mozzarella. *15*
- NAPLES CALZONE** - ricotta, prosciutto cotto, oregano, san marzano tomatoes, house-made fior de latte mozzarella, raw basil. *14*
- BURRATA** - house-made fior de latte mozzarella, pecorino, parmesan, basil, burrata, house-made prosciutto di parma, fennel pollen, local honey. *17*
- TRUFFLE DECADENCE** - truffle porcini cream, truffle cheese, 24 karat gold leaf. *18*
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BEVANDI

- MIMOSA** - fresh squeezed orange juice & Italian Prosecco *6*
- WHITE PEACH BELLINI** - white peach & Italian Prosecco *7*
- MILK** *3*

CAFE

- 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