

B I G A



ANTIPASTI

ORGANIC BIGA HERITAGE BREAD PLATE

house made grass fed butter w/sel gris / garlic confit / sundried tomato tapenade 9

PROSCIUTTO TOAST

house-made levain / whipped burrata / farmers pickled vegetables / shaved prosciutto / scallion 15

VEAL CARPACCIO

eggplant budino / cerignola olive / prosecco gelee / parmesan foam / watercress 18

BURRATA CROSTINI*

authentic imported burrata from Puglia / maldon salt / crostini / tuscan olive oil 12
add 18 month aged prosciutto di parma +5

“FAROTTO”

risotto of imported Italian farro / roasted mushrooms / pulled short rib / shaved parmesan 18

PASTE

ALL PASTAS ARE MADE FRESH IN HOUSE DAILY | ALL PASTA CAN BE SUBSTITUTED WITH GLUTEN-FREE PENNE +3

POMODORO*

local heirloom tomato sauce / tagliatelle pasta 17

SUMMER SQUASH RISOTTO*

zucchini puree / summer squash / lemon ricotta / fried squash blossom 26

PAPPADELLE

bolognese / micro celery 19

REGINETTE ALLA NORCINO

Italian sausage / sage / preserved lemon / bone marrow 22

CAMPANELLE & DIAVOLA SCALLOPS

diver scallops / guanciale / nduja diavola sauce / oregano / black sesame / Campanelle pasta 32

BLACK TRUFFLE SCARPINOCC

black truffle and mushroom scarpinocc pasta / roasted summer squash / toasted hazelnuts / evoo bread crumbs / candied meyer lemon / mortadella 28

CASARECCE & BRAISED OXTAIL

casarecce pasta / oxtail ragout / brussel sprouts / heirloom tomato / aged balsamic / meyer lemon 26

SQUID INK TAGLIATELLE

clams / evoo bread crumbs 22

INSALATE & ZUPPE

BIGA ANTIPASTO SALAD

little gems / shaved red onions / peperoncini / heirloom tomato / peppadew peppers / artichoke / smoked mozzarella / Italian cured salami / calabrian vinaigrette 14

WILD ARUGULA SALAD

cucumber / tomato / castelvetrano olives / raisins / sliced almonds / goat cheese / meyer lemon vinaigrette 12

CAESAR SALAD

shaved radish / olive oil croutons / valdivia tomatoes 11

SEAFOOD SALAD

crab / mussels / shrimp / fennel / cherry tomatoes / chicory / toasted levain / meyer lemon dressing / espelette pepper 18

COMPRESSED WATERMELON SALAD

compressed watermelon / mint / lardo / evoo bread crumbs / pickled cucumbers and serrano / sheeps milk ricotta 15

PROSCIUTTO & PEAS

meyer lemon / sheeps milk ricotta / english peas / prosciutto / snap peas / pea tendrils / casarecce “croutons” 16

SECONDI

12 OZ WAGYU NEW YORK STRIP

heirloom carrots / salsa verde / cherry tomatoes / chicken skin / coriander 65

18 OZ TOMAHAWK VEAL CHOP AGED 25 DAYS

tomahawk veal chop / sweet corn puree / bordelaise roasted corn & bell pepper / wild arugula 70

12 OZ KING SALMON “STEAK”

bone-in king salmon steak / wild mushrooms / shallots & garlic / clam butter / herb oil / pickled mustard seeds 42

WOOD FIRED & BRAISED LAMB SHANK

lamb shank / roasted tomato / fregola / house baguette 32

SIDES

BEET AGRODOLCE

goat cheese / roasted 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



NAPOLETANA PIZZA

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

MARGHERITA*

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

WHITE*

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

WILD MUSHROOM*

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

D.O.P*

san marzano tomatoes / imported buffalo mozzarella / basil tuscan extra virgin olive oil 18

DIAVOLA

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

BIANCO

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

ITALIAN HAM

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

BURRATA

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

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

SLOANE

margherita / prosciutto / arugula / burrata 16

SAUSAGE & PEPPERS

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

TRUFFLE DECADENCE*

black truffle & porcini cream / house-made fior di latte mozzarella / truffle cheese / 24 karat gold leaf 18

LOCAL FARMERS PARTNERS: MEZA RANCH / VALDIVIA FARM / SMIT FARMS / MACIEL FARMS / COLEMAN FARMS / STEHLY FARMS / R & L FARMS / KAWANO FARMS / MICHOLICH APIARY / WEISER FARMS / CYCLOPS FARMS / ZACH & MARIA / CATALINA SEAFOOD 🐷

CHARCUTERIE

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

pick 3 meats- \$22

pick 5 meats- \$28

pick 7 meats- \$34

CALABRESE SALAMI

(spicy salami with a pleasant sour finish)

PROSCIUTTO DI PARMA

(18 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)

LOCALLY CURED BALISTRERI LARDO

(dry cured, bay leaves, black pepper, chili flakes)

ADD ON OPTIONS:

**\$8 HOUSE MADE FIOR DI LATTE
MOZZARELLA**

\$12 IMPORTED BUFFALO MILK MOZZARELLA

**\$10 IMPORTED ITALIAN BURRATA FROM
PUGLIA** *(pouch of mozzarella with creamy pieces of mozzarella on the inside)*

\$8 CREAMY GORGONZOLA BLUE CHEESE

\$8 BOSCHETTO TRUFFLE GOAT CHEESE
aged goat cheese with truffles

\$8 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.