

# 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

### LOCAL FARMERS MARKET MINISTRONE

Italian cured pork / sweet vermouth / local farmers vegetables / roasted heirloom tomatoes 14

### 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

### PAPPARDELLE

bolognese / micro celery 24

### REGINETTE ALLA NORCINO

Italian sausage / sage / preserved lemon / bone marrow 26

### 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



### BIGA ANTIPASTO SALAD

little gems / shaved red onions / pepperoncini / 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 local summer watermelon / mint / lardo / evoo bread crumbs / pickled cucumbers and serrano / Italian 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

### 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

LOCALLY RAISED, PASTURED & ORGANIC  
SPECIALLY RAISED FOR BIGA  
WOOD ROASTED CHICKEN FOR 2  
(LEMON & TRUFFLE BUTTER)  
(PASTA & SPECIAL BREAD INCLUDED)



3 SONS  
FARM

WHOLE  
CHICKEN

fresh trofie pasta / pulled dark meat / lemon truffle panna / crispy chicken skin

fresh baked rosemary & truffle focaccia

85

## 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

AT BIGA, ALL OF OUR PIZZAS ARE DONE IN THE TRADITIONAL OLD WORLD ITALIAN METHOD. THEY ARE CAREFULLY CHARRED IN OUR 850 DEGREE WOOD BURNING OVENS IN LESS THAN 90 SECONDS! AT BIGA WE ONLY USE THE FINEST INGREDIENTS FOR OUR PIZZAS, FROM USING LOCAL FARM INGREDIENTS OR STRAIGHT FROM ITALY.

### MARGHERITA

*san marzano tomatoes / house-made fior di latte mozzarella / basil / olive oil / parmesan 15*

### ANGELICA

*parmesan / pecorino / truffle goat / house-made fior di latte mozzarella / garlic / ricotta / garlic cream / heirloom cherry tomatoes / olive oil 17*

### VITTORIA

*local eggplant parmesan / roasted eggplant / garlic / pecorino / smoked buffalo mozzarella / san marzano tomatoes / parmesan / olive oil bread crumbs 19.5*

### FUNGHI

*wood roasted Hen of the Woods & Oyster mushrooms / Meza farms egg / roasted garlic / parmesan / pecorino / house-made fior di latte mozzarella / thyme / maldon salt 19*

### D.O.P

*san marzano tomatoes / imported buffalo mozzarella / basil / tuscan extra virgin olive oil 21*

### DIAVOLA & POLPO

*braised octopus / calabrian chili / san marzano tomato / garlic pickled onions / italian oregano / house-made fior di latte mozzarella / parmesan / basil / olive oil 20*

### BIANCA

*house-made fior di latte mozzarella / heirloom cherry tomatoes / raw basil / taggiasca olive / stracchino cheese / Maldon salt / Italian oregano 17.5*

**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 🐷

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

### ANNA

*san marzano tomatoes / house-made fior di latte mozzarella / prosciutto cotto / gorgonzola dolce 17*

### GIULIA

*house-made fior de latte mozzarella / pecorino / parmesan / basil / burrata / prosciutto di parma / fennel pollen / local honey / figs / saba 20*

### CAMILLA

*spicy calabrese salami / house-made italian sausage / Balistreri guanciale / rosemary / house-made fior di latte mozzarella 18*

### CARLOTTA

*artichoke & spinach calzone / romano artichokes / local spinach / panna / parmesan / ricotta 18*

### SLOANE

*margherita / 18 month prosciutto di parma / arugula / imported Italian burrata from Puglia 20*

### CATERINA

*san marzano tomatoes / oregano / house-made fior di latte mozzarella / house-made italian sausage / italian frying peppers / caramelized onions 19*

### SOFIA

*saffron & garlic cream / wood cooked Italian porcini / house-made fior di latte mozzarella / pecorino / butter roasted leeks / sel gris 21*



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.*