



CHARCUTERIE

45

BIGA'S GOAL IS TO PROVIDE YOU WITH THE HIGHEST QUALITY SELECTION OF CHARCUTERIE AND CHEESES WE COULD MAKE OR FIND, THEN PAIR THEM WITH THE BEST SELECTION OF LOCALLY SOURCED AND CURED IN-HOUSE FRUITS AND VEGETABLES.

BIGA HAS METICULOUSLY CURATED CHARCUTERIE FROM ALL ACROSS THE WORLD, AS WELL AS MAKING SOME OFFERINGS IN HOUSE. WE ARE PLEASED TO PRESENT YOU OUR CHEF'S SELECTION OF THE FINEST SALAMI, SALUMI & CHEESE.

All charcuterie boards come with our chefs choice of 7 meats / variety of local pickled vegetables / fruits / jams / wood fired baguette / and nuts.

MASTRO CALABRESE SALAMI
ONTARIO, CANADA

(spicy calabrian pork salami, pressed, and cured)

PROSCIUTTO DI PARMA
PARMA, ITALY
(18 month aged & hand salted)

JAMON SERRANO
SALAMANCA, SPAIN
(Spanish cured leg of heritage hog. nutty and aromatic)

MOLINARI & SONS FINOCCHIONA
SAN FRANCISCO, CA
(fennel scented Italian salami)

SALUMERIA BIELLESE TOSCANO
HACKENSACK, NJ
(salami scented with black peppercorns)

SALUMERIA BIELLESE CON PORCINI
HACKENSACK, NJ
(berkshire pork salami, porcini mushrooms, barbera wine)

SALUMERIA BIELLESE NAPOLETANA
HACKENSACK, NJ
(berkshire pork salami, red wine, peppercorn)

SALUMERIA BIELLESE SPICY SOPRESSATA
HACKENSACK, NJ
(berkshire pork salami, chili powder & flakes, red wine, peppercorn)

LEONCINI MORTADELLA W/PISTACHIO
BOLOGNA, ITALY
(Italian cooked pork & beef salami with pistachios.)

HOUSE-MADE OXTAIL RILLETTE
SAN DIEGO, CA
(braised beef oxtail, whipped, red wine, calabrian chili, roasted garlic)

CITTERIO BRESAOLA
FREELAND, PA
(made from the inside round of beef. dry cured)

HOUSE-MADE PORCHETTA
SAN DIEGO, CA
(seasoned, pork belly & shoulder slow roasted for 6 hours, cold sliced thin)



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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

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