

B I G A



ANTIPASTI



ORGANIC BIGA HERITAGE BREAD PLATE

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

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

NDUJA 2 WAYS

classic Calabrian Nduja & Opah nduja / levain / pickled farmers vegetables / lemon mustard seeds / radish / herb salad 21

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

SQUASH RISOTTO*

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

WOOD ROASTED GNOCCHI

potato gnocchi / hen egg / fontina gratin / herb powder / fermented chili wood fired foccacia 28

REGINETTE ALLA NORCINO

Italian sausage / sage / preserved lemon / wood roasted bone marrow 26

CAMPANELLE & SHRIMP

shrimp / campanelle pasta / nduja / crushed tomatoes / garbanzo beans fermented chilis / rosemary / lemon chive 35

HOUSE MADE RICOTTA AGNOLOTTI

black truffle puree / yam / panna / shaved speck / sage / brown butter / bread crumbs 30

CASARECCE & BRAISED OXTAIL

casarecce pasta / oxtail ragout / celery root / heirloom tomato / aged balsamic gastrique / meyer lemon 29

HAND CUT PAPPARDELLE BOLOGNESE

cinghiale bolognese 26



INSALATE



BIGA ANTIPASTO SALAD

little gems / shaved red onions / pepperoncini / heirloom tomato / pickled Italian frying 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

PEAR AND FARMERS LETTUCE SALAD

local pear / sweet pickled pear / shaved sweet onion / oro blanco grapefruit / nut brittle / Stracchino cheese / yogurt dressing / leek ash 19

PROSCIUTTO & WOOD ROASTED YAM

18 month aged shaved prosciutto / maple wood roasted yams / apple butter / creme fraiche / levain tuile / raw extra virgin olive oil / pinenuts 19

SECONDI



10 OZ WOOD ROASTED WAGYU RIBEYE

tuscan extra virgin olive oil / fresh lemon / maldon salt 48

POTATO BAKED SEABASS

potato encrusted seabass / wood roasted farmers vegetables / romesco / fermented garlic aioli 37

WOOD FIRED & BRAISED LAMB SHANK

creamy parmesan polenta / braised farmers greens / sherry jus 35



LOCALLY RAISED, PASTURED & ORGANIC
SPECIALLY RAISED FOR BIGA

CHICKEN 4 WAYS

3 SONS roulade, crispy chicken skin, chicken oysters, apple chutney
FARM herb relish, jus
WHOLE 38
CHICKEN

SIDES

WOOD OVEN ROASTED CHARCOAL POTATOES
saffron aioli / pickled onion relish 10

WOOD OVEN ROASTED JUMBO ASPARAGUS
cured egg yolk / truffle / parmesan / extra virgin olive oil 10

WOOD CHARRED BRUSSEL SPROUTS
Opah nduja / mint / cilantro / meyer lemon / sesame 10

*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 / 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 sasauge / italian frying peppers / caramelized onions 19

SOFIA

garlic cream / wood cooked wild mushrooms / house-made fior di latte mozzarella / pecorino / butter roasted leeks / sel gris 21

