

# B I G A



## ANTIPASTI



### YELLOWTAIL TUNA TARTARE

*yellowtail tartare / cucumber / pickled enoki / charcoal tomato vinaigrette / avocado mousse / coriander flowers / chicharon 19*

### 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*

### WOOD OVEN ROASTED CARROTS

*cardamon creme fraiche / pine nut crumble / pickled ramp pesto / brown butter 12*

### ORGANIC BIGA BREAD PLATE

*garlic & cheese Biga Flatbread / house made whipped fig butter / green garlic relish / garlic confit / maldon salt 12*

## 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*

### WOOD OVEN ROASTED GNOCCHI

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

### ASPARAGUS REGINETTE & BONE MARROW

*asparagus / wild mushroom / preserved lemon / charred pickled shallot / black garlic / croutons / wood roasted bone marrow 29*

### CAMPANELLE & SHRIMP

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

### CARBONARA

*black pepper tagliatelle / snap peas / pea vines / panna / guanciale lardons / torched egg whites 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



### ANTIPASTO SALAD

*little gems / shaved red onions / pepperoncini / heirloom tomato / pickled Italian frying peppers / artichoke / smoked mozzarella / Italian cured meats / 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*

### STONE FRUIT & FARMERS LETTUCE SALAD

*local stone fruit / pickled stone fruit / shaved sweet onion / orange segments / nut brittle / triple brie cheese / yogurt dressing / leek ash 19*

### BIGA CAPRESE SALAD

*18 month aged shaved prosciutto / smoked buffalo mozzarella / charred tomato / sweet garlic / smoked mustard seed / basil / bread crumbs / carrot top extra virgin olive oil 22*

## SECONDI



### 10 OZ WOOD ROASTED WAGYU RIBEYE

*arugula / raddish / tuscan extra virgin olive oil / fresh lemon / maldon salt 48*

### LOBSTER & SMOKED CLAM RISOTTO

*corn / tomato / tarragon / saffron foam / squid powder 38*

### WOOD FIRED & BRAISED LAMB SHANK

*parmesan polenta / bacon braised farmers greens / sherry jus 35*



LOCALLY RAISED, PASTURED & ORGANIC  
SPECIALLY RAISED FOR BIGA

### CHICKEN 4 WAYS

*airline breast / chicken & sausage roulade / chicken oysters / crispy skins / cream of corn / stone fruit chutney / herb relish / jus 38*

3 SONS  
FARM

## SIDES

### WOOD OVEN ROASTED BLUE CHEESE POTATOES

*gorgonzola / chive 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*

## NAPOLETANA PIZZA

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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.

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### 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 mushroom / 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*

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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 

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ALL PIZZAS AVAILABLE ON OUR ITALIAN GLUTEN-FREE CRUST +3

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### 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 sausage / 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*



\*\*\*\* 3 credit card maximum per table

\*\*\*\* 20% service charge added to parties of 6+