



BIGA
CUCINATO A LEGNO

DINNER SELECTIONS

ANTIPASTI

ORGANIC BIGA HERITAGE BREAD PLATE.

sweet imported French butter. 5

BRUSCHETTA OF THE DAY.

daily bruschetta from the farm. *MP*

CARDAMOM ROASTED CARROT

crème fraiche. micro cilantro. caramelized hazelnuts. 8

BURRATA CROSTINI

burrata. olive oil. maldon salt. crostini. 9

PROSCIUTTO, BURRATA & HERITAGE BREAD

organic BIGA heritage bread. prosciutto. burrata. extra virgin olive oil. 14

SUNDRIED TOMATO CROSTINI

burrata. sun dried tomato tapenade. crostini. 10

INSALATE & ZUPPE

BIGA ANTIPASTO SALAD

little gems. shaved red onions. pepperoncini. heirloom tomato. peppadew peppers. artichoke. smoked mozzarella. Italian cured salami. Calabrian vinaigrette 12

WILD ARUGULA SALAD

cucumber. tomato. castelvetrano olives. raisins. sliced almonds. goat cheese. meyer lemon vinaigrette. 9

CAESAR SALAD

shaved radish. olive oil croutons. valdivia tomatoes. 9

HEIRLOOM TOMATO CAPRESE SALAD

micro basil. fiore de latte. tuscan olive oil. 7.5

SHAVED SPRING SALAD

asparagus. heirloom cherry tomato. amaranth. pea tendrils. smoked ricotta buttermilk dressing. sesame 11

ITALIAN GRAIN SALAD

farro. shaved fennel. local citrus. pistachios. ricotta salata. 11

TUSCAN RIBOLLITA SOUP

tuscan vegetable soup. fresh chicken broth.

PASTE

all pasta can be substituted with gluten-free spaghetti. +3

POMODORO

heirloom tomato sauce. tagliatelle pasta. 15

BUCATINI

truffle sauce. 20

PAPPARDELLE

bolognese. micro celery. 16

SQUID INK TAGLIATELLE

clams. olive oil bread crumbs. crispy fennel. 20

PAPPARDELLE ALLA NORCINO

ruffled papardelle. italian sausage. sage. 18

CASARECCE CON PROSCIUTTO

casarecce pasta. prosciutto di parma. 18

SHORT RIB PAPPARDELLE

cippolini onions. sweet corn sauce. 25

NDUJA ALL'AMATRICIANA

campanelle pasta. house made nduja. san marzano tomatoes. 18

SECONDI

CREEKSTONE NATURAL FLATIRON STEAK

agrodolce figs. balsamic grape must butter. crispy onions. 32

choice of farmers vegetable side.

WOOD ROASTED NATURAL AGED RIBEYE.

caramelized cognac shallots. 38

choice of farmers vegetable side

PASTURE RAISED PORCHETTA (SATURDAYS ONLY)

pork shoulder and pork belly seasoned for three days and slowly cooked for six hours. 28

choice of farmers vegetable side

WOOD ROASTED ORGANIC HALF CHICKEN

crispy chicken skin. lemon jus. 28

choice of farmers vegetable side

NAPOLETANA PIZZA

make any pizza into an authentic naples pizza fritta. +1
all pizzas are available on our delicious gluten-free crust. +3

TRUFFLE DECADENCE

boschetto al tartufo cheese. truffle porcini cream. caciotta dei boschi truffle cheese. 24 karat gold leaf. 18

MARGHERITA

san marzano tomatoes. house-made fior di latte. basil. olive oil. parmesan. 9

WHITE

parmesan. pecorino. truffle goat. house-made fior di latte. garlic. ricotta. garlic cream. olive oil. 12

WILD MUSHROOM

wild mushrooms. roasted garlic. parmesan. pecorino. house-made fior di latte. thyme. 12

DIAVOLA

nduja. calabrian chili. san marzano tomato. pickled onions. garlic. italian oregano. house-made fior di latte. parmesan. basil. olive oil. 13

GUANCIALE

guanciale. house-made fior di latte. castelvetrano olives. san marzano tomato. oregano. rosemary. basil. olive oil. 12

ITALIAN HAM

san marzano tomatoes. house-made fior di latte. prosciutto cotto. 12

ROMA

anchovies. san marzano tomatoes. castelvetrano olives. parmesan. house-made fior di latte. olive oil. 11

NAPOLI

soppressata. house-made italian sausage. guanciale. rosemary. house-made fior di latte. 14

NAPLES CALZONE

ricotta. prosciutto cotto. oregano. san marzano tomatoes. house-made fior de latte. raw basil. 12

BURRATA

fior de latte. pecorino. parmesan. basil. burrata. prosciutto di parma. fennel pollen. local honey. 16

FIG & PROSCIUTTO

local figs. prosciutto. house-made fior di latte. saba. 14

5 dollar split plate charge

TOPPINGS TO CREATE

CARNI

soppressata
pepperoni
prosciutto di parma
meatballs
anchovies
house cured bacon
prosciutto cotto

FORMAGGI

sheeps milk ricotta
smoked provolone (scamorza)
gorgonzola
feta
fontina
goat cheese
romano

VERDURE

peppadew peppers
heirloom cherry tomatoes
kalamata olives
castelvetrano olives
artichokes
wild arugula
pinenuts
roasted wild mushrooms
confit garlic
shaved red onions
capers
pesto
jalapenos
baby spinach
pineapple
sun dried tomato tapenade
shaved squash & zucchini