Biga

PIZZA ARTIGIANALE

FOOD MENU

Convidere — To Share

Starters, salads and plates for the table

Charcuterie Board $39
Prosciutto, Genoa salami, mortadella with pistachio, Grana Padano, honey ricotta, Gorgonzola, olives, walnuts, orange jam, sourdough bread

Truffle Fries $12
Shoestring potatoes, Parmesan, truffle oil, Italian parsley

Caesar Salad $18
Romaine lettuce, toasted-bread croutons (pan tostao'), Parmigiano, anchovies, extra-virgin olive oil

Portobello al Forno $15
Spinach, goat cheese, prosciutto, provolone, chili oil, balsamic

Burrata $18
Seasonal tomato mélange, garlic oil, balsamic, basil, sourdough bread

Carpaccio di Polpo $28
Thinly sliced octopus, gremolata, sumac, fried capers, Champagne mignonette

Mussels $18
Chardonnay, fennel, basil, Calabrian chili, prosciutto, sourdough bread

Fritto Misto $23
Fresh catch, calamari, shrimp, asparagus, Calabrian chili aioli

Woodfired Dates $13
Italian sausage, bacon, lemon, basil, mascarpone

Carpaccio Classico $26
Beef filet, horseradish cream, arugula, confit mushrooms, shaved Parmigiano, fried capers

Arancini di Manzo $15
Risotto, braised beef, fior di latte, romesco, gremolata

Polpette $17
Veal & beef meatballs, pomodoro, pesto, Parmigiano, sourdough bread

Chicharrón de Porchetta $19
Arugula, salsa verde, Calabrian chili aioli

Mediterranean Salad $17
Romaine lettuce, tomato confit, red onion, cucumber, olives, feta cheese.
Add: catch of the day $9 · chicken breast $8 · sautéed calamari & shrimp $12

Lamb and Hummus $18
Moroccan-spiced lamb, sumac, chickpeas, feta cheese, cucumber, lavash bread

Primo — Pasta & Risotto

Pasta Aglio e Olio $8
Spaghettini, garlic, extra-virgin olive oil, parsley, Parmesan

Risotto Funghi $13
Risotto, shiitake, cremini & portobello confit, Grana Padano

Fennel Salsiccia Spaghettini $23
Italian sausage, onions, fennel, Pernod, garlic cream, parsley

Polpettini Pasta $22
Spaghettini, meatballs, pomodoro, Parmigiano, basil

Carbonara $24
Spaghettini, guanciale, garlic, Parmigiano, egg

'Nduja $26
Spaghettini, vodka sauce, ricotta, lemon, parsley, prosciutto crisps

Secondo — Mains

Roasted Chicken Supreme $24
Lemon, thyme, white wine, butter, garlic, seasonal green vegetables

Bavette & Frites $23
Skirt steak (churrasco), shoestring potatoes, whiskey-mustard cream sauce, chives

16 oz. New York Prime Steak $45
Thyme, butter, garlic, seasonal green vegetables

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For groups of 6 or more, a 20% service charge is added to the total bill.

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Pizze — Neapolitan-Style Pizzas

Made with our naturally leavened mother dough (sourdough), kept alive for 7+ years

5 Quesos (Five Cheeses) $21
Roasted garlic sauce, ricotta, mozzarella, provolone, goat cheese

Di Cipolla $22
Roasted garlic sauce, caramelized onions & leeks, chives, crispy onions

Mediterranean $24
Roasted garlic sauce, tomato concassé, spinach, olive salad, goat cheese, balsamic reduction

Funghi Lover $24
Roasted garlic sauce, confit mushrooms, ricotta, Grana Padano, chives

Chicken Cordon Bleu $28
Roasted garlic sauce, chicken, fior di latte, Gruyère, applewood-smoked ham, pangrattato

Aloha $25
Pomodoro, applewood-smoked ham, roasted pineapple, red onions, smoked provola

Salsiccia $25
Roasted garlic sauce, Italian sausage, caramelized onions, fennel

La Diosa 10 ..... $25
Roasted garlic sauce, provolone, Argentine-style chorizo parrillero, white onions, chimichurri

Reina II $27
Sesame-seed crust, vodka sauce, world-champion pepperoni, Biga Chili Crunch, fior di latte

Pera y Gorgonzola (Pear & Gorgonzola) $26
Extra-virgin olive oil, Gruyère, prosciutto, candied walnuts, chives

Di Parma $24
Pomodoro, prosciutto, mushrooms, fior di latte, provolone, arugula, Parmigiano

Puttanesca $26
Pomodoro, anchovies, mixed olives, capers, shaved garlic, burrata, parsley

Polpettini $23
Pomodoro, fior di latte, provolone, Italian meatballs, pesto, Parmigiano

La Ibérica $24
Roasted garlic sauce, fior di latte, red onions, Cantimpalo chorizo, shaved Manchego, parsley

Salsiccia Peperonata $23
Pomodoro, Italian sausage, roasted peppers & onions, smoked provola

Mortadella al Portafoglio $28
Mortadella with pistachio, pesto, toasted pistachios, basil, burrata

La Calabrese $26
Pomodoro, soppressata, Biga Chili Crunch, peperoncini, mozzarella, provolone

Extras — Build Your Pizza

Add-ons available for any pizza

Vegetables & condiments
Confit tomatoes, confit mushrooms, spicy honey, chili oil, basil pesto, olives, peperoncini, Biga Chili Crunch, pear, caramelized onions, caramelized fennel, crispy shallots

Meats
Soppressata, pepperoni, mortadella with pistachio, prosciutto, Italian sausage, Cantimpalo chorizo, bacon, 'nduja, meatballs, chorizo parrillero, chicken, guanciale, smoked ham

Cheeses
Fior di latte, ricotta, burrata, Parmigiano, provolone, goat cheese, Parmigiano Reggiano, Gorgonzola, Manchego, smoked provola

Sauces
Pomodoro, roasted garlic sauce, romesco, Caesar, ranch

Dolci — Desserts

Bomboloni $10
Sourdough mini bites, cardamom sugar

Cannoli Siciliano $13
Honey, ricotta, pistachios, vanilla-bean syrup

Orange Mousse Cake $13
Biscoff cookie, coconut, orange-blossom cream

Tiramisù $16
Ladyfingers, amaretto, mascarpone, Valrhona cocoa powder

Chocolate & Pistachio Mousse Cake $13
Dark chocolate mousse, pistachio, orange-blossom cream

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DRINKS MENU

Cocktails

Limoncello Spritz — $13
Limoncello, Prosecco, sparkling water, lemon

The Hugo Spritz — $13
St-Germain, Prosecco, sparkling water, mint

Cucumber Thyme Spritz — $12
Gin, thyme syrup, lemon juice

Gin Basil Smash — $12
Gin, basil, lemon, sparkling water

Mediterranean Margarita — $14
Tequila reposado, lime, agave, orange jam, Amontillado sherry

St. Tropez — $15
Le Citron vodka, St-Germain, lemon, soda, strawberry

Blue Dirty Martini — $16
Vodka, bianco vermouth, Gorgonzola-stuffed olive & brine

Brown Derby — $12
Bourbon, grapefruit juice, honey syrup

Drunken Monkey — $11
Coconut & spiced rum, coconut cream, pineapple, orange, fresh nutmeg

Wanderlust — $16
Gin, lemon, vanilla bean, plum bitters, Amarena cherry

Wines by the Glass

$9 per glass

Prosecco — $9
Antichello, Treviso, Italy

Moscato d'Asti — $9
Ruffino, Italy

Albariño — $9
O Fillo da Condesa, Rías Baixas, Spain

Chardonnay — $9
Nielson, Santa Barbara, California

Pinot Noir — $9
Alma de Cattleya, Sonoma County, California

Barbera d'Asti — $9
Mauro Molino, Piedmont, Italy

Rhône Red Blend — $9
Bonny Doon, Central Coast, California

Sangiovese — $9
Le Terre, Carbonile, Florence, Italy

Sparkling — Bottle

Moscato d'Asti — $32
Ruffino, Piedmont, Italy

Italian Sparkling — $48
Ferrari, Trento DOC, Trentino-Alto Adige, Italy

Champagne Demi-Sec — $72
Moët, Nectar, Champagne, France

Brut Rosé — $32
Villa Sandi, Veneto, Italy

White — Bottle

Vinho Verde — $28
Azulejo, Lisbon, Portugal

Albariño — $32
O Fillo da Condesa, Rías Baixas, Spain

Grüner Veltliner — $35
Weingut Franc, Weinviertel, Austria

Vernaccia — $35
Panizzi, San Gimignano, Tuscany, Italy

Rhône White Blend — $38
Bonny Doon, Le Cigare Volant Blanc, Central Coast, California

Cortese — $46
Fontanafredda, Gavi di Gavi, Piedmont, Italy

Chardonnay — $47
Nielson, Santa Barbara, California

Godello — $49
Bodegas Godeval, Valdeorras, Spain

Sauvignon Blanc — $45
Astrolabe, Marlborough, New Zealand

Chenin Blanc — $32
Les Volets, Haute Vallée de l'Aude, Languedoc, France

Friulano — $38
Borgo Conventi, Friuli Venezia Giulia, Italy

Rosé — Bottle

Grenache — $38
Daou, Paso Robles, California

Grenache & Syrah — $40
Château Miraval, Côtes de Provence, France

Pinot Noir — $43
Alma de Cattleya, Sonoma County, California

Please drink responsibly. Alcoholic beverages served to guests 18+.

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Red — Bottle

Nero d'Avola — $39
Colosi Cantine, Sicily, Italy

Pinot Nero — $41
Panizzi, San Gimignano, Tuscany, Italy

Pinot Noir — $40
Vino dell'Amicizia, Veneto, Italy

Teroldego — $44
Foradori, Vigneti delle Dolomiti, Trentino-Alto Adige, Italy

Barbera — $40
Mauro Molino, Barbera d'Alba, Piedmont, Italy

Sangiovese — $41
Le Terre, Carbonile, Florence, Italy

Sangiovese — $73
Crognolo, Tenuta Sette Ponti, Tuscany, Italy

Cannonau — $38
Sella & Mosca, Cannonau di Sardegna, Italy

Rhône Red Blend — $40
Bonny Doon, Le Cigare Volant, Central Coast, California

Red Blend — $42
Sella Antica, Tuscany, Italy

Malbec Blend — $32
Clos de los Siete, Uco Valley, Mendoza, Argentina

Malbec — $37
Mosquita Muerta, Mendoza, Argentina

Malbec — $38
Bodegas Caro, Aruma, Uco Valley, Mendoza, Argentina

Tempranillo — $40
Finca Torremilanos, El Porrón de Lara, Castilla y León, Spain

Super Tuscan — $62
Tenuta di Arceno, Il Fauno di Arcanum, Tuscany, Italy

Barbera — $36
Scarpetta, Monferrato, Piedmont, Italy

Tempranillo — $53
Prima, Portia, Ribera del Duero, Spain

Tinto de Toro — $43
Vino Primero, Bodegas Farina, D.O. Toro, Spain

Temprano — $48
Dos Tierras, Badalucco de la Iglesia, IGT Sicilia, Italy

Pinot Noir — $63
Astrolabe, Marlborough, New Zealand

Dessert Wines

Glass / bottle

Vin Santo — $9 / $56
Castello di Poppiano, Vin Santo della Torre Grande, Tuscany, Italy

Recioto — $15 / $60
Masi, Angelorum, Recioto della Valpolicella, Veneto, Italy

Sherry — $9
Lustau, Amontillado Los Arcos, Jerez de la Frontera, Spain

Beer — Puerto Rico & Domestic

Medalla — $5
Puerto Rico

Michelob — $5
USA

Santurce Pilsner — $7
Puerto Rico

Santurce IPA — $8
Puerto Rico

Santurce Lager — $8
Puerto Rico

Old Harbour Taína — $9
Puerto Rico

Old Harbour Santo Viejo — $9
Puerto Rico

Old Harbour Coquí — $9
Puerto Rico

Santurce Cupey DIPA — $10
Puerto Rico

Beer — Imports

Birra Moretti — $5
Italy

Heineken — $5
Netherlands

Estrella Galicia — $9
Spain

Stella Artois — $9
Belgium

Peroni — $8
Italy

Menabrea Blonde — $7
Italy

Menabrea Amber — $10
Italy

Water

Filtered water service

Still water — $3.50
Per bottle · refill $2.00

Sparkling water — $4.50
Per bottle · refill $2.00

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