

SMALL PLATES

WOOD ROASTED SWEET POTATO - 5
balsamic glaze, parsley *GF/V*

RISOTTO BALLS - 7.5
saffron rice, mozzarella, peas, Monty's all natural heritage Piedmontese beef, marinara

CRISPY BRUSSELS SPROUTS - 7
grana padano, red wine vinegar *GF*

CAPRESE - 8
imported Italian buffalo mozzarella, tomatoes, basil, EVOO *GF*

PROSCIUTTO E GRANA - 9
prosciutto di parma, grana padano, arugula *GF*

WOOD ROASTED OLIVES - 5.5
rosemary, sea salt, citrus *GF/V*

WOOD ROASTED PEANUTS - 5
rosemary, sea salt, garlic *GF/V*

FRIED CALAMARI - 10
marinara sauce

MEATBALLS - 7.5
Monty's all natural heritage Piedmontese beef

POTATO CROQUETTE - 5
panko breaded, scallions, grana padano, roasted pepper aioli

FRIED SHISHITO PEPPERS - 6
sea salt *GF/V*

WOOD ROASTED WINGS - 11
Amish raised, herb marinated, roasted onions *GF*

TUSCAN FRIES - 6
garlic, rosemary, grana padano, sea salt *GF*

WOOD ROASTED HEIRLOOM CARROTS - 7
balsamic glaze, goat cheese, peanuts *GF (V w/o cheese)*

FOCACCIA - 6
Bigalora dough, garlic oil, rosemary, sea salt *V*

SALADS

ADD PROTEIN TO ANY SALAD:
ROASTED CHICKEN - 7 ROASTED SALMON - 12
PROSCIUTTO DI PARMA OR SALAME - 3 | 5

THE BIGALORA CHOP - 7 | 12
romaine, radicchio, egg, tomato, cucumber, ceci, gorgonzola, dijon red wine vinaigrette *GF (V w/o eggs & cheese)*

CHEF'S GARDEN - 5.5 | 9.5
romaine, tomato, cucumber, carrot, onion, house blend mozzarella, croutons, herb vinaigrette *(GF w/o croutons, V w/o cheese)*

ARUGULA - 7 | 12
shaved grana padano, lemon oil *GF (V w/o cheese)*

WHOLE GRAIN *v* - 7 | 12
lentils, quinoa, farro, ceci, tomato, arugula, onion, lemon, EVOO

WOOD ROASTED BEETS - 7.5 | 13
roasted beets, arugula, olive pesto, walnuts, red onion, goat cheese, balsamic vinaigrette *GF (V w/o cheese)*

NAVEL ORANGE - 6 | 10
kalamata olives, red onion, EVOO, parsley, black pepper *GF/V*

VINEYARD - 7.5 | 13
romaine, gorgonzola, strawberries, red onion, walnuts, raspberry vinaigrette *GF (V w/o cheese)*

HOMEMADE SOUPS

MINISTRONE - 5
vegetable stock, vegetables, beans, pasta *V (GF w/o pasta)*

CAULIFLOWER PUREE - 6
vegetable stock, no cream, no butter *GF/V*

RED PIZZA

WITH HOUSE MADE TOMATO SAUCE
GLUTEN FREE CRUST - 4
VEGAN CHEESE - 4

MARGHERITA - 12
fresh mozzarella, EVOO, basil

MARGHERITA D.O.P. - 17
imported Italian buffalo mozzarella, EVOO, basil

BACCO SAUSAGE - 13.5
house blend mozzarella, roasted onion, hot peppers, house made sausage

SALAME FINOCCHIONA - 15.5
house blend mozzarella, olives, artichoke, cured pork

WOOD ROASTED VEGETABLES - 12.5
house blend mozzarella, roasted onion, roasted zucchini, roasted tomato

CAPRICCIOSA - 15.5
house blend mozzarella, Italian ham, fresh mushroom, artichoke

FARM EGG - 13
house blend mozzarella, roasted zucchini, ricotta

NAPOLETANA - 12.5
house blend mozzarella, anchovy, capers, oregano

WHITE ANCHOVIES - 18
imported Italian buffalo mozzarella, olives, chile flakes

DUCK PROSCIUTTO - 15.5
house blend mozzarella, roasted sweet peppers, gorgonzola

CAPICCOLLA - 15.5
house blend mozzarella, hot peppers, olives, cured pork

TONNO - 14.5
no cheese, olives, capers, imported Italian tuna

MARINARA - 9.5
no cheese, oregano, EVOO

COCO CLASSIC - 10
house blend mozzarella

PEPPERONI - 11.5
house blend mozzarella, oregano

WHITE PIZZA

WITH OLIVE OIL, GARLIC, NO TOMATO SAUCE
GLUTEN FREE CRUST - 4
VEGAN CHEESE - 4

PROSCIUTTO DI PARMA - 15.5
house blend mozzarella, arugula, shaved grana

CRISPY BRUSSELS SPROUTS - 15.5
house blend mozzarella, pancetta, grana padano

FUNGHI - 13.5
house blend mozzarella, mushroom ragù, goat cheese, thyme

SAUSAGE AND PEPPERS - 13.5
house blend mozzarella, house made Bacco sausage, fried shishito peppers

ITALIAN HAM - 13.5
house blend mozzarella, fresh sliced tomatoes, olives

ROASTED TOMATO - 13.5
house blend mozzarella, pistachios, ricotta

MANILLA CLAMS - 15
house blend mozzarella, pancetta, spicy chile, parsley

CHICKEN PESTO GENOVESE - 16.5
house blend mozzarella, wood roasted chicken, roasted tomatoes, pine nuts

POTATO - 13.5
house blend mozzarella, artichoke, gorgonzola, rosemary

VEGETALI - 14.5
house blend mozzarella, roasted tomato, olives, artichoke

SMOKED SALMON - 15.5
house blend mozzarella, sliced tomato, shaved red onion, capers

PASTA

GLUTEN FREE & VEGAN OPTIONS
AVAILABLE ON REQUEST

VEAL & ARTICHOKE RAGU - 17
fettuccine, grana padano

STROZZAPRETI NORCINA - 16
Bacco sausage, tomato, cream, black truffles, grana padano

FETTUCCINE FUNGHI - 17
wild mushroom ragu, grana padano

FONTINA STUFFED GNOCCHI MARINARA - 15
tomato sauce, grana padano

RIGATONI BOLOGNESE - 15
Monty's Piedmontese all natural heritage beef, pancetta, grana padano

SPAGHETTI AND MEATBALLS - 14
Monty's slow cooked all natural heritage Piedmontese beef meatballs, tomato sauce, grana padano

RIGATONI MARINARA - 10.5
tomato sauce, grana padano *(V w/o cheese)*

ENTREES

CHICKEN PARMIGIANA - 14
all natural cage free breast, house blend mozzarella, grana padano, rigatoni marinara

WOOD ROASTED SALMON - 16
Faroe Island salmon, roasted zucchini *GF*

DESSERT

GELATO - 3.5 PER SCOOP
crema, vanilla, chocolate, espresso, pistachio, strawberry, daily specials *(GF w/o pizzelle)*

SORBETTO - 3.5 PER SCOOP
lemon, coconut, mixed berries, daily specials *(GF/V w/o pizzelle)*

STRAWBERRY PARFAIT - 9
strawberry gelato, crema gelato, strawberry compote, ladyfingers, whipped cream, roasted peanuts

SALTED CARAMEL PARFAIT - 9
crema gelato, roasted peanuts, caramel sauce, whipped cream, sea salt *GF*

FRITTELLE - 8
fried Bigalora dough, house made chocolate hazelnut spread, strawberry compote

DESSERT PIZZA - 9
housemade chocolate hazelnut spread, hazelnuts

TIRAMISU - 5
ladyfingers, mascarpone mousse, espresso, cocoa

CANNOLI - 4
whipped ricotta, citrus, chocolate, pistachio

**BOOK THE BIGALORA
FOOD TRUCK NOW FOR
YOUR PRIVATE EVENT!**

SEE MANAGER FOR DETAILS.



**72 HOURS
900 DEGREES
90 SECONDS**

GF: Gluten Free - V: Vegan*

* We strive to accommodate our guests with special dietary needs by providing gluten-free options. However, please be advised that Bigalora is neither a nut, nor gluten-free zone. All our food is prepared in a common kitchen where these allergens are present, any menu item may come into contact with nuts or gluten during preparation, cooking, or serving. Bigalora cannot guarantee that any menu item will be completely free of the allergen in question.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked eggs may increase your risk of foodborne illness.