

SMALL PLATES

MANILA CLAMS GUAZETTO – 11
garlic, chile, white wine, tomatoes

WOOD ROASTED SWEET POTATO – 6
balsamic glaze, parsley *GF/V*

RISOTTO BALLS – 8
saffron rice, mozzarella, peas, grass-fed beef, marinara

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

CAPRESE – 8.5
imported Italian buffalo mozzarella, grape tomatoes, basil, EVOO *GF*

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

WOOD ROASTED OLIVES – 6
rosemary, sea salt, citrus *GF/V*

FRIED CALAMARI – 10
marinara sauce

SUNDAY MEATBALLS – 7.5
grass-fed beef, marinara

POTATO CROQUETTES – 7
panko breaded, scallions, grana padano, roasted pepper aioli

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

WOOD ROASTED WINGS – 12
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 – 3 | 5

ITALIAN TUNA – 11
Line caught tuna, arugula, egg, red onion, olives, lemon, EVOO

BRUSSELS SPROUTS SALAD – 7 | 12
Pine nuts, raisins, egg, red onion, honey-citrus vinaigrette *GF (V w/o eggs)*

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, red 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 – 7 | 12
lentils, quinoa, farro, ceci, tomato, arugula, onion, lemon, EVOO *V*

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

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)*

SEASONAL SOUP

RED PIZZA

WITH HOUSE MADE TOMATO SAUCE
GLUTEN FREE CRUST – 4
VEGAN CHEESE – 3

MARGHERITA – 12
fresh mozzarella, EVOO, basil

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

BACCO SAUSAGE – 14.5
house blend mozzarella, roasted onion, hot peppers, house made sausage

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

WOOD ROASTED VEGETABLES – 13
house blend mozzarella, roasted onion, roasted zucchini, roasted tomato

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

FARM EGG – 13.5
house blend mozzarella, roasted zucchini, ricotta, pancetta

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

WHITE ANCHOVIES – 15
fresh mozzarella, olives, chile flakes

CAPICOLA – 15.5
house blend mozzarella, hot peppers, olives, coppa

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 – 3

ASPARGUS – 15
House blend mozzarella, prosciutto, grana padano

MANILA CLAMS – 15
house blend mozzarella, pancetta, spicy chile, parsley

PROSCIUTTO DI PARMA – 15.5
house blend mozzarella, arugula, grana padano

CRISPY BRUSSELS SPROUTS – 14.5
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, caramelized onion, ricotta

PESTO GENOVESE – 13
house blend mozzarella, roasted tomatoes, pine nuts

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

VEGETALI – 14
house blend mozzarella, roasted sweet peppers, olives, artichoke

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

PASTA

GLUTEN FREE & VEGAN OPTIONS
AVAILABLE ON REQUEST

FETTUCINE EMILIANA – 16
Prosciutto, peas, grana padano, cream

SPAGHETTI CLAM SAUCE – 17
Garlic, chile, clams, white wine, parsley

STROZZAPRETI NORCINA – 16
Bacco sausage, tomato, cream, grana padano, truffle oil

FETTUCCINE FUNGHI – 17
wild mushroom ragu, grana padano

RIGATONI BOLOGNESE – 15
grass-fed beef, pancetta, grana padano

SPAGHETTI AND MEATBALLS – 14
grass-fed 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, warm grain salad *GF*

TUSCAN STEAK FRITES – 16
Seared flatiron steak, rosemary, fries

BRANZINO LIVORNESE – 17
European seabass, tomato, capers, olives, asparagus, fingerling potatoes

DESSERT

BRIOCHE CON GELATO – 4.5
Sicilian mini gelato sandwich, choose your flavor

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

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

PIZZA NUTTELLA – 9
housemade chocolate hazelnut spread, hazelnuts, strawberries, powdered sugar

TIRAMISU – 5
ladyfingers, mascarpone mousse, espresso, cocoa

CANNOLI – 4
whipped ricotta, citrus, chocolate, pistachio

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.

No splitting of checks for parties of 8 or more. An automatic gratuity of 18% will be added to parties of 8 or more.

**72 HOURS
900 DEGREES
90 SECONDS**

HAPPY HOUR

\$2 OFF ALL DRAFT BEER AND WINE BY THE GLASS, 2 PM - 6 PM

TUESDAY WINE

50% OFF ALL WINE BY THE BOTTLE

5 FOR \$50 SPECIAL

GRAB FIVE PIZZAS, FOR FIFTY BUCKS
SELECT FLAVORS ONLY, CARRY OUT ONLY

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THE BIGALORA PHILOSOPHY

WE FEED YOU LIKE WE FEED OUR FAMILY. WE USE
ONLY THE FINEST INGREDIENTS AND OUR MENU
FEATURES MANY HOUSEMADE ITEMS.

NO COMMERCIAL YEAST, NO ADDED SUGAR

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FERMENTED PIZZA DOUGH

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BIGALORA IS FRESH
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