

HOW IT WORKS

order family style. choose one item per group, we will make sure that there is enough for everyone.

3 COURSE MEAL. \$15 PER PERSON

choose one each: antipasti. insalate. zuppe.

4 COURSE MEAL. \$25 PER PERSON

choose one each: antipasti. insalate. zuppe. paste.

5 COURSE MEAL. \$30 PER PERSON

choose one each: antipasti. insalate. zuppe. paste. secondi.

minimum \$250 order for catering (not including tax & gratuity).

all catering orders require a minimum of 48 hours advance notice.

orders are either available for pickup, or we will deliver and set up for \$35.

sorry, there are no substitutions allowed.
(ex: 2 insalate instead of 1 antipasti and 1 insalate.)

**our restaurant is also available for private events. ask for details and pricing.*

please call 619.794.0444 to place your order

ADD ONS

you have the option to add additional items from each course.

additional per person pricing:

antipasti. +\$4

insalate. +\$5

paste. +\$8

secondi. +\$11

wood roasted vegetables. +\$3

beverages. +\$3

pizza. *varies*

Only available at our discretion due to its delicate nature. biga would like you to taste the pizza at the peak of its quality. Thank you for understanding.

**desserts, pastries and our unique nitro coffee available upon request. ask for details and pricing.*

questions? please email tae@bigasandiego.com



BIGA
CUCINATO A LEGNO

CATERING MENU

“ It’s a pleasure to eat Italian food that tastes so Italian. ”

- SAN DIEGO UNION TRIBUNE, AUGUST 2016

BIGA SAN DIEGO

Sun 7a-9p

Mon 7a-3p

Tues-Thurs 7a-9p

Fri-Sat 7a-10p

950 Sixth Ave.
San Diego, CA 92101

619.794.0444

bigasandiego.com

#bigasandiego

ANTIPASTI

BURRATA CROSTINI

burrata. olive oil. maldon salt. crostini.
+\$2 per person

STONE FRUIT CROSTINI

burrata. roasted stone fruit. crispy purslane. saba.
twenty year balsamic. crostini. +\$2 per person

SUNDRIED TOMATO CROSTINI

burrata. sun dried tomato tapenade. crostini.
+\$2 per person

ROASTED WILD MUSHROOMS BRUSCHETTA

garlic confit. crème fraiche. leek butter.

SAUTEED PEA GREENS BRUSCHETTA

garlic confit oil. pecorino.

HEIRLOOM TOMATO BRUSCHETTA

genovese basil. parmesan. twenty year balsamic.

RICOTTA BRUSCHETTA

peperonata. mint.

ZUPPE

TUSCAN RIBOLLITA

tuscan vegetable soup. house-cured bacon.
fresh chicken broth.

PASTE

POMODORO

heirloom tomato sauce. tagliatelle pasta.

STROZZAPRETI

truffle sauce.

PAPPARDELLE

bolognese. micro celery.

PAPPARDELLE ALLA NORCINO

ruffled papardelle. italian sausage. sage.

CASARECCE CON PROSCIUTTO

casarecce pasta. prosciutto di parma.

SHORT RIB PAPPARDELLE

cippolini onions. sweet corn sauce.

NDUJA ALL'AMATRICIANA

stellera pasta. house-made nduja. san marzano
tomatoes.

INSALATE

RICOTTA & PEA GREEN SALAD

smoked tomatoes. crispy fennel. garlic confit oil.
bruschetta.

FENNEL & CITRUS SALAD

oro blanco grapefruit. orange. bottarga. pistachio.

HEIRLOOM TOMATO CAPRESE SALAD

micro basil. fiore de latte. tuscan olive oil.

FRESH TUNA CONSERVA

fresh albacore loin. farmers tomatoes. charred
onions. olives. egg. fresh herb dressing. +\$4 per
person

TUSCAN KALE CAESAR SALAD

shaved radish. olive oil croutons. valdivia tomatoes.

LITTLE GEMS & BLUE CHEESE SALAD

house-cured and smoked bacon. gorgonzola blue
cheese dressing. egg. tomato.

ROASTED BEET SALAD

smoked ricotta. olive oil bread crumbs. bottarga.
celery.

WILD ARUGULA SALAD

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

PEA TENDRILS SALAD

sprouts. asparagus. shaved carrots. red onion.
pepperoncini. olive oil croutons. ricotta salata.
balsamic vinaigrette.

LITTLE GEMS & CHICKEN SALAD

organic roasted chicken. cherries. pickled celery.
onion. radish. sprouts. crispy fennel. sherry honey
vinaigrette. +\$3 per person

SECONDI

WOOD ROASTED ORGANIC HALF CHICKEN

crispy chicken skin. lemon jus.

WOOD ROASTED SALMON

meyer lemon. dill.