

◇◇ NAPOLETANA PIZZA ◇◇

make any pizza into an authentic naples pizza frita. +1

all pizzas available on our gluten-free crust. +3

MARGHERITA

san marzano tomatoes. house-made fior di latte. basil. olive oil. parmesan. 8

WHITE

parmesan. pecorino. truffle goat. house-made fior di latte. garlic. ricotta. garlic cream. olive oil. 11

WILD MUSHROOM

wild mushrooms. roasted garlic. parmesan. pecorino. house-made fior di latte. thyme. 11

DIAVOLA

nduja. calabrian chili. san marzano tomato. pickled onions. garlic. italian oregano. house-made fior di latte. parmesan. basil. olive oil. 11

GUANCIALE

guanciale. house-made fior di latte. castelvetro olives. san marzano tomato. oregano. rosemary. basil. olive oil. 11

ITALIAN HAM

san marzano tomatoes. house-made fior di latte. prosciutto cotto. 13

ROMA

anchovies. san marzano tomatoes. castelvetro olives. parmesan. house-made fior di latte. olive oil. 10

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

house-made fior de latte. pecorino. parmesan. basil. burrata. house-made prosciutto di parma. fennel pollen. local honey. 17

PEAR & PROSCIUTTO

local figs. prosciutto. house-made fior di latte. saba. 15



BIGA
CUCINATO A LEGNO

LUNCH MENU

◇◇ BIGA SAN DIEGO ◇◇

Sun 7a-9p

Mon 7a-3p

Tues-Thurs 7a-9p

Fri-Sat 7a-10p

950 Sixth Ave.
San Diego, CA 92101

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SOUP

TUSCAN RIBOLLITA

tuscan vegetable soup. house-cured bacon.
fresh chicken broth. 5

SALADS

all salads made with local farmers vegetables.

LITTLE GEMS & BLUE CHEESE SALAD

house-cured and smoked bacon. gorgonzola blue
cheese dressing. egg. tomato. 10

WILD ARUGULA SALAD

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

ROASTED BEET SALAD

smoked ricotta. olive oil bread crumbs. bottarga.
celery. 10

CAESAR SALAD

little gems lettuce. shaved radish. olive oil
croutons. valdivia tomatoes. 9

HEIRLOOM TOMATO CAPRESE SALAD

micro basil. fiore de latte. tuscan olive oil. 8.5

FRESH TUNA CONSERVA

fresh albacore loin. farmers tomatoes. charred
onions. olives. egg. fresh herb dressing. 11

HAPPY HOUR

3pm-6pm Tuesday-Friday

\$4 DRAFT BEER

\$4 GLASS OF WINE

**\$4 MARGHERITA
PIZZA**

**CHARCUTERIE
&
HERITAGE BREAD
\$9**

SANDWICHES

All breads are organic and house made!!

bread choices: ciabatta, slow ferment baguette,
biga roll, focaccia.

the kitchen sink: lettuce. tomato. mayo. mustard.
onions. pepperoncini. pickles. italian dressing.

ITALIAN HAM

prosciutto cotto. mortadella. mozzarella.
caramelized onions. arugula. 10

CAPRESE

house-made mozzarella. genovese basil. sun-dried
tomato tapenade. pesto aioli. 8.5

CLT

baked crispy mary's organic chicken skin. scamorza.
tomato. pickled onions. basil. wild arugula. lemon
aioli. 9

CLASSIC

prosciutto. wild arugula. heirloom tomatoes. house-
made mozzarella. 10

VEGGIE

avocado. cucumber. lettuce. tomato. sprouts.
onions. lemon juice. 7.5

THE CAPPY

capicola. provolone. the kitchen sink. 9.5

POOR BOY

mortadella. genoa salami. fontina cheese. the
kitchen sink. 10

ROAST BEEF

roast beef. peperonata. smoked provolone.
caramelized onions. 10

THE CALABRIAN

soppressata. coppa. the kitchen sink. 9.5

TONNO

tuna. the kitchen sink. 9

THE ITALIAN STALLION

prosciutto. mortadella. capicola. genoa. provolone.
the kitchen sink. 11

PASTRAMI

pastrami. the kitchen sink. 9

FRENCHY

roast turkey. brie. wild arugula. fig jam. 10

CHICKY CHICKY PARM PARM

organic chicken breast. olive oil. bread crumbs.
heirloom tomato sauce. house-made mozzarella.
10.5