

## HOW IT WORKS

### MINIMUM CATERING OF 10 PEOPLE

#### \$18 PER PERSON

choose 1 pasta and 2 insalate/zuppe

#### \$22 PER PERSON

choose 1 antipasta, 1 pasta and 2 insalate/zuppe

#### \$26 PER PERSON

choose 1 antipasta, 1 pasta, 2 insalate/zuppe, 1 secondo

minimum \$180 order for catering (not including tax & gratuity).

all catering orders require a minimum of 24 hours advance notice.

free delivery in the 92101 zip code

\$25 delivery fee for outside the 92101 zip code

sorry, there are no substitutions allowed.

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

please call 310.877.9558 or email [mandy@bigasandiego.com](mailto:mandy@bigasandiego.com) to place your order or to ask any questions.

## ADD ONS

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

additional per person pricing:

wood roasted vegetables. +\$3/person

local berry lemonade. 1 gal +\$25

white peach and dill sparkler. 1 gal +\$25

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.

\*additional pastries and our unique nitro coffee available upon request. ask for details and pricing.



# BIGA

CUCINATO A LEGNO

## DINNER CATERING MENU

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

—SANDIEGOUNIONTRIBUNE,AUGUST2016

### BIGA SAN DIEGO

Sun 7a-8p

Mon 7a-3p

Tues-Thurs 7a-8p

Fri-Sat 7a-9p

950 Sixth Ave.  
San Diego, CA 92101

619.794.0444

[bigasandiego.com](http://bigasandiego.com)

#bigasandiego

## ANTIPASTI

### CHARCUTERIE BOARD

cured Italian salami & cheeses. Dijon mustard, heritage bread.

### BURRATA CROSTINI

burrata, olive oil, maldon salt, crostini.

### SUNDRIED TOMATO CROSTINI

burrata, sun dried tomato tapenade, crostini.

### ROASTED WILD MUSHROOMS BRUSCHETTA

garlic confit, crème fraîche, leek butter.

### 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.

### 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.

\*our nduja is classically made with a spicy flavor.

### LASAGNA BOLOGNESE

(ADD ON ONLY)

+ \$45 FOR A HALF PORTION. FEEDS 15 PEOPLE

+ \$60 FOR A FULL PORTION. FEEDS 30 PEOPLE

house made pasta, wild boar bolognese

## INSALATE

All of our salads are made with LOCAL FARMERS VEGETABLES!

### HEIRLOOM TOMATO CAPRESE SALAD

micro basil, fiore de latte, tuscan olive oil.

### SHAVED SPRING VEGETABLE SALAD

shaved radish, heirloom tomatoes, wild arugula, smoked ricotta, meyer lemon dressing, amaranth, sesame seeds, pea vines

### GRAIN SALAD

shaved fennel, local greppfruit, heirloom tomato, wild arugula, pistachios, ricotta salata

### CAESAR SALAD

shaved radish, olive oil croutons, valdivia tomatoes.

### LITTLE GEM ANTIPASTO SALAD

cured Italian salami, house smoked mozzarella, pepperoncini, red onion, artichoke hearts, calabrian chili vinaigrette

### WILD ARUGULA SALAD

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

## SECONDI

### WOOD ROASTED MARY'S ORGANIC HALF CHICKEN

meyer lemon jus.

### WOOD ROASTED SALMON

meyer lemon, dill.

### WOOD ROASTED ALL NATURAL BISTRO TENDERLOIN

balsamic demi-glace

### BIG MARY'S ORGANIC ITALIAN FRIED CHICKEN

calabrian chili sauce, house made pickles, local honey

### AWARD WINNING PORCHETTA

(MAY REQUIRE 48 HOURS NOTICE)

fennel, garlic, orange

## DOLCE

### TIRAMISU (SERVES UP TO 20) + \$35

mascarpone, espresso, lady fingers, belgian cocoa

### TORTA NOCCIOLA (SERVES UP TO 20) + \$38

hazelnut tart

### TORTA DELLA NONNA (SERVES UP TO 12) + \$38

lemon tart with a double crust, pinenuts, almonds

### FRENCH BUTTER WOOD FIRED CROISSANTS \$3/PERSON