



PIZZA & SALAD



SHAVED SPRING SALAD

asparagus, heirloom tomato, amaranth, sesame, pea tendrils, smoked ricotta buttermilk dressing
11

WILD ARUGULA

cucumber, tomato, castelvetrano olive, raisin, sliced almonds, goat cheese, meyer
lemon vinaigrette 9

ITALIAN GRAIN SALAD

farro, shaved, fennel, local citrus, pistachios, sunflower sprouts, ricotta salata 11

CAESAR SALAD

shaved radish, olive oil croutons, valdivia heirloom tomatoes 9

HEIRLOOM TOMATO CAPRESE

fiore di latte, tuscan olive oil, micro basil, maldon salt 8.5

BIGA ANTIPASTO SALAD

little gems, shaved red onions, pepperoncini, heirloom tomato, peppadew peppers, artichoke,
smoked mozzarella, Italian cured salami, Calabrian vinaigrette 12

PIZZA

MARGHERITA- TOMATO, MOZZARELLA, BASIL 9

WHITE PIZZA-PARMESAN, PECORINO, MOZZARELLA, GARLIC, RICOTTA 12

WILD MUSHROOM-WILD MUSHROOM, ROASTED GARLIC, PARMESAN, MOZZARELLA 12

DIAVOLA-NDUJA, CALABRIAN CHILI, PICKLED ONION, MOZZARELLA 13

GUANCIALE-GUANCIALE, MOZZARELLA, CASTELVETRANO OLIVES 12

ITALIAN HAM-SAN MARZANO TOMATOES, MOZZARELLA, PROSCIUTTO COTTO 12

SLOANE- PROSCIUTTO, WILD ARUGULA, BURRATA 16

GAVIN - CLAMS, MOZZARELLA, SHAVED POTATO, BACON, THYME, GARLIC

NAPOLI-SOPPRESSATA, MOZZARELLA, HOUSE MADE ITALIAN SAUSAGE, GUANCIALE 14

NAPLES CALZONE-RICOTTA, PROSCIUTTO COTTO, MOZZARELLA 12

BURRATA-MOZZARELLA, PROSCIUTTO, BURRATA, LOCAL HONEY, FENNEL POLLEN 16

Voted best new restaurant in SD by Thrillist
2016

Voted best new restaurant in the Gaslamp
2016

Voted by the Gaslamp District as a
Trailblazer - 2016



BIGA
CUCINATO A LEGNO

BRUNCH

WEEKEND HOURS 9AM - 2:00PM



BIGA SAN DIEGO



Sun 9a-9p

Mon CLOSED

Tues-Thurs 11a-9p

Fri 11a-10p

Sat 9a-10p

950 Sixth Ave.
San Diego, CA 92101

619.794.0444

bigasandiego.com

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BIGA A.M SANDWICHES

All sandwiches served on our baked to order BIGA ROLL

all sandwiches served with scrambled eggs (we politely decline substitutions on egg modifications)

substitute cage-free eggs or egg whites for \$2

house cured bacon. heirloom tomato. arugula 7

roast beef. peperonata. smoked provolone 7.5

soyrizo. fontina. cilantro 7.5

house cured bacon. spinach. avocado. creme fraiche
7

prosciutto cotto. scamorza. 7.5

HOUSEMADE BAGELS

all bagels made in house with our 200 year old biga starter and cooked in our wood burning ovens

cream cheese. 5

cream cheese. heirloom tomato. maldon salt 6

EGGCELLENT EGGS

all dishes made with cage-free eggs

all dishes served with an arugula & heirloom tomato salad

eggs & house cured bacon

two eggs any way. house-made pasture raised bacon. choice of toast 9

biga breakfast

two eggs any way. house cured nduja on heritage bread 10

SWEETS

yogurt & berries 4.5

house made honey roasted granola, yogurt & berries

house-made honey roasted granola. walnuts. almonds. greek yogurt. mint syrup. blueberries. blackberries. raspberries. 6

house made honey roasted granola.
with warm almond milk. 6

assorted housemade pastries

wood fired croissant. nutella bomboloncini

HERITAGE TOASTS

served on house made wood fired heritage bread

ricotta & local honey

orange. amaranth. sesame 7.5

avocado & calabrian chili

oro blanco grapefruit. pistachios. celery 7

prosciutto & eggs

wild arugula. parmesan. heirloom tomato. balsamic 7.5

banana brulee. peanut butter. nutella

bruleed bananas. toasted hazelnuts 7

ricotta & local strawberries

minted strawberries. ricotta. saba 7

DRINKS

mimosa . 4

white peach bellini. 5

milk 3