

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 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 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

#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