



PIZZA & SALAD



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 10

HEIRLOOM TOMATO CAPRESE

fiore di latte. tuscan olive oil. micro basil. maldon salt 9.5

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 10

WHITE PIZZA-PARMESAN, PECORINO, MOZZARELLA, GARLIC, RICOTTA 13

WILD MUSHROOM-WILD MUSHROOM, ROASTED GARLIC, PARMESAN, MOZZARELLA 14

DIAVOLA-NDUJA, CALABRIAN CHILI, PICKLED ONION, MOZZARELLA 15

BIANCO- PARMESAN, PECORINO. FIOR DI LATTE. GARLIC. SOPPRESSATA. LARDO 15

SLOANE- MARGHERITA. PROSCIUTTO DI PARMA. ARUGULA. BURRATA 16

ITALIAN HAM- SAN MARZANO TOMATOES, MOZZARELLA, PROSCIUTTO COTTO 14

**SAUSAGE & PEPPER- SAN MARZANO TOMATOES. OREGANO.
HOUSE MADE ITALIAN SAUSAGE. GUANCIALE. ROSEMARY. FIOR DI LATTE 16**

NAPOLI-SOPPRESSATA, MOZZARELLA, HOUSE MADE ITALIAN SAUSAGE, GUANCIALE 15

NAPLES CALZONE-RICOTTA, PROSCIUTTO COTTO, MOZZARELLA 14

BURRATA-MOZZARELLA, PROSCIUTTO, BURRATA, LOCAL HONEY, FENNEL POLLEN 17

TRUFFLE DECADENCE- TRUFFLE PORCINI CREAM. TRUFFLE CHEESE. 24 KARAT GOLD 17

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

#bigasandiego

BIGA A.M SANDWICHES

All sandwiches served on our baked to order BIGA ROLL & served with an arugula & heirloom tomato salad
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 10

roast beef. peperonata. smoked provolone 11

soyrizo. fontina. cilantro 11

house cured bacon. spinach. avocado. creme fraiche 10

prosciutto cotto. scamorza. 11

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 8

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 12

biga breakfast

two eggs any way. house cured nduja on heritage bread 11

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. 7

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 10.5

avocado & calabrian chili
oro blanco grapefruit. pistachios. celery 11

prosciutto & eggs
wild arugula. parmesan. heirloom tomato. balsamic 11

banana brulee. peanut butter. nutella
bruleed bananas. toasted hazelnuts 10

ricotta & local strawberries
minted strawberries. ricotta. saba 10.5

DRINKS

mimosa 6

white peach bellini 7

milk 3