

SAN DIEGO FOOD FINDS

SAN DIEGO'S BEST RESTAURANTS, MARKETS AND LOCAL CULINARY OFFERINGS

The Biga The Better

by MARIA DESIDERATA MONTANA posted on JANUARY 8, 2016



A new concept in fast-casual Italian dining opened on the corner of 6th and Broadway in the historic, 1920s-era Samuel Fox Lofts building. [Biga](#), named after an age-old fermentation process used for Italian breads and pizza doughs, is a classic celebration of authentic artisanal cuisine. Serving up Neapolitan pies made from their 200-year-

old “mother dough,” is just a taste of what is sliding out of their two 5000 lb. wood-fired ovens at this elegant, yet affordable, fast-casual eatery.

Italian Carrera marble span across the countertops, where guests can order authentic Italian specialties. Focaccia sandwiches, salads, wood-fired dishes (such as charred vegetables, milk braised pork shoulder and local, pasture-raised Porchetta), and a wide selection of Bruschettas are just a few of the items Biga serve in addition to their amazing, personal sized pizzas. They also feature artisanal gelato and a coffee bar fueled with locally roasted beans, for their state-of-the-art Italian espresso machine that promises to grind out some of the best coffee drinks in San Diego.

“Our menu is ever-changing, based on what’s in season and available from local farms and purveyors,” says Biga’s owner, Tae Dickey. Biga will be open for breakfast, lunch and dinner Monday – Thursday from 7:00 a.m. to 10:00 p.m., and from 7:00 a.m. to 11:00 p.m. Friday – Saturday.

Biga takes pride in its commitment to offer everything fresh, with no canned sauce or frozen ingredients used in any of their dishes. Sausages are made in-house, as well as desserts. Special steps have also been taken to bring in some unique ingredients from other areas, such as their salami, which the owner discovered and loved, then arranged to have

The graphic features the Biga logo (a green leaf inside a circle) and the text "BIGA CUCCHATO & LEBBIO" on the left. To the right, it says "JANUARY FREEBIE FRIDAYS" in large, bold letters. Below this is a close-up photograph of a Margherita pizza with a charred crust, melted mozzarella, and fresh basil leaves. At the bottom, there is a promotional message: "Every Friday in January, check in on Facebook between the hours of 11am & 3pm and get a free Margherita Pizza with the purchase of an iced tea or fountain drink. THAT'S A 'BIGA' DEAL!"

BIGA
CUCCHATO & LEBBIO

JANUARY FREEBIE FRIDAYS

Every Friday in January, check in on Facebook between the hours of 11am & 3pm and get a free Margherita Pizza with the purchase of an iced tea or fountain drink.

THAT'S A "BIGA" DEAL!

shipped from a small Italian charcuterie shop in N.Y.

Guests will enjoy an upscale, affordable experience at Biga, where a demonstration kitchen features chefs pulling fresh mozzarella and plucking herbs from a 15' indoor living herb wall as part of their preparation process. Meal choices will be elegantly presented at each table, rounding out the experience with true Italian

style, and flavors that match.

Biga rises above the mainstream to please everyone who is searching for affordable Italian fare with exquisite, authentic flair at 950 Sixth Avenue (Suite C), San Diego, CA 92101.