



**Biga Now Open On Broadway In Downtown San Diego | Offering Fast-Casual Italian Cuisine Using Fresh Ingredients & An Age Old Process**

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House made mozzarella, traditionally made Italian dough, and many other made-from-scratch ingredients may set San Diego's newest casual Italian eatery ahead of the pack. Right before the new year, a new concept in Italian dining opened for business 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 celebration of

classic Italian cuisine using fresh ingredients readily accessible in San Diego's Mediterranean-like climate. 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-pound, wood-fired ovens at this elegant, yet affordable, eatery.

Italian Carrera marble span across the countertops at Biga, 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 wood-fired, 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.



“Our menu is ever-changing, based on what’s in season and available from local farms and purveyors,” says Biga’s owner and executive chef Tae Dickey.

Biga takes commits 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 bread and 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 shipped from a small Italian charcuterie shop in New York.

Guests will experience a demonstration kitchen at Biga, that features chefs pulling fresh mozzarella and plucking herbs from a 15' indoor living herb wall as part of their preparation process.

Biga is located at 950 Sixth Avenue (Suite C) in downtown San Diego and is open for breakfast, lunch and dinner daily starting at 7am. For more information, visit [bigasandiego.com](http://bigasandiego.com) and check out the menu and photos below.