

BIGA

BRUNCH



ALL SANDWICHES SERVED ON OUR BAKED TO ORDER BIGA ROLL & SERVED WITH AN ARUGULA & HEIRLOOM TOMATO SALAD

BIGA ONLY USES LOCAL FREE RANGE ORGANIC EGGS FROM MEZA RANCH

BIGA A.M SANDWICHES

ALL SANDWICHES SERVED WITH SCRAMBLED EGGS (WE POLITELY DECLINE SUBSTITUTIONS ON EGG MODIFICATIONS)

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

CREATE YOUR OWN CROISSANT/BAGEL SANDWICH

(CHOICE OF HOUSE-MADE CROISSANT OR BAGEL) PICK 3 ITEMS - 12

raclette cheese

imported prosciutto cotto

imported prosciutto di parma

imported mortadella

sundried tomato tapenade

heirloom tomato

pesto aioli

scamorza (smoked provolone)

house-made fior di latte mozzarella

cream cheese

SWEETS

(ALL PASTRIES ARE ORGANIC & MADE FRESH IN HOUSE WITH FRENCH BUTTER)

local berries & greek yogurt 4.5

house made honey roasted granola, yogurt & local berries 7

granola & warmed almond milk 6

croissant 4

pain au chocolat (chocolate croissant) 5

almond frangipane & local berry pastry 5.5

cream cheese tart 4.5

dulce de leche croissant bun 5.5

local berry scone 3.5

HERITAGE TOASTS

(ALL TOASTS SERVED ON HOUSE MADE, WOOD FIRED, ORGANIC HERITAGE LEVAIN BREAD)

ricotta & local honey - local orange, amaranth / sesame 10.5

avocado & calabrian chili - oro blanco

grapefruit / toasted pistachio / micro celery 11

prosciutto & egg - prosciutto di parma / fried organic egg / wild arugula / parmesan / heirloom tomato / 20 yr aged balsamic 11

banana brulee - peanut butter / nutella /

bruleed banana / toasted hazelnut 10

SAVORY

(ALL DISHES SERVED WITH A FARMERS ARUGULA AND HEIRLOOM TOMATO SALAD)

porchetta "huevos rancheros" - house-made calabrian chili paste, creamy white Italian polenta, 2 organic eggs, genoese basil 14

wood fired potato cazuela - fingerling potatoes, creamed eggs, pecorino, levain tuile, whipped creme fraiche & chives 13.5

truffle polenta - black truffle polenta, wild boar bolognese, parmesan, arugula 14





MAKE ANY PIZZA INTO AN AUTHENTIC NAPLES PIZZA FRITTA + 1 ALL PIZZAS AVAILABLE ON OUR GLUTEN-FREE CRUST +3

MARGHERITA

san marzano tomatoes / house-made fior di latte mozzarella / basil / olive oil / parmesan 15

ANGELICA

parmesan / pecorino / truffle goat / house-made fior di latte mozzarella / garlic / ricotta / garlic cream / heirloom cherry tomatoes / olive oil 17

VITTORIA

local eggplant parmesan / roasted eggplant / garlic / pecorino / smoked buffalo mozzarella / san marzano tomatoes / parmesan / olive oil bread crumbs 19.5

FUNGHI

wood roasted Hen of the Woods & Oyster mushrooms / Meza farms egg / roasted garlic / parmesan / pecorino / house-made fior di latte mozzarella / thyme / maldon salt 19

D.O.P

san marzano tomatoes / imported buffalo mozzarella / basil / tuscan extra virgin olive oil 21

DIAVOLA & POLPO

braised octopus / calabrian chili / san marzano tomato / garlic pickled onions / italian oregano / house-made fior di latte mozzarella / parmesan / basil / olive oil 20

BIANCA

house-made fior di latte mozzarella / heirloom cherry tomatoes / raw basil / taggiasca olive / stracchino cheese / Maldon salt / Italian oregano 17.5

ANNA

san marzano tomatoes / house-made fior di latte mozzarella / prosciutto cotto / gorgonzola dolce 17

GIULIA

house-made fior de latte mozzarella / pecorino / parmesan / basil / burrata / prosciutto di parma / fennel pollen / local honey / figs / saba 20

CAMILLA

spicy calabrese salami / house-made italian sausage / Balistreri guanciale / rosemary / house-made fior di latte mozzarella 18

CARLOTTA

artichoke & spinach calzone / romano artichokes / local spinach / panna / parmesan / ricotta 18

SLOANE

margherita / 18 month prosciutto di parma / arugula / imported Italian burrata from Puglia 20

CATERINA

san marzano tomatoes / oregano / house-made fior di latte mozzarella / house-made italian sausage / italian frying peppers / caramelized onions 19

SOFIA

saffron & garlic cream / wood cooked Italian porcini / house-made fior di latte mozzarella / pecorino / butter roasted leeks / sel gris 21

INSALATE

WILD ARUGULA

cucumber / Valdivia farms heirloom cheery tomatoes / castelvetro olives / raisins / sliced almonds / goat cheese / meyer lemon vinaigrette 11

CAESAR SALAD

shaved radish / olive oil croutons / parmesan / Valdivia farms heirloom tomatoes 12

HEIRLOOM TOMATO CAPRESE SALAD

Valdivia farms heirloom tomatoes / Thai basil / Italian imported buffalo mozzarella / tuscan olive oil / Maldon salt 13

BIGA ANTIPASTO SALAD

little gems / shaved red onions / pepperoncini / heirloom tomatoes / peppadew peppers / artichoke / smoked mozzarella / Italian cured salami / Calabrian chili vinaigrette 12

BEVANDI

MIMOSA

local farmer's fresh squeezed juice & Italian Prosecco 8

WHITE PEACH BELLINI

white peach & Italian Prosecco 8

MILK 3

CAFFE

BIGA has partnered with the finest local artisan coffee roaster in San Diego, James Coffee Co.

Please order from the barista and James Coffee would be delighted to make you an amazing beverage. ☕

LOCAL FARMERS PARTNERS: MEZA RANCH / VALDIVIA FARM / SMIT FARMS / MACIEL FARMS / COLEMAN FARMS / STEHLY FARMS / R & L FARMS / KAWANO FARMS / MICHOLICH APIARY / WEISER FARMS / CYCLOPS FARMS / ZACH & MARIA / CATALINA SEAFOOD