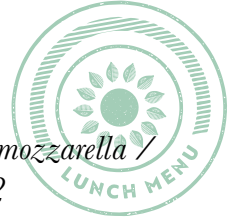


# BIGA

## LUNCH MENU



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### SOUP

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#### TUSCAN RIBOLLITA

*tuscan vegetable soup / house-cured bacon / fresh chicken broth 5*

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### SALADS

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ALL SALADS MADE WITH LOCAL FARMERS VEGETABLES.

#### BIGA ANTIPASTO SALAD

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

#### WILD ARUGULA SALAD

*cucumber / tomato / castelvetro olives / raisins / sliced almonds / goat cheese / meyer lemon vinaigrette 11*

#### WAGYU BEEF OR SHRIMP CAESAR SALAD

*seasonal farmer's lettuce / shaved radish / olive oil croutons / parmesan / Valdivia tomatoes 16*

#### BUFFALO MOZZARELLA CAPRESE SALAD

*thai basil / buffalo mozzarella / tuscan olive oil 13*

#### WARM OCTOPUS SALAD

*warm octopus salad / smoked buffalo mozzarella / Calabrian chili aioli / arugula / Valdivia farms heirloom cherry tomatoes / meyer lemon vinaigrette 15*

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### SANDWICHES

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ALL BREADS ARE ORGANIC AND HOUSE MADE!!

BREAD CHOICES: SLOW FERMENT WOOD FIRED BAGUETTE, BIGA ROLL, FOCACCIA.

THE KITCHEN SINK: LETTUCE.

TOMATO. MAYO. MUSTARD. ONIONS. PEPPERONCINI. PICKLES. ITALIAN DRESSING.

#### ITALIAN HAM

*prosciutto cotto / mortadella / mozzarella / caramelized onion / arugula 12*

#### CAPRESE

*house-made mozzarella / genovese basil / sun-dried tomato tapenade / pesto aioli 10*

#### CLT

*baked crispy mary's organic chicken skin / scamorza / tomato / pickled onions / basil / wild arugula / lemon aioli 12*

#### CLASSIC

*prosciutto di parma / wild arugula / heirloom tomatoes / house-made mozzarella 13*

#### VEGGIE

*avocado / cucumber / lettuce / tomato / sprouts / onions / meyer lemon 11*

#### PORCHETTA

*shaved porchetta / provolone / garlic spinach / pickled red onion / pesto aioli 15*

#### ROAST BEEF

*roast beef / peperonata / smoked provolone / caramelized onions 13*

#### THE CAPPY

*capicola / provolone / the kitchen sink 12*

#### CALABRIAN BLT

*house cured bacon / heirloom tomatoes / little gems / calabrian aioli 12*

#### MUFFALETTA

*prosciutto cotto / mortadella / genoa salami / housemade fior di latte / provolone / olive spread 14*

#### TONNO

*tuna conserva / the kitchen sink 13*

#### THE ITALIAN STALLION

*prosciutto / mortadella / capicola / genoa / provolone / the kitchen sink 14*

#### FRENCHY

*roast turkey / brie / wild arugula / fig jam 12*

#### CHICKY CHICKY PARM PARM

*organic chicken breast / olive oil / bread crumbs / heirloom tomato sauce / house-made fior di latte 15*



## NAPOLETANA PIZZA

AT BIGA, ALL OF OUR PIZZAS ARE DONE IN THE TRADITIONAL OLD WORLD ITALIAN METHOD.

THEY ARE CAREFULLY CHARRED IN OUR 850 DEGREE WOOD BURNING OVENS IN LESS THAN 90 SECONDS! AT BIGA WE ONLY USE THE FINEST INGREDIENTS FOR OUR PIZZAS, FROM USING LOCAL FARM INGREDIENTS OR STRAIGHT FROM ITALY.

### MARGHERITA

*san marzano tomatoes / house-made fior di latte mozzarella / basil / olive oil / parmesan 13*

### ANGELICA

*parmesan / pecorino / truffle goat / house-made fior di latte mozzarella / garlic / ricotta / garlic cream / heirloom cherry tomatoes / olive oil 16*

### VITTORIA

*local eggplant parmesan / roasted eggplant / garlic / pecorino / smoked buffalo mozzarella / san marzano tomatoes / parmesan / olive oil bread crumbs 16.5*

### 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 17*

### D.O.P

*san marzano tomatoes / imported buffalo mozzarella / basil / tuscan extra virgin olive oil 19*

### DIAVOLA & POLPO

*braised octopus / calabrian chili / san marzano tomato / garlic pickled onions / italian oregano / house-made fior di latte mozzarella / parmesan / basil / olive oil 18*

## 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 / COOKS RANCH

### BIANCA

*house-made fior di latte mozzarella / heirloom cherry tomatoes / raw basil / taggiasca olive / stracchino cheese / Maldon salt / Italian oregano 16.5*

### ANNA

*san marzano tomatoes / house-made fior di latte mozzarella / prosciutto cotto / gorgonzola dolce 16*

### GIULIA

*house-made fior de latte mozzarella / pecorino / parmesan / basil / burrata / prosciutto di parma / fennel pollen / local honey / figs / saba 18*

### CAMILLA

*spicy calabrese salami / house-made italian sausage / Balistreri guanciale / rosemary / house-made fior di latte mozzarella 17*

### CARLOTTA

*artichoke & spinach / romano artichokes / local spinach / panna / parmesan / ricotta 16*

### SLOANE

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

### CATERINA

*san marzano tomatoes / oregano / house-made fior di latte mozzarella / house-made italian sausage / italian frying peppers / caramelized onions 17*

### SOFIA

*garlic cream / wood cooked Italian porcini / house-made fior di latte mozzarella / pecorino / butter roasted leeks / sel gris 19*

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SUN 9A-8P

MON CLOSED

TUES-THURS 11A-9P

FRI 11A-10P

SAT 9A-10P

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