

\$10
OFF



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OFF

TEN DOLLARS OFF



ANY PURCHASE OF \$20 OR MORE
AT PIZZERIA BIGA
VALID ANY EVENING AFTER 4:00PM
DINE-IN OR CARRY-OUT – 1 COUPON PER TABLE/ORDER
NOT VALID WITH ANY OTHER OFFER/SPECIAL
VALID TO 12-31-11



PIZZERIA BIGA

CONVENIENTLY LOCATED AT 291 10 FRANKLIN RD, AT NORTHWESTERN HWY.
JUST SECONDS AWAY FROM FRANKLIN ATHLETIC CLUB & FRANKLIN ACADEMY
248-750-BIGA (2442)

BIGA IS LOCAL, BIGA IS HEALTHY, BIGA IS BETTER

HIGHLIGHTS OF THE PIZZERIA BIGA EXPERIENCE:

- CASUAL DINING , CURBSIDE CARRY-OUTS (NO NEED TO GET OUT OF YOUR CAR), HOME DELIVERY
- VEGETARIAN, VEGAN & GLUTEN FREE SELECTIONS
- CLASSIC NAPOLETANA, WHOLE WHEAT AND GLUTEN FREE CRUSTS
- REAL ITALIAN GELATO WITH GUERNSEY DAIRY AND FAT FREE SORBETTO, HAND MADE DAILY
- FULL BAR, CRAFT DRAFTS, AND COOL WINES
- INTRIGUING MENU OF SMALL PLATES, SALADS, SOUPS, PASTA, PIZZA AND DESSERTS

THE BIGA DOUGH - PIZZERIA BIGA UTILIZES A UNIQUE IN-HOUSE PROPRIETARY FERMENTATION PROCESS INSTEAD OF COMMERCIAL YEAST AND ADDED SUGARS FOR THE DOUGH IN BOTH THE CLASSIC NAPOLETANA AND THE WHOLE WHEAT CRUSTS. FERMENTED BIGA PIZZA DOUGH IS EASIER FOR YOUR BODY TO DIGEST WHILE PROVIDING THE PROBIOTIC BENEFITS SUCH AS ENHANCING NUTRIENT ABSORPTION AND BOOSTING IMMUNITY... AND.....IT TASTES BETTER!

THE BIGA PHILOSOPHY — CHEF LUCIANO STRONGLY BELIEVES IN SUPPORTING THE LOCAL ECONOMY AND PROMOTING A HEALTHIER MICHIGAN BY PURCHASING FOODS FROM LOCAL SUPPLIERS PURSUING FARMERS, GROWERS AND RANCHERS INVESTED IN SUSTAINABLE AND ORGANICALLY RAISED PRODUCTS MADE WITHOUT THE USE OF HARMFUL CHEMICALS, PESTICIDES, ANTIBIOTICS OR HORMONES. OUR FAMILIES EAT HERE TOO!

THE FINISHED PRODUCTS — OUR MENU REFLECTS OUR DESIRE TOWARD PROVIDING A TRUE NAPOLETANA STYLE PIZZERIA EXPERIENCE WHILE MAINTAINING A PROPER BALANCE OF HEALTHY SELECTIONS INHERENT TO THE CLASSIC MEDITERRANEAN DIET.

THE BIGA COMMITMENT — CHEF LUCIANO WORKS CLOSELY WITH OUR STAFF NUTRITIONIST STACY GOLDBERG, M.P.H., R.N., B.S.N., OF WHAT'S IN YOUR CART?™, AS PART OF OUR MENU AND PRODUCT DEVELOPMENT TEAM. WITH STACY'S GUIDANCE, WE CONTINUOUSLY STRIVE TO SOURCE THE HEALTHIEST ALTERNATIVES POSSIBLE FOR OUR INGREDIENTS AT BIGA, WHILE MAINTAINING OUR QUALITY AND TASTE. STACY HAS BEEN A PRACTICING NUTRITIONAL CONSULTANT SINCE 1999. USING A HOLISTIC APPROACH, SHE HAS EXTENSIVE EXPERIENCE WITH PEDIATRIC, ADOLESCENTS AND ADULTS. MS. GOLDBERG IS A GRADUATE OF THE UNIVERSITY OF MICHIGAN SCHOOL OF PUBLIC HEALTH, SPECIALIZING IN HUMAN NUTRITION, AND THE UNIVERSITY OF MICHIGAN SCHOOL OF NURSING. STACY IS ALSO THE STAFF NUTRITIONIST FOR FRANKLIN ATHLETIC CLUB & FRANKLIN ACADEMY.



WWW.PIZZERIABIGA.COM

