

Hey! You forgot to cut my pizza!

To fully enjoy the authentic Biga Pizza experience we box your Biga pizza uncut. This is done to help insure the integrity and crispiness of the crust. For your convenience we have included a complimentary Biga wheel cutter with your first order.

Please remove the
corrugated liner
from under the pizza
before cutting

Your Pizza's Not Burnt

One of the hallmarks of a perfectly cooked Neapolitan style Biga pizza is the charring on the crust. We do this on purpose. A Biga pizza is cooked in a wood burning oven without the use of gas and is fired at 900 degrees. When we're hungry for a Biga pizza around here we say: "Let's Burn One"!



Carry-Outs - 248.750.BIGA (2442)

www.pizzeriabiga.com

**For the Ultimate Biga Pizza Experience
We Recommend Refreshing the Pizza in the Oven.**

Reheating Instructions:

- *Preheat oven and pizza stone (if you have one) to 500 degrees*
- *Remove your uncut pizza from box and also from corrugated liner to pizza stone or cookie sheet into oven*
- *bake for 2-3 minutes until hot. (Watch your Biga Pizza carefully!)*
 - *Carefully remove from oven and cut with wheel cutter.*
 - *Enjoy your Biga Pizza, always remember to share!*