

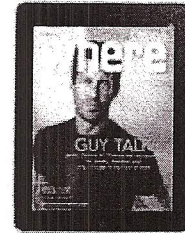
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SAN FRANCISCO (Dining)

July 2011



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North Beach teems with Italian eateries, but one blossoms among the bunch. Recently (and gorgeously!) renovated, **Rose Pistola** has been serving up its Ligurian menu—based on the cooking of the neighborhood's original Italian immigrant population—for more than 15 years. Using top quality ingredients from local farms, the restaurant plates perennial favorites like fritto misto, crudo of fresh fish, spaghetti with seafood sauce, roasted fish in spicy tomato broth, thin-crust pizzas—and, of course, the original chocolate budino cake. New items include an expanded sandwich menu, daily baked pasta and a selection of bruschette for those who like their small plates hearty.

*L, D (daily), brunch (Sa-Su). 532 Columbus Ave., 415.399.0499,
www.rosepistolasf.com*

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