

Legacy Business Registry Staff Report

HEARING DATE JANUARY 14, 2019

ALIOTO'S RESTAURANT

Application No.: LBR-2018-19-018
Business Name: Alioto's Restaurant
Business Address: #8 Fisherman's Wharf
District: District 3
Applicant: Annette Alioto, Vice President
Nomination Date: September 27, 2018
Nominated By: Supervisor Aaron Peskin
Staff Contact: Richard Kurylo
legacybusiness@sfgov.org

BUSINESS DESCRIPTION

Alioto's Restaurant is a family-run seafood restaurant that was opened as a fresh fish stall in 1925 by Nunzio Alioto, a Sicilian immigrant. He sold lunch items to the Italian laborers who worked in the nearby lumber yard, canning plants and fisheries. Alioto innovated by serving his popular steamed crab and shrimp and crab cocktails on trays that could be attached to car windows – one of the earliest attempts at drive-in eating and using gas-burning crab pots.

In 1932, he constructed the first building on Fisherman's Wharf by combining the fish stand with a seafood bar. Nunzio died suddenly in 1993 and his wife, Rose, took over the business, becoming the first woman to work on the wharf. Initially, she was ostracized by her male neighbors, who refused to sell her fish. Luckily, the fish was procured by Phil Rubino, who had formerly worked with her husband. By 1938, she installed a kitchen and officially opened Alioto's Restaurant. She continued to improve and develop seafood specialties including the shellfish stew called Cioppino which became a San Francisco culinary legend.

By 1950, Rose enlarged her restaurant by purchasing her neighbor's stall, Castagnola's #7. She built a one story, \$130,000 brick building. Alioto's Restaurant underwent a second major facelift in 1957 when a \$200,000 second story was added, making it the tallest building on the wharf. A fire gutted Alioto's Restaurant that same year, but the family rebuilt the restaurant from scratch on the same site.

Circa 1958, Rose's son Frank assumed the operation of the restaurant. In 1971, Frank's son Nunzio and Antoinette's son Joe took over management responsibilities. Led by the family's third generation, Alioto's Restaurant honors its past by continuing the fine tradition of Rose's original recipes and even hosting a guest chef from a famous eatery in Sicily. The family recognizes their history through displays on the stairways and in the Calamari Room, including photographs, menus and ephemera from their seven decades on the wharf. The exhibit chronicles the growth of the wharf from a sleepy fishing village to an international tourist destination.

The business is located on Fisherman's Wharf northwest of the intersection of Taylor and Jefferson streets.





SAN FRANCISCO
OFFICE OF SMALL BUSINESS

CITY AND COUNTY OF SAN FRANCISCO
LONDON N. BREED, MAYOR

OFFICE OF SMALL BUSINESS
REGINA DICK-ENDRIZZI, DIRECTOR

CRITERION 1: Has the applicant operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years?

Yes, the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years:

#8 Fisherman's Wharf from 1925 to Present (93 years)

CRITERION 2: Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community?

Yes, the applicant has contributed to the Fisherman's Wharf neighborhood's history and identity.

The Historic Preservation Commission recommended the applicant as qualifying, noting the following ways the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community:

- Alioto's Restaurant is associated with Sicilian cuisine and seafood traditions. The restaurant is credited with elevating a local dish called Cioppino, a seafood stew traditionally shared by fisherman from the communal pot.
- Alioto's Restaurant has contributed to the history and identity of Fisherman's Wharf and San Francisco.
- The business is located at the foot of Pier 45. The restaurant was one of the earliest restaurants to open on Fisherman's Wharf. It was one of several numbered stalls selling a combination of fresh and prepared fish in the Fisherman's Wharf neighborhood that converted to full-service restaurants. This was the beginning of a major shift in which Fisherman's Wharf reinvented itself as a center for tourism, entertainment, and retail shopping. Alioto's Restaurant played a role in the creation of the Fisherman's Wharf retail and tourist district.
- The property, which includes several businesses, has a Planning Department Historic Resource status of "A" (Known Historic Resource) for its association with Fisherman's Grotto and for its listing on the Here Today survey.
- There have been numerous mentions of Alioto's Restaurant in the San Francisco Chronicle and the San Francisco Examiner by writers Herb Caen, Stanton Delaplane and Art Hoppe among others. Alioto's has been featured in "Unique Eats and Eateries of San Francisco" by Kimberly Lovato, "San Francisco's Fisherman's Wharf" by Alessandro Baccari Jr. and "San Francisco, City on Golden Hills" by Herb Caen and Dong Kingman.

CRITERION 3: Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms?

Yes, Alioto's Restaurant is committed to maintaining the physical features, craft, art form and traditions that define the business.

HISTORIC PRESERVATION COMMISSION RECOMMENDATION

The Historic Preservation Commission recommends that Alioto's Restaurant qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) and recommends safeguarding of the below listed physical features and traditions.





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Physical Features or Traditions that Define the Business:

- Sicilian dishes, including specialties of Cioppino, Dungeness crab, and clam chowder.
- Two original fish-shaped neon signs.
- Two interior walls composed entirely of clam shells saved from diner's meals.
- Ephemera along the stairway and in the Calamari Room.

CORE PHYSICAL FEATURE OR TRADITION THAT DEFINES THE BUSINESS

Following is the core physical feature or tradition that defines the business that would be required for maintenance of the business on the Legacy Business Registry.

- Restaurant featuring seafood.

STAFF RECOMMENDATION

Staff recommends that the San Francisco Small Business Commission include Alioto's Restaurant currently located at #8 Fisherman's Wharf in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

Richard Kurylo, Program Manager
Legacy Business Program



Small Business Commission Draft Resolution

HEARING DATE JANUARY 14, 2019

ALIOTO'S RESTAURANT

LEGACY BUSINESS REGISTRY RESOLUTION NO. _____

Application No.: LBR-2018-19-018
Business Name: Alioto's Restaurant
Business Address: #8 Fisherman's Wharf
District: District 3
Applicant: Annette Alioto, Vice President
Nomination Date: September 27, 2018
Nominated By: Supervisor Aaron Peskin
Staff Contact: Richard Kurylo
legacybusiness@sfgov.org

ADOPTING FINDINGS APPROVING THE LEGACY BUSINESS REGISTRY APPLICATION FOR ALIOTO'S RESTAURANT, CURRENTLY LOCATED AT #8 FISHERMAN'S WHARF.

WHEREAS, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

WHEREAS, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; or

WHEREAS, the subject business has operated in San Francisco for more than 20 years but less than 30 years, has had no break in San Francisco operations exceeding two years, has significantly contributed to the history or identity of a particular neighborhood or community and, if not included in the Registry, faces a significant risk of displacement; and

WHEREAS, the subject business has contributed to the neighborhood's history and identity; and

WHEREAS, the subject business is committed to maintaining the physical features and traditions that define the business; and

WHEREAS, at a duly noticed public hearing held on January 14, 2019, the San Francisco Small Business Commission reviewed documents and correspondence, and heard oral testimony on the Legacy Business Registry application; therefore





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CITY AND COUNTY OF SAN FRANCISCO
LONDON N. BREED, MAYOR

OFFICE OF SMALL BUSINESS
REGINA DICK-ENDRIZZI, DIRECTOR

BE IT RESOLVED that the Small Business Commission hereby includes Alioto's Restaurant in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

BE IT FURTHER RESOLVED that the Small Business Commission recommends safeguarding the below listed physical features and traditions at Alioto's Restaurant:

Physical Features or Traditions that Define the Business:

- Sicilian dishes, including specialties of Cioppino, Dungeness crab, and clam chowder.
Two original fish-shaped neon signs.
Two interior walls composed entirely of clam shells saved from diner's meals.
Ephemera along the stairway and in the Calamari Room.

BE IT FURTHER RESOLVED that the Small Business Commission requires maintenance of the below listed core physical feature or tradition to maintain Alioto's Restaurant on the Legacy Business Registry:

- Restaurant featuring seafood.

I hereby certify that the foregoing Resolution was ADOPTED by the Small Business Commission on January 14, 2019.

Regina Dick-Endrizzi
Director

RESOLUTION NO. _____

- Ayes -
Nays -
Abstained -
Absent -





SAN FRANCISCO

OFFICE OF SMALL BUSINESS

CITY AND COUNTY OF SAN FRANCISCO
LONDON N. BREED, MAYOR

OFFICE OF SMALL BUSINESS
REGINA DICK-ENDRIZZI, DIRECTOR

**Legacy
Business
Registry**

Application Review Sheet

Application No.: LBR-2018-19-018
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CRITERION 1: Has the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years? Yes No

#8 Fisherman's Wharf from 1925 to Present (93 years)

CRITERION 2: Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community? Yes No

CRITERION 3: Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms? Yes No

NOTES: N/A

DELIVERY DATE TO HPC: November 21, 2018

Richard Kurylo
Manager, Legacy Business Program



Member, Board of Supervisors
District 3



City and County of San Francisco

AARON PESKIN
佩斯金 市參事

September 27, 2018

Director Regina Dick-Endrizzi
San Francisco Office of Small Business
City Hall, Room 110
1 Dr. Carlton B. Goodlett Place
San Francisco, CA 94102

Dear Director Dick-Endrizzi,

It is my honor and privilege to nominate Alioto's Restaurant for inclusion on the Legacy Business Registry.

Alioto's Restaurant is a historic landmark on Fisherman's Wharf, serving fresh seafood--including its world famous Cioppino--and traditional Sicilian family recipes for over 90 years. Alioto's contributed to the transformation of Fisherman's Wharf into San Francisco's most popular tourist destination, while remaining a stalwart favorite of the local community. Since its humble beginnings as a fish stall in 1925 Alioto's has grown into San Francisco's oldest family-owned and operated restaurant.

I hope for its continued success and hereby recommend it for inclusion on the Legacy Business Registry.

Sincerely,

A handwritten signature in blue ink, appearing to read "Aaron Peskin".

Aaron Peskin

Section One:

Business / Applicant Information. Provide the following information:

- The name, mailing address, and other contact information of the business;
- The name of the person who owns the business. For businesses with multiple owners, identify the person(s) with the highest ownership stake in the business;
- The name, title, and contact information of the applicant;
- The business's San Francisco Business Account Number and entity number with the Secretary of State, if applicable.

NAME OF BUSINESS:		
Alioto's Restaurant		
BUSINESS OWNER(S) (Identify the person(s) with the highest ownership stake in the business)		
Annette Rose Alioto Mario N. Alioto Karen Lamson		
CURRENT BUSINESS ADDRESS:	TELEPHONE:	
#8 Fisherman's Wharf	(415) 673-0183	
	EMAIL:	
	marketing@alios.com	
WEBSITE:	FACEBOOK PAGE:	YELP PAGE
www.alios.com	Alioto's Restaurant	Alioto's Restaurant

APPLICANT'S NAME	
Annette Alioto	<input type="checkbox"/> Same as Business
APPLICANT'S TITLE	
VP	
APPLICANT'S ADDRESS:	TELEPHONE:
360 A Jefferson Street SF CA. 94133	(415) 673-8300
	EMAIL:
	marketing@alios.com

SAN FRANCISCO BUSINESS ACCOUNT NUMBER:	SECRETARY OF STATE ENTITY NUMBER (if applicable):
94-0274950	C2679304

OFFICIAL USE: Completed by OSB Staff	
NAME OF NOMINATOR:	DATE OF NOMINATION:

Section Two:

Business Location(s).

List the business address of the original San Francisco location, the start date of business, and the dates of operation at the original location. Check the box indicating whether the original location of the business in San Francisco is the founding location of the business. If the business moved from its original location and has had additional addresses in San Francisco, identify all other addresses and the dates of operation at each address. For businesses with more than one location, list the additional locations in section three of the narrative.

ORIGINAL SAN FRANCISCO ADDRESS:	ZIP CODE:	START DATE OF BUSINESS
#8 Fisherman's Wharf	94133	1925
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATON	
<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	every day but Christmas	

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
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OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
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		End:

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:

Section Three:

Disclosure Statement.

San Francisco Taxes, Business Registration, Licenses, Labor Laws and Public Information Release.

This section is verification that all San Francisco taxes, business registration, and licenses are current and complete, and there are no current violations of San Francisco labor laws. This information will be verified and a business deemed not current in with all San Francisco taxes, business registration, and licenses, or has current violations of San Francisco labor laws, will not be eligible to apply for the Business Assistance Grant.

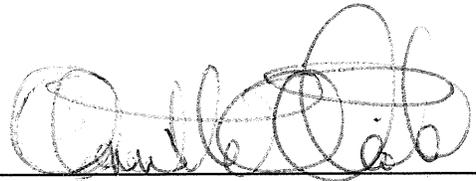
In addition, we are required to inform you that all information provided in the application will become subject to disclosure under the California Public Records Act.

Please read the following statements and check each to indicate that you agree with the statement. Then sign below in the space provided.

- I am authorized to submit this application on behalf of the business.
- I attest that the business is current on all of its San Francisco tax obligations.
- I attest that the business's business registration and any applicable regulatory license(s) are current.
- I attest that the Office of Labor Standards and Enforcement (OLSE) has not determined that the business is currently in violation of any of the City's labor laws, and that the business does not owe any outstanding penalties or payments ordered by the OLSE.
- I understand that documents submitted with this application may be made available to the public for inspection and copying pursuant to the California Public Records Act and San Francisco Sunshine Ordinance.
- I hereby acknowledge and authorize that all photographs and images submitted as part of the application may be used by the City without compensation.
- I understand that the Small Business Commission may revoke the placement of the business on the Registry if it finds that the business no longer qualifies, and that placement on the Registry does not entitle the business to a grant of City funds.

Annette Rose Alioto

10-2-2018



Name (Print):

Date:

Signature:

ALIOTO'S RESTAURANT

Section 4: Written Historical Narrative

CRITERION 1

a. Provide a short history of the business from the date the business opened in San Francisco to the present day, including the ownership history. For businesses with multiple locations, include the history of the original location in San Francisco (including whether it was the business's founding and or headquartered location) and the opening dates and locations of all other locations.

In 1898, Nunzio Alioto left his family's small town of Sant'Elia in Sicily for the booming economy and richer fishing waters of San Francisco. In 1925, Nunzio opened a fresh fish stall – Stall #8 – at the wharf and sold lunchtime provisions to Italian laborers. Far from the tourist attraction the wharf is today, it was then surrounded by an enormous lumber yard, train tracks, a union hall, canning plants and bustling wholesale fisheries.

By 1928, he began selling simple luncheon items. Proving exceptionally popular were steamed crab and shrimp and crab cocktails, which would be served on trays that could be attached to car windows—one of the earliest attempts at drive-in eating.

Business grew steadily as Nunzio catered to hungry shoppers at the wharf. What eventually became known as "Alioto's innovation" was the conversion from old wood burning crab pots to gas burners, a method which is still in use today.

In 1932, he constructed the first building on Fisherman's Wharf by combining the fish stand with a seafood bar specializing in steamed crab and shrimp cocktails.

The plans Nunzio Alioto foresaw for his seafood enterprise on the wharf came to an abrupt halt the following year in 1933. After suffering a bout of double pneumonia, Nunzio died suddenly at the age of 41, leaving behind his wife Rose and three children: Antoinette, Frank and Mario. Strapped for a way to support her family, Rose took over the business, becoming the first woman to work on the wharf. Initially she was ostracized by her male neighbors, who refused to sell her fish. Luckily, the fish was procured by Phil Rubino, who had formerly worked with her husband. By 1938, she installed a kitchen and officially opened Alioto's Restaurant. Rose's determination to build the family business; especially for a woman in her time, is a testament to her grit and innate business sense. We owe her a debt of gratitude.

With the completion of both the Golden Gate Bridge and the San Francisco-Oakland Bay Bridge, San Francisco was quickly becoming the urban center of Northern California. Rose continued to improve and develop seafood specialties including the shellfish stew called Cioppino which became a San Francisco culinary legend.

Historical fact: Cioppino was developed in the late 1800s primarily by Italian immigrants who settled in the North Beach neighborhood, many from the port city of Genoa. When a fisherman came back empty handed, he would ask other fishermen to chip in whatever they could to the community pot. Whatever ended up in the pot became their 'Cioppino.' The fishermen that chipped in expected the same treatment if they came back empty handed in the future. It later became a staple in Italian restaurants like Alioto's.¹

A number of historical events contributed to the restaurant's phenomenal growth and the eventual establishment of Fisherman's Wharf and its transformation into San Francisco's most popular tourist destination. In 1939, the Golden Gate International Exposition brought tourists from around the world to the city, and the restaurant flourished. Yet it wasn't until the onset of America's participation in World War II that its reputation became firmly established. Fisherman's Wharf became one of the ports of embarkation for sailors, who were often accompanied by their families. While Rose's sons, Frank and Mario, were serving our country in the armed forces, Rose and her daughter Antoinette ran the restaurant, catering to the sailors and their families— and word about Alioto's Restaurant's food quickly spread.

The restaurant expanded as public demand grew for Alioto's delicious seafood. By 1950, Rose enlarged her restaurant by purchasing her neighbor's stall, Castagnola's #7. She built a one-story, \$130,000 brick building. Alioto's Restaurant underwent a second major facelift in 1957 when a \$200,000 second story was added, making it the tallest building on the wharf. A disastrous fire gutted Alioto's Restaurant that same year. Undeterred, the family, led by Rose, rebuilt the restaurant from scratch on the same site. Fortunately, rescued from the devastating fire were two walls composed entirely of thousands of clam shells saved from diners' meals throughout the years.

Circa 1958, Rose's son Frank assumed the operation of the restaurant. Rose, the matriarch of the Alioto clan, continued to work at the restaurant until she passed away in 1969 at the age of 74. In 1971, Frank's son Nunzio and Antoinette's son Joe took over management responsibilities.

Led by the family's third generation, Alioto's Restaurant honors its past by continuing the fine tradition of Rose's original recipes and even hosting a guest chef from a famous eatery in Sicily. The family fondly recognizes their history that was built on tireless struggles and breathtaking successes through displays on the stairways and in the Calamari Room, including photographs, menus and ephemera from their seven decades on the wharf. The exhibit chronicles the growth of the wharf from a sleepy fishing village to an international tourist destination.

b. Describe any circumstances that required the business to cease operations in San Francisco for more than six months?

¹ Wikipedia, <https://en.wikipedia.org/wiki/Cioppino>

Alioto's has not ceased operations in San Francisco for more than six months since it was established.

c. Is the business a family-owned business? If so, give the generational history of the business.

Alioto's is a family-owned business. Nunzio Alioto founded the restaurant and owned it until his death in 1933. After his passing, his wife Rose and their three children took over ownership of the restaurant. Rose's children accompanied her to work every day and tended to every aspect of the business. To help make ends meet at the restaurant, Rose's daughter Antoinette, the eldest of the three children, worked the graveyard shift at Bank of America after completing her daytime duties as waitress, part-time cook and bookkeeper at the restaurant.

In 1958, Rose's son Frank assumed the operation of the restaurant. Daughter Antoinette married, and she and her husband, a distant Alioto cousin, worked in the restaurant sharing various responsibilities. Rose's third child, Mario, became a singer with the San Francisco Opera Company, hosting in the restaurant by day and singing at night.

It has always been a tradition for the Alioto children is to begin their restaurant apprenticeship in their early teens. They learn the business from the ground up in the restaurant, kitchen, crabstand, gift shop, office or warehouse. It's a true family affair.

d. Describe the ownership history when the business ownership is not the original owner or a family-owned business.

The ownership history of Alioto's Restaurant is as follows:

1925 to 1933:	Nunzio Alioto
1933 to 1968:	Rose Alioto and her three children: Antoinette, Frank and Mario Alioto
Beginning 1968:	As each owner passed away, the next generation of Alioto children gained shares of Alioto's Fish Co. Ltd.
Present:	32 shareholders of Alioto's Fish Co. Ltd., including 3 rd and 4 th generations of Nunzio and Rose's family

e. When the current ownership is not the original owner and has owned the business for less than 30 years, the applicant will need to provide documentation of the existence of the business prior to current ownership to verify it has been in operation for 30+ years. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.

Documentation demonstrating the existence of the business for 30+ years is included in this Legacy Business Registry application.

f. Note any other special features of the business location, such as, if the property associated with the business is listed on a local, state, or federal historic resources registry.

The building is owned by the Port of San Francisco. The historic status of the structure is unknown.

CRITERION 2

a. Describe the business's contribution to the history and/or identity of the neighborhood, community or San Francisco.

What grew to become an institution in San Francisco dining actually began as a fresh fish stall founded in 1925 by Nunzio Alioto, a Sicilian immigrant. At the time, the wharf consisted of an enormous lumber yard, train tracks, a union hall, canning plants and wholesale fisheries. At Stall #8, Nunzio sold lunchtime provisions to the Italian laborers. Business grew steadily and by 1932 Nunzio constructed the first building on Fisherman's Wharf by combining the fish stand with a seafood bar specializing in crab and shrimp cocktails and fresh cracked crab.

Nunzio passed away in 1933, and his wife Rose took over the business. In 1938, she installed a kitchen and officially opened Alioto's Restaurant. It was here that Rose was one of the first to create a shell-fish stew called Cioppino which became a San Francisco culinary legend and is still on Alioto's menu today.

Alioto's unique menu offers distinctive Sicilian recipes handed down through the Alioto family and seafood specialties of Fisherman's Wharf, including Dungeness crab and clam chowder. Alioto's has a full-time seafood buyer securing only the freshest fish for the restaurant.

b. Is the business (or has been) associated with significant events in the neighborhood, the city, or the business industry?

One of the events that Alioto's was instrumental in founding in the 1980s was the Festa Italiana honoring Italian culture and providing food and entertainment. The event took place at Pier 45 on Fisherman's Wharf every October for about eight years. The event generated \$50,000 annually in contributions to local charities.

c. Has the business ever been referenced in an historical context? Such as in a business trade publication, media, or historical documents?

There have been numerous mentions of Alioto's Restaurant in the San Francisco Chronicle and the San Francisco Examiner by writers Herb Caen, Stanton Delaplane and Art Hoppe among others. Alioto's has been featured in "Unique Eats and Eateries of San Francisco" by Kimberly Lovato, "San Francisco's Fisherman's Wharf" by Alessandro Baccari Jr. and "San Francisco, City on Golden Hills" by Herb Caen and Dong Kingman.

d. Is the business associated with a significant or historical person?

As Alioto's Restaurant was re-establishing itself in the 1960s after the fire in 1957, the Alioto family name was receiving local and national recognition for another reason: Joe Alioto, Rose's nephew, was elected the 36th mayor of San Francisco in 1968 and served for an eight-year term. During this period, Alioto's became a popular hangout for San Francisco's Democratic power base.

Alioto's also supported the campaigns of both Angela Alioto and Michela Alioto-Pier, hosting and catering events. Angela served on the San Francisco Board of Supervisors from 1988 to 1997. She served as Board President from January 1993 to January 1995. She also ran for mayor of San Francisco in the 1995, 2003 and 2018 elections. Michela served as a member of the San Francisco Board of Supervisors from 2004 to 2011.

King Harald and Queen Sonja of Norway dined at Alioto's Restaurant in 1995. Herb Caen reported the event in the San Francisco Chronicle: "King Harald and Queen Sonja of Norway, who, like a lot of tourists, headed straight for Fisherman's Wharf on Sunday night. At Alioto's, they dined and wined a party of 20, including the Norwegian Ambassador to the U. S., but when the check arrived, it was the latter who paid the \$2,500-odd tab. The king speaks softly and carries no cash."

e. How does the business demonstrate its commitment to the community?

Alioto's Restaurant and the Alioto family are committed to the community in many ways. The annual Festa Italiana, a wharf-wide event that the Aliotos were instrumental in founding, contributes \$50,000 to local charities yearly. The family also helped establish the multi-denominational Fishermen's and Seamen's Memorial Chapel, serving as members and donors. Many other San Francisco charities, including the Save the Cable Car Fund, the Ronald McDonald House, Salesian Boys & Girls Club, Little Sisters of the Poor and the St. Ignatius College Preparatory have benefited from the generosity and civic pride shown by the Aliotos.

Both Joe Alioto (Antoinette's son) and Nunzio S. Alioto (Frank's son) have served as president of the wharf's tenant and merchant associations, and Nunzio S. served on the Board of Directors of the San Francisco Convention and Visitors Bureau.

Alioto's Restaurant is a member of the Fisherman's Wharf Association, Golden Gate Restaurant Association, Fisherman's Wharf Merchants Association, Fisherman's Wharf Community Benefit District and San Francisco Travel.

f. Provide a description of the community the business serves.

Alioto's appeals to a wide variety of guests. The crab stand offers 'walk away' dining, with the retail market selling in-season, fresh crab. Cafe 8, with both indoor and outdoor seating, features artisanal pizza from a wood burning oven in addition to fresh seafood and Italian specialties – perfect for families. Upstairs at Number Eight is a fine dining experience with white table cloths, wonderful food and, of course, the famous views of the Golden Gate Bridge and

fishing harbor. Number Eight is perfect for date nights, group dinners, holiday dining and private events. The banquet rooms were recently renovated and have picturesque views of the bridge and harbor. Alioto's is ideal for group functions of 18 to 55 guests from small wedding receptions to corporate events.

g. Is the business associated with a culturally significant building/structure/site/object/interior?

Alioto's Restaurant features two original, iconic neon signs in the shape of a fish on the exterior of the building: one large south-facing sign on the side of the building and a second smaller east-facing sign on the front of the building.

The interior of Alioto's features two walls composed entirely of thousands of clam shells saved from diners' meals throughout the years dating back to the 1930s. There is one wall in the main dining room and one wall in the entrance foyer. The walls survived the restaurant fire of 1957.

The Alioto family's contribution to San Francisco's Fisherman's Wharf is commemorated with historical photos and news articles along the interior stairway and the Calamari Room. Also featured are old menus, stories, pictures of notable customers and album covers from Mario Alioto's musical career. Binding the large Alioto family together today is a lifetime fondness for Fisherman's Wharf and a concern that it continue as a vital part of San Francisco.

h. How would the community be diminished if the business were to be sold, relocated, shut down, etc.?

It is inconceivable to imagine Fisherman's Wharf without Alioto's. It has been the cornerstone of the wharf for almost one hundred years. While the tourists enjoy the food and ambience, local residents have come here for generations; it is a place where memories are made.

CRITERION 3

a. Describe the business and the essential features that define its character.

Alioto's unique menu offers distinctive Sicilian recipes handed down through the Alioto family. The menu includes traditional seafood specialties of the wharf, standards such as Dungeness crab prepared many ways and clam chowder.

Alioto's has a full-time seafood buyer who purchases only the freshest and choicest cuts of fish. The restaurant features petrale sole, halibut, salmon, swordfish and sand dabs when available.

Alioto's is widely recognized for its Cioppino. Matriarch Rose Alioto "crowd-sourced" the recipe from fellow fishermen's wives. Cioppino's heritage is in its efficiency, its components taken from the day's catch. That usually included calamari and other seafood mixed with staples of the southern Italian pantry — garlic, parsley, and tomatoes. The butter, or tomalley, of the crab

was always added. Tomatoes have always been a part of Cioppino with the modern version using fresh Roma tomatoes and just enough garlic added to the aromatics to remind the diner of the dish's Italian-American roots. Today, mussels, along with clams, shrimp and Dungeness crab are featured. And the tomalley adds creaminess now just as it did then. Nonna Rose helped turn Cioppino from workingman's food into fine dining.

Alioto's menu design and logo boast the vibrant colors of Sicily's peasant-style ceramics, which are now collector's items.

b. How does the business demonstrate a commitment to maintaining the historical traditions that define the business, and which of these traditions should not be changed in order to retain the businesses historical character? (e.g., business model, goods and services, craft, culinary, or art forms)

When customers arrive, whether it be on foot or even from a cruise ship, they know they are at Fisherman's Wharf when they see that iconic neon fish sign at Alioto's. It has been depicted in travel magazines, on postcards and in television shows including Streets of San Francisco, the Great American Railroad Journey (on the BBC), Starsky and Hutch and most recently on the Family Guy. Professional Athletes, politicians and movie stars have all enjoyed what Alioto's has to offer.

Cioppino is a historical tradition that defines Alioto's historical character, and its inclusion on the menu should not be changed.

c. How has the business demonstrated a commitment to maintaining the special physical features that define the business? Describe any special exterior and interior physical characteristics of the space occupied by the business (e.g. signage, murals, architectural details, neon signs, etc.).

Alioto's is committed to maintaining the neon fish signs, the walls composed entirely of thousands of clam shells saved through the decades and the historical photos and news articles documenting the history of Alioto's Restaurant and the Alioto family.

d. When the current ownership is not the original owner and has owned the business for less than 30years; the applicant will need to provide documentation that demonstrates the current owner has maintained the physical features or traditions that define the business, including craft, culinary, or art forms. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.

Documentation that demonstrates that Alioto's has been a restaurant for 30+ years is included in this Legacy Business Registry application.



Alioto's in the 1950s with a fleet of Jaguars parked in front.



MAYSON'S
FISH DINNERS

8 FIS

Alioto's Founding Family

Nunzio Alioto

Rose Alioto

Antoinette

Frank

Francis

Gloria

Mario







8

ALIOTO'S

ALIOTO'S

ALIOTO'S WATERSIDE CAFE
SINCE 1925

ENTRANCE

ALIOTO'S WATERSIDE CAFE
SINCE 1925

ALIOTO'S CRAB STAND
SINCE 1925

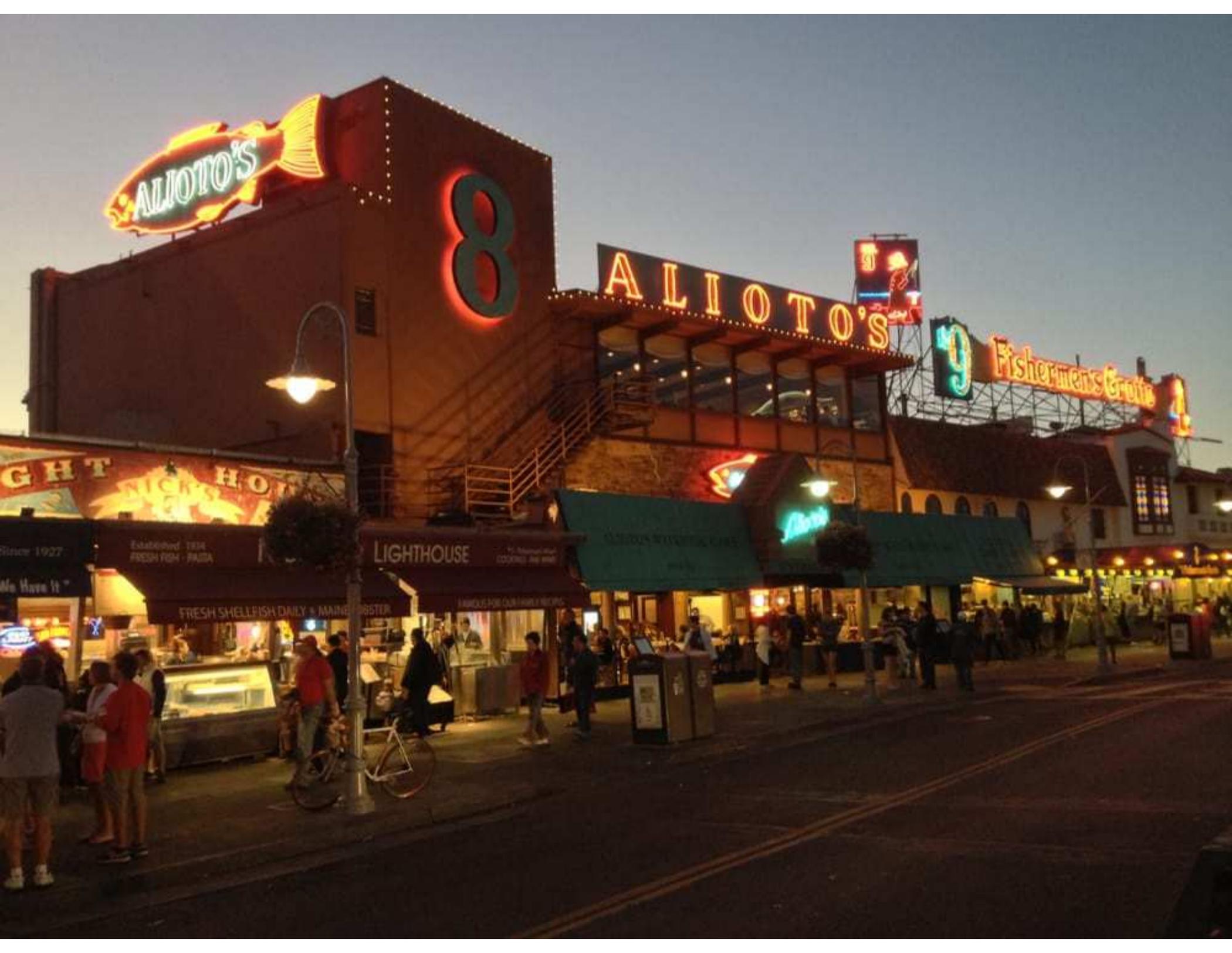
OUTDOOR SEATING

HARBOR VIEW

FRESH LIVE CRAB

HOT CLAM CHOWDER





ALIOTO'S

8

ALIOTO'S

9

Fishermen's Grille

NIGHT NICK'S HO...

Since 1927

Established 1934
FRESH FISH - PAIDA

We Have It

LIGHTHOUSE

15th Street
COOKING BY ORDER

FRESH SHELLFISH DAILY & MAINE LOBSTER

BARBECUE FOR OUR FAMILY RECIPE



8

ALIOTO'S

ALIOTO'S

Alioto's

ENTRANCE

ALIOTO'S WATERSIDE CAFE

SINCE 1925

ALIOTO'S WATERSIDE CAFE

SINCE 1925

ALIOTO'S CRAB STAND

SINCE 1925



ALIO TO'S



©Mitchell Funk



**ALIOTO'S
RESTAURANT**

& WATERSIDE CAFE

STRAIGHT AHEAD

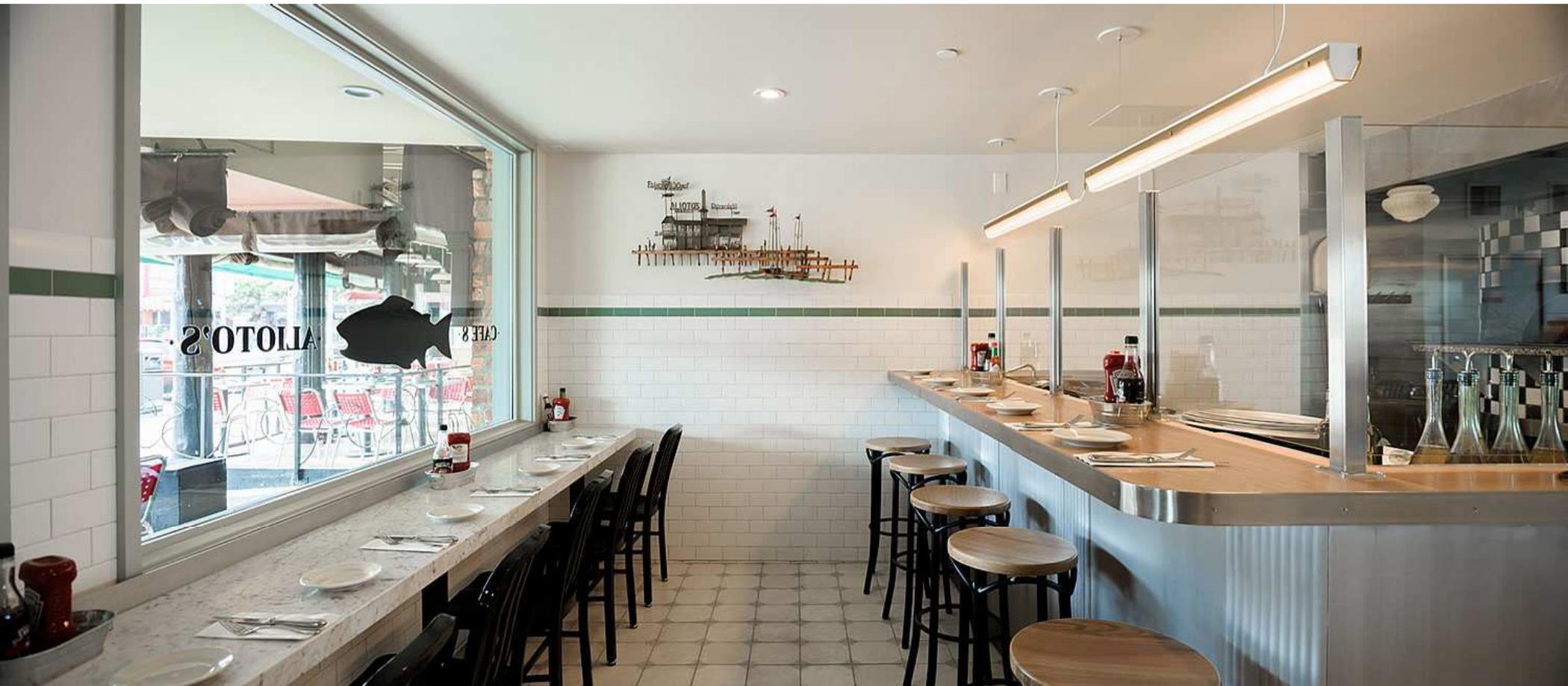


ALIOTO'S



Waterside Cafe





ALIOTO'S

ESTABLISHED 1925

BAR & RESTAURANT



Alioto's
Restaurant



Alioto's, San Francisco

photo: Kingmond Young

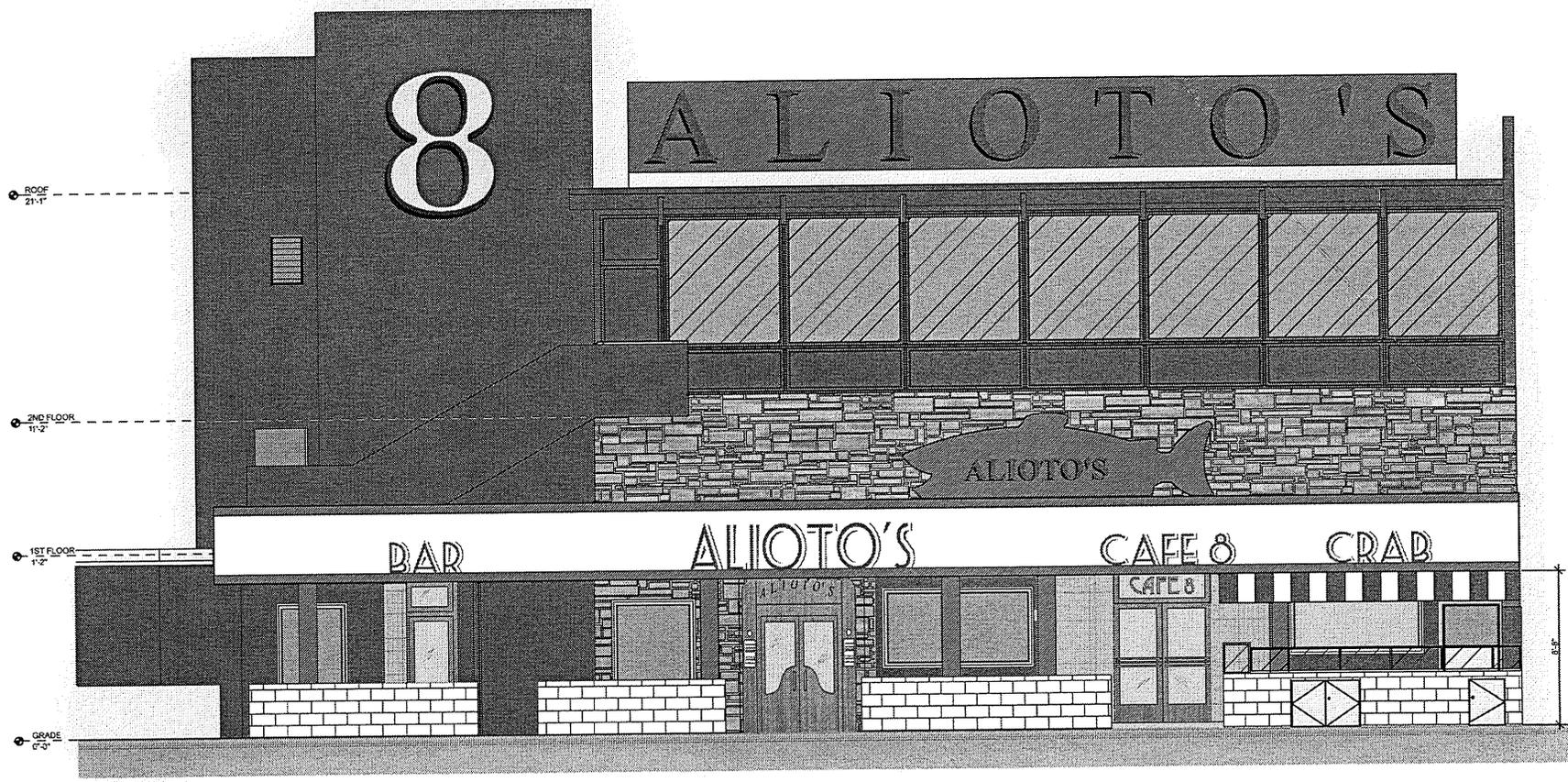










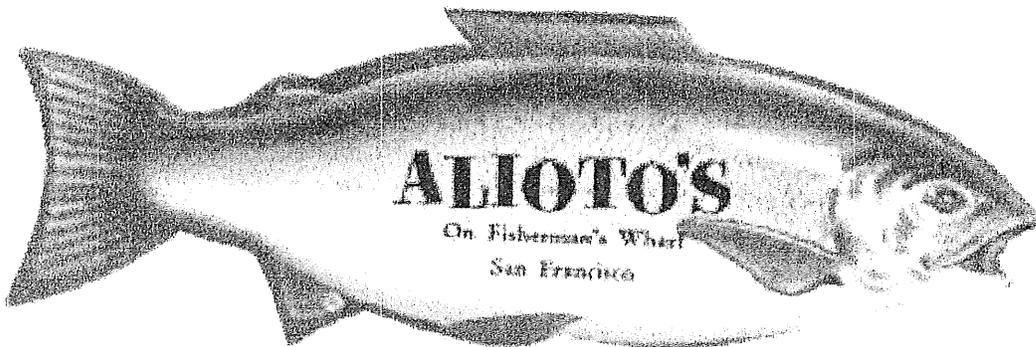


FISHERMEN'S WHARF as viewed from
Alioto's Main Dining Room



NO. 8 FISHERMEN'S WHARF
SAN FRANCISCO

30 SILENCE MATCH BOOK PART 733-258-18752
ES60LBT-8CZ-EE71148 01000 H01111 00





This is a postcard from the early 1940s that shows Alioto's before the 2nd and 3rd floors were constructed.



[ALIOTO RESTAURANT HISTORY.doc](#)

Size : 27.5 Kb

Type : doc



[SAMPLE ALIOTO MENU.pdf](#)

Size : 68.377 Kb

Type : pdf

THE ARTICLE IS AVAILABLE ABOVE FOR DOWNLOAD. CLICK THE LINK!

**ALIOTO'S RESTAURANT PART OF SAN FRANCISCO HISTORY
SINCE 1925**

Alioto's

RESTAURANT



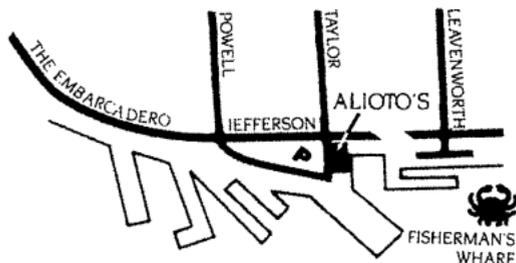
#8 Fisherman's Wharf • San Francisco Ca. • 415-673-0183

“This family-owned restaurant with a stunning view of the Bay turns out first-rate seafood and Italian dishes, with a few robust Sicilian specialties tossed in for good measure.”

-Gault Millau's The Best of San Francisco

Alioto's #8 has been a culinary institution in San Francisco since 1925. Free Parking. Private dining rooms. Open daily 11AM - 11PM. Also visit our Oysteria for casual dining, and Nonna Rose's Cafe.

Call for information & reservations. (415) 673-0183.



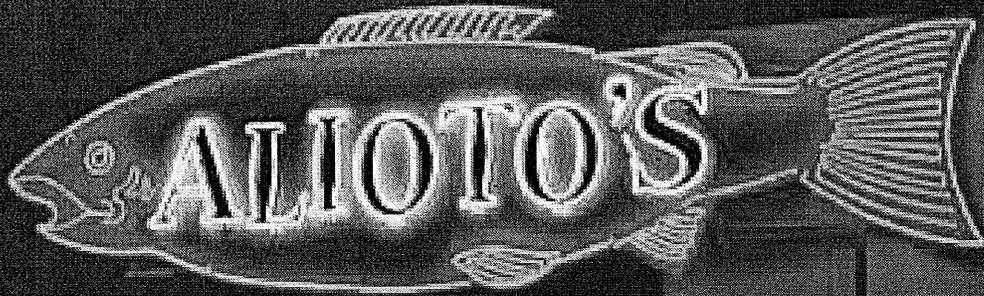
Alioto's

No. 8 Fisherman's Wharf, San Francisco, California 94133

STAMP

Ads / MAPWEST

A SAN FRANCISCO LANDMARK SINCE 1925



RESTAURANT · CAFE · CRAB MARKET

Free **Calamaria Appetizer** with purchase of entree, one per table, upstairs only. Please present this coupon.

SF Chronicle

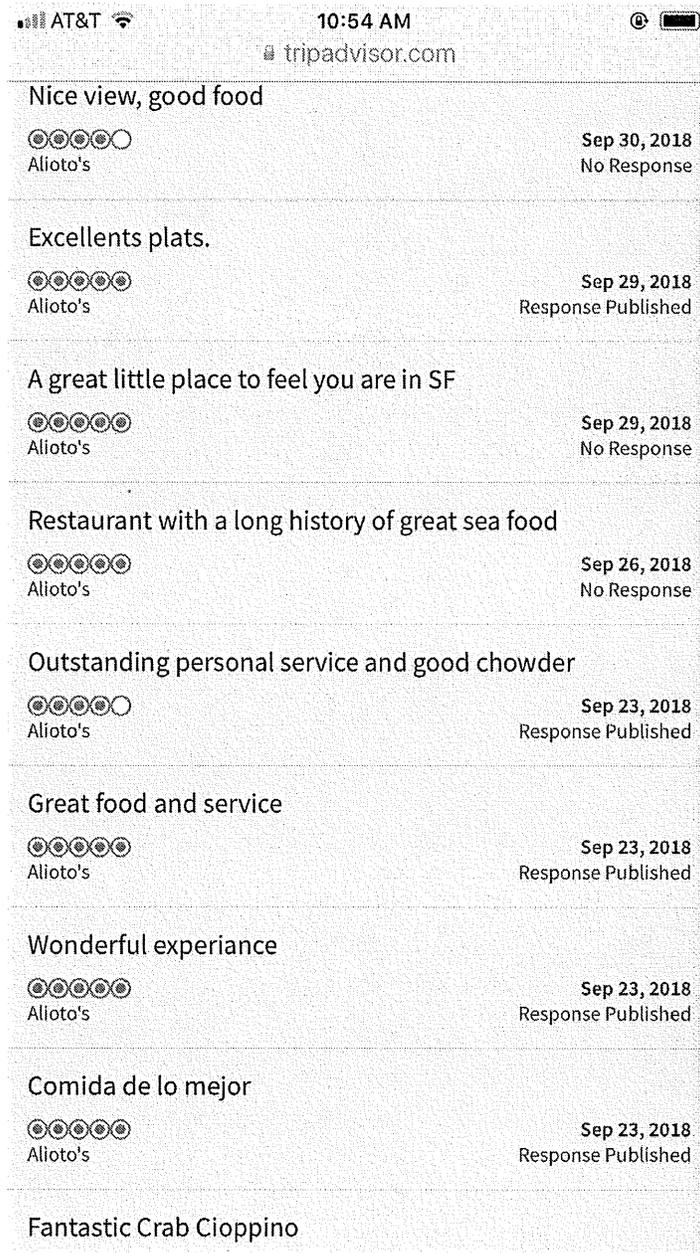


ALIOTO'S

San Francisco landmark at Fisherman's Wharf - Alioto's serves world famous fresh Seafood & Sicilian family recipes since 1925, San Francisco's oldest family owned & run restaurant. Every table boasts a view: Golden Gate Bridge, harbor, Fisherman's Wharf & Bay. Alioto's offers Dungeness Crab year-round. Don't miss San Francisco's Finest Calamari or their Famous Crab Cioppino. Also visit Alioto's CAFE 8 for Clam Chowder in a sourdough bread bowl, or their outdoor Crab Stand. Open daily 11am - 10pm. 2 hours free parking w/ validation.

8 Fisherman's Wharf 415.673.0183 www.aliotos.com

Current reviews supporting business



ALIOTO'S WINE SELECTIONS

SAUTERNE SERVED CHILLED

Windsor Sauvignon, Half Bottle .90; Large Bottle.....	1.50
Bercut Bros. Rhine Wine (very dry Sauterne), Half Bottle.....	1.25
Bercut Bros. Rhine Chablis, Large Bottle.....	2.00
Roma Wine, Half Bottle .90; Large Bottle.....	1.75
Cresta Blanca Wine, Half Bottle .90; Large Bottle.....	1.75
Wente Bros., Half Bottle 1.25; Large Bottle.....	2.00
Cresta Blanca Chateau (Sweet); Half Bottle 1.00; Large Bottle.....	1.75
Christian Bros., Half Bottle 1.25; Large Bottle.....	2.00
California Reisling, Half Bottle 1.25; Large Bottle.....	2.00
Chateau Le Jon, Half Bottle 1.25; Large Bottle.....	2.00
Fountain Grove, Half Bottle 1.00; Large Bottle.....	1.75
I.V.C., Half Bottle 1.25; Large Bottle.....	2.00

BURGUNDY

Roma Wine, Half Bottle 1.00; Large Bottle.....	1.75
Cresta Blanca, Half Bottle 1.00; Large Bottle.....	1.75
Christian Bros., Half Bottle 1.25; Large Bottle.....	2.00
Fountain Grove, Half Bottle 1.00; Large Bottle.....	1.75
I.V.C., Half Bottle 1.00; Large Bottle.....	1.75
Chateau Le Jon	2.00

SWEET WINES

Port, Sherry, Muscatel, Angelica, Tokay, glass.....	.20
---	-----

BEFORE DINNER WINES

Vermouth, Dry .40; Sweet.....	.45
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SPARKLING WINES

Cresta Blanca Burgundy, Half Bottle 2.75; Large Bottle.....	5.00
Roma Sparkling Burgundy, Half Bottle 2.75; Large Bottle.....	5.00

CHAMPAGNES

Roma, Half Bottle 3.50; Large Bottle.....	6.00
Cresta Blanca, Half Bottle 3.50; Large Bottle.....	6.00

LOCAL BEERS

Regal Pale, Acme20
------------------------	-----

EASTERN BEERS

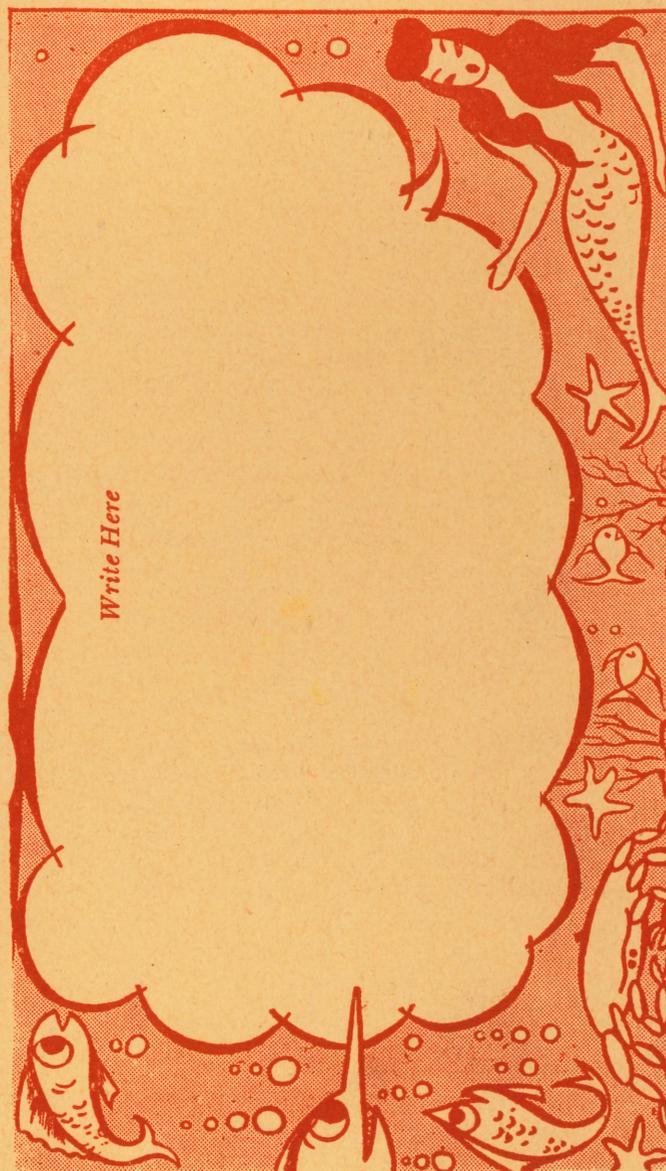
All Eastern Beers When Available.....	.30
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IMPORTED BEER

Mexican Beer40
--------------------	-----

POSTAGE
3c

"ALIOTO'S"
Recommended by DUNCAN HINES
in his book
"ADVENTURES IN GOOD EATING"
8 FISHERMAN'S WHARF, SAN FRANCISCO



Alioto's

SEA FOOD GROTTO

"Sea Food at Its Best"

Since 1921



8 FISHERMAN'S WHARF 8
SAN FRANCISCO • TELEPHONE ORDWAY 3-0184

California Wines are suggested for your dining pleasure. (White) Sauterne with Fish and (Red) Burgundy with Steaks and Chops

SEA FOOD COCKTAILS AND APPETIZERS

Crab Meat Cocktail.....	.35	Combination Cocktail40
Prawn Cocktail40	Olympia Oyster35
Lobster Meat Cocktail.....	.50	Clam Cocktail40
Shrimp Cocktail35	Tomato Juice20

All Cocktails with Louie or Mayonnaise .05 extra
Bread and Butter .10 extra when served with Cocktails or Chowder

CHOWDERS

Coney Island Chowder (Red).....	.25
Boston Clam Chowder (White).....	.25
Fresh Clam Broth in Cup.....	.20

SPECIAL SEA FOOD SALADS

Crab Salad	1.10
Shrimp or Prawn Salad.....	1.10
Crab Leg Salad.....	1.25
Lobster Salad	1.25
Combination Salad	1.25
Tomato Stuffed with Crab or Shrimps.....	1.00
Lettuce and Tomato Salad.....	.50
Smoked Salmon, Potato Salad.....	1.25

CLAMS

Clams on Half Shell (6) .50; One Dozen.....	.95
(Bread and Butter .10 extra)	
Steamed Clams, Plain or Bordelaise.....	.90
Fried Clams	1.20

SHRIMP AND PRAWNS

Prawns or Shrimps (Picked) with Mayonnaise or Cocktail Sauce on the Side	1.10
Boiled Prawns in Shell.....	1.00
Shrimps or Prawns Curried with Rice.....	1.10
A la Creole, a la Newburg, a la King, au gratin.....	1.10
French Fried Louisiana Prawns.....	1.10

FRESH LOBSTERS

Broiled Half Lobster	1.25
Lobster Thermidor in Shell.....	1.50
Fried Lobster	1.25
Half Cold Lobster, Mayonnaise or Cocktail Sauce.....	1.20
Lobster a la King, a la Creole, a la Newburg, Delmonico, en Casserole	1.35

OYSTERS

Half Dozen Fried Eastern Oysters.....	1.00
Half Dozen Eastern Oysters on Half Shell.....	.80
Baked Eastern Oysters, Kilpatrick.....	1.30
Eastern Oysters, Hangtown Fry.....	1.20
Olympia Oyster Stew, Cream.....	1.30
Olympia Oysters, Hangtown Fry.....	1.35

Liquor Cocktails and Mixed Drinks May Be Obtained from
Alioto's Cocktail Bar

Next Door at No. 7 Fisherman's Wharf

Recommended by Duncan Hines in His Book
"Adventures in Good Eating." Book For Sale Here
Ask Waitress

ALIOTO'S SEA FOOD GROTTO NO. 8

OUR SPECIALTIES

Genuine Rainbow Trout.....	1.30
Grilled Swordfish Steaks.....	1.00
Pan Fried Boneless Smelts.....	.90
Grilled Mackerel90
French Fried Frog Legs.....	1.75
Pan Fried Sandabs.....	1.00
Grilled Salmon Steaks.....	1.00
Grilled Halibut Steaks.....	1.00
French Fried White Bait (Small Fry).....	.90
Grilled Filet of Barracuda.....	.90
Spaghetti with Meat Sauce, Italian Style.....	.90
Grilled Rex Sole.....	.90
Steamed Finnan Haddie.....	1.00
Bouillabaisse, Italian Style	1.25
Grilled Fillet of Sea Bass and Rock Cod, Filet of Sole.....	.90
Fish and Chips.....	1.00
Combination Shell Fish Plate.....	1.25

We Suggest That You Try One of Our Fine Sauterne Wines

OUR CHEF'S SUGGESTIONS

Grilled Tuna90
Grilled Monterey Abalone.....	1.25
French Fried Scallops	1.20
Boiled Kippered Cod.....	1.00
Filet of Sole Marguery.....	1.30
Any Fresh Fish Baked en Casserole with Creole Sauce (15 min.).....	1.35

Our Chef Suggests a Bottle of Red Burgundy with
Above Dishes — Try It

CRABS

All Shell Fish Served When in Season

Fresh Crab Meat with Cocktail Sauce, Mayonnaise side.....	1.10
French Fried Crab Legs.....	1.25
Half Cracked Crab .70; whole.....	1.30
Served for two 1.50 with Mayonnaise or Cocktail Sauce	
Crab Cioppino, Alioto's Style.....	1.20
Crab Leg Saute, en Casserole.....	1.25
Crab Leg Mornay	1.25
Baked Devil Crab Meat in Casserole.....	1.20
Spaghetti with Crab Meat.....	1.00
Crab Meat Curried with Rice a la Creole, au Gratin, a la Newburg, en Casserole.....	1.10

Have You Ever Tried a Bottle of Reisling With Your Crab?

We Ship All Kinds of Shell Fish to Any Part of the U. S. A.
No Service less than .25

All Fish Served When in Season

STEAKS AND CHOPS

New York Cut Steaks.....	2.25
Filet Mignon 2.50; Club Steak.....	1.75
Chicken Fried Steak	1.60
Ham or Bacon and Eggs (Toast).....	1.10
Hamburger Steak	1.10
Two French Lamb Chops.....	1.50

With a Steak . . . Nothing Better Than a Bottle of Burgundy

SANDWICHES

Crab, Shrimp Sandwich (Cold).....	.50
Smoked Salmon Sandwich (Cold).....	.60
Bacon and Tomato Sandwich.....	.60
Lettuce and Tomato Sandwich.....	.50
Tuna Fish Sandwich .50; Ham.....	.60
Steak Sandwich .85; Hamburger.....	.60

All Toasted Sandwiches 10c Extra

POTATOES AND VEGETABLES

French Fried25	Long Branch25
Shoe String25	Boiled25
Today's Fresh Vegetables25

DESSERTS

Assorted Pies, per cut .15. a la mode.....	.25
French Pastry or Cake.....	.20
Cheese and Crackers.....	.20
Cake a la mode.....	.30

DRINKS

Coffee .10; each additional cup.....	.05
Chocolate20
Tea (Hot or Cold).....	.15
Milk15
Soft Drinks10

ALIOTO'S ASTOR BRAND (WINE) COCKTAILS AND MIXED DRINKS

Highball, Ginger Ale, Coca-Cola, 7 Up.....	.35
Manhattan40
Dry Martini40
Old Fashion40
Frisco Collins40

ALIOTO'S SPECIALTIES TO TAKE HOME

Crab Cioppino, quart.....	.90
Clam Chowder, quart .65; pint.....	.35
Clam Broth, quart.....	.60
Alioto's Special Cocktail Sauce, pint .45; quart.....	.85

Don't Forget to Stop at Our Outside Counter for Your Shell Fish

Not Responsible for Lost Articles



"TOPS IN VIEW AND SEAFOOD TOO"

LUNCH MENU

ALIOTO'S LUNCH SPECIALS

\$18.50

lunch specials come with a choice of lunch salad or cup of chowder

Fish and Chips

Bay Shrimp Creole
with saffron rice

Bay Scallop Creole
with saffron rice

Bay Shrimp Louie Salad

Filet of Rex Sole Doré

Penne Pasta Bolognese

Penne a la Nonna
eggplant, salted ricotta, basil

**Chef John's Spinach Fettuccine
with Mussels, Marinara sauce**

Pan Fried Trout
with lemon butter, served with fries

Spaghetti Bay Scallops
tomato cream sauce

Sicilian Fish Stew
fish, potatoes, carrots and celery
in a tomato seafood broth

Rock Fish Pan Fried with fries
Sicilian breading, pan fried, lemon butter sauce

SANDWICHES

served on brioche roll with fries
(sourdough upon request)

Tuna Salad Sandwich \$16

Fried Fish Sandwich \$15

Lobster Salad Sandwich \$25.50

Shrimp Salad Sandwich \$16

Crab Salad Sandwich \$20.50

Grilled Chicken Sandwich \$16.50
roasted peppers, caramelized onions, lettuce, tomato
monterey jack and basil aioli on sourdough
add Bacon \$2

Alioto Burger \$16.50
add cheese \$1, Bacon \$2

Grilled Vegetarian Sandwich \$12.25
mushrooms, tomato, roasted peppers, caramelized onions

Nonna's Famous New England Clam Chowder In a Bread Bowl \$13

SHRIMP PLATES \$18.25

Fried Shrimp with fries

Sautéed Shrimp with saffron rice

Shrimp Creole with saffron rice

Shrimp Louie Salad

Penne Pasta with Shrimp, Marinara sauce

We validate parking: 2 hours free parking from 11:00am to 6:00pm with validation.

No checks accepted. Corkage fee \$20.00 per bottle. We are not responsible for lost or stolen items. Minimum purchase \$15. State sales tax will be added to all food and beverage. 7-1-17
In response to San Francisco employee mandate, a 4% surcharge will be added to all food & beverage sales

Our Chef de Cuisine is John Nunez Caravez.

Alioto's strives to serve the freshest seafood available every day. We buy locally whenever possible, from suppliers we've partnered with for generations.

WELCOME

Welcome to Alioto's Restaurant - a San Francisco culinary landmark on Fisherman's Wharf, serving its famous fresh Seafood and Sicilian family recipes for over 90 years. Alioto's is San Francisco's oldest family owned and run restaurant.

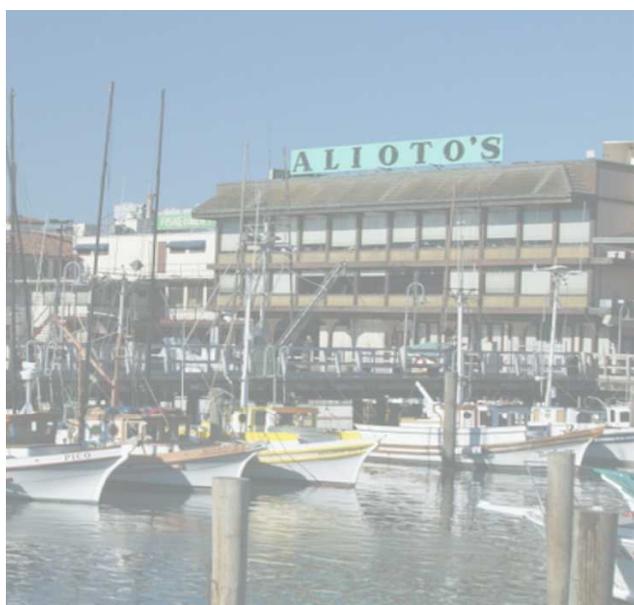
ALIOTO'S HISTORY

In 1898, young Nunzio Alioto left his family's small town of Sant'Elia in Sicily for the booming economy and richer fishing waters of San Francisco. By 1925 Nunzio and his wife Rose Marie opened a small fish stall, #8, and sold lunchtime provisions to Italian laborers.

Far from the tourist attraction the wharf is today, it was here that Rose was one of the first to create a shell-fish stew called Cioppino, which became a San Francisco culinary legend and is still on Alioto's menu today.

Alioto's unique menu offers distinctive Sicilian recipes handed down four generations. You'll find traditional seafood specialties such as Dungeness crab prepared many ways and clam chowder inside SF's favorite local sourdough bread bowl.

~ The Alioto Family





"TOPS IN VIEW AND SEAFOOD TOO"

FALL MENU

SPECIALTY COCKTAILS \$13

Moscow Mule

Tito's Vodka, Ginger Beer & Lime

Italian 75

Bombay Sapphire Gin, Prosecco & Lemon

Negroni Alioto

Hendrick's Gin, Campari & Sweet Vermouth

Cable Car

Captain Morgan's Spiced Rum, Cointreau, Lemon & Spiced Sugar Rim

WINES BY THE GLASS

Alioto's Private Label \$11

Pinot Grigio Chardonnay

Pinot Noir Merlot

Sparkling

Valdobbiadene, Prosecco \$11.50

Domaine Chandon, Brut \$12

Domaine Chandon, Rose \$12

Blush

White Zinfandel, Beringer \$8

Calafuria, Tormaresca \$10

Rose, Whispering Angel \$14

Sauvignon Blanc

Edna Valley, Paragon Vineyard \$9

Matanzas Creek Winery \$11

Pinot Grigio

Laird Family Estate \$10

Chardonnay

Sonoma Cutrer \$12

Other Whites

Moscato D'Asti, Massolino \$13.25

Riesling, Eroica \$12

Ribolla Gialla, Volpe Pasini \$13.75

Pinot Noir

Wrath, Pommard 4/77 \$13.5

Italian Red

Chianti Classico, Villa Antinori \$12.5

Zinfandel

Rock Wall, Monarch Street \$8.00

Fiddletown Cellars, Old Vine \$11.50

Merlot

Matanzas Creek Winery \$14

Cabernet Sauvignon & Blend

Benziger, Sonoma County \$11

Alienor, Blend, Lake County \$12.50

Franciscan, Napa Valley \$14.75

BEERS ON TAP

Anchor Steam 4.9% Bud Light 4.2%,
Blue Moon 5.4%, Fort Point IPA 6.3%,
Heroine IPA 7.2% Modelo Especial 4.6%,
Scrimshaw Pilsner 4.7%
Sierra Nevada Pale Ale 5.6%

San Francisco's Finest Calamari

Fried \$15.50

lightly fried with cocktail and
tartar sauces

Sicilian \$16.50

tossed with our spicy tomato
sauce

Half & Half Calamari \$17.50

both our lightly fried and Sicilian
style, plated together with
cocktail and tartar sauces

APPETIZERS

Bay Shrimp Cocktail \$13.50

Prawn Cocktail \$15.50

Dungeness Crab Cocktail \$16.50

Combo Cocktail \$17.50

Dungeness crab, bay shrimp, large prawn

Dungeness Crab Cake \$21.50

served with mixed greens, in lemon butter
sauce topped with fresh diced roma tomato

Shrimp Pots \$15.50

6 individually baked in garlic butter,
parsley and sea salt

Manila Clams \$18.50

steamed with garlic and butter

Fresh Pacific

Oysters on the Half Shell \$3.50 (ea)

house made wine vinegar mignonette sauce
(minimum of 3)

Fresh Little Neck

Clams on the Half Shell \$3 (ea)

cocktail sauce and lemon
(minimum of 3)

Oysters Rockefeller (4) \$15

baked with creamed fresh spinach,
hollandaise

Alioto's Seafood Tower for Two

served chilled

half Maine lobster, prawns (4),
pacific oysters (4), Little Neck clams (4),
marinated mussels, bay shrimp cocktail,
and ½ cracked Dungeness crab
assortment of house made sauces

93

SOUPS

House Made Crab Bisque

Cup \$9.50

Bowl \$11.50

Nonna's Famous New England

Clam Chowder

Cup \$8.50

Bowl \$10.50

SALADS

Choice of Housemade Dressing

Creamy Italian | Vinaigrette

Louie | Blue Cheese

Dinner Salad \$9.50

mixed seasonal greens, julienned carrots,
tomatoes

+Add Bay Shrimp 2oz +\$5.50

+Add Dungeness Crab 2oz +\$12.50

+Add Bay Shrimp and Crab 1oz ea +\$9

Bay Shrimp Louie \$25.50

Dungeness Crab Louie (4oz) \$36.50

Dungeness Crab & Prawn Louie \$37.50

Sliced Avocado Salad \$13.50

whole avocado, hearts of palm,

kalamata olives,

egg and tomatoes on a bed of greens

+Add Bay Shrimp 2oz +\$5.50

+Add Dungeness Crab 2oz +\$12.50

+Add Bay Shrimp and Crab 1oz ea +\$9

Classic Wedge Salad \$12.50

Iceberg lettuce, diced tomatoes, bacon,
red onion and blue cheese

Traditional Caesar Salad \$13.50

+Add Chicken Breast +\$7.50

+Add Salmon +\$10.50

We validate parking: 2 hours free parking from 11:00am to 6:00pm with validation. 3 hours free parking from 6:00pm to 11:00pm daily with validation.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. We use raw egg in our Caesar salad dressing. No checks accepted. Corkage fee \$20.00 per 750ml. We are not responsible for lost or stolen items.

Minimum purchase \$18 per person. State sales tax will be added to all food and beverage.

In response to San Francisco employee mandate, a 5% surcharge will be added to all food & beverage sales 07/19/2018

Alioto's strives to serve the freshest seafood available every day. We buy locally whenever possible, from suppliers we've partnered with for generations.



"TOPS IN VIEW AND SEAFOOD TOO"

DUNGENESS CRAB SPECIALTIES

Market Price

Nonna Rose's Famous Crab Cioppino

half crab, mussels, prawns and clams

Our Signature Whole Roasted Crab

sautéed with olive oil, garlic, fresh lemon, Italian parsley and green onion then oven roasted whole (~2lb) or half (~1lb)

Cracked Dungeness Crab

hot or cold | half or whole

East Meets West \$58

1/2 roasted Dungeness crab and 1/2 roasted Maine lobster sautéed with garlic, fresh lemon, Italian parsley and green onion then oven roasted saffron rice and sautéed seasonal vegetables

SIMPLY FISH

grilled, with seasonal vegetables

Halibut \$35 Salmon \$30 #1 Ahi Tuna \$31

HOUSE SPECIALTIES

Chef's Famous Petrale Sole \$32.50

pan seared, topped with bay shrimp sauce garlic mashed potatoes and seasonal vegetables

Truffle Halibut \$36.50

pan fried, sautéed mushrooms, caramelized pearl onions and truffle oil over garlic mashed potatoes

Pan Seared #1 Ahi Tuna \$31.50

tomato caper relish saffron rice and seasonal vegetables

Salmon Kalbi \$30.50

grilled marinated salmon, sesame, soy, garlic, scallions and a touch of red pepper flakes saffron rice and seasonal vegetables

Pan Seared Fresh Fish Trio \$32.50

petrale sole, rock cod and salmon pan fried with caper lemon butter sauce, garlic mashed potatoes and seasonal vegetables

Sole Involтини \$34.50

baked sole stuffed with crabmeat lemon butter sauce, capers, roma tomatoes and basil rigatoni marinara and seasonal vegetables

SAUTEED / FRIED

Sauteed items are sauteed with mushrooms, garlic butter, fresh roma tomatoes and white wine and served with saffron rice

Fried items are served with truffle fries.

	Sauteed	Fried
Prawns	\$30	\$28
Scallops	\$34	\$32
Calamari	\$27	\$24
Scallops & Prawns	\$32	\$30
Oysters, Prawns, Scallops & Calamari	-	\$31
Fish and Chips	-	\$24.50
Oysters	-	\$28.50

PASTA & RISOTTO

Risotto Alioto \$31

prawns, scallops, mushrooms, roma tomatoes, white wine reduction

Asparagus Risotto \$24.50

asparagus, shallots, white wine reduction

Tortellini Carbonara \$24

beef, pork and veal tortellini, pancetta, peas and an asiago, pecorino and romano cream sauce

Seafood Spaghetti \$26.50

clams, bay shrimp, calamari, house made marinara sauce

Lobster & Bay Shrimp Ravioli \$28

lobster, bay shrimp and mushrooms, house made creamy marinara

Linguini Vongole e Cozze \$25

mussels and clams with marinara or white wine sauce

Rigatoni Bolognese \$21

Nonna's hearty meat sauce

Baked Manicotti* \$20

stuffed shells with ricotta cheese, spinach and marinara sauce *Vegetarian

Maine Lobster Thermidor \$58

sautéed whole lobster in our signature creamy three cheese (asiago, parmesan, pecorino) mushroom sauce saffron rice

Whole Maine Lobster \$56

steamed saffron rice and seasonal vegetables

Salmon Sicilian \$31

baked with Nonna's marinara sauce with tomato and onion saffron rice

Sicilian Seafood Stew (Bouillabaisse) \$34

an Alioto family favorite: mussels, clams, prawns, calamari, scallops, local fish in seafood broth with carrots, fennel, saffron, celery, roma tomatoes and garlic crostini

Chicken Marsala \$29

free range chicken, mushrooms, shallots and marsala wine garlic mashed potatoes

Chicken Parmigiana \$29

free range chicken, parmesan cheese, Nonna's own marinara seasonal vegetables

Chicken Piccata \$29

free range chicken, lemon and capers linguini and sautéed seasonal vegetables

FROM THE GRILL

Prime New York Steak (14 oz) \$54

served with truffle fries and creamed spinach

Prime Filet Mignon

served with truffle fries and creamed spinach

6oz \$44 9oz \$52

Surf and Turf

pair our USDA prime steaks with seafood:

+Add Half Maine Lobster \$29

+Add 3 prawns \$15

SIDES

Garlic Mashed Potatoes 6

Truffle Fries 8 French Fries 6

Sauteed Seasonal Vegetables 8



"TOPS IN VIEW AND SEAFOOD TOO"

DESSERTS

\$8.75

Nonna Rose's Famous House Made Cannoli

House Made Crème Brulee
Fresh Seasonal Berries

Tiramisu
Espresso Coffee Cream Sauce

Butterscotch Pudding
Whipped Cream, Mini Biscotti

Fresh Seasonal Berries

Chocolate Cake
Vanilla Cream Sauce

Ricotta Cheesecake
fresh berries

Seasonal Sorbet or Vanilla Gelato
by Double Rainbow

Alioto's Dessert Sampler \$11.50

Mini Crème Brulee, Mini Cannoli,
Seasonal Sorbet or Ice Cream
and Marinated Seasonal Fruit

SPECIALTY COFFEES

by Graffeo Coffee Roasting c 1935
Café Latte, Café Mocha, Cappuccino
\$5.95

Espresso, Café Americano \$5.50 ,
House Coffee \$3.75 by Illy



"TOPS IN VIEW AND SEAFOOD TOO"

DESSERTS

\$8.75

Nonna Rose's Famous House Made Cannoli

House Made Crème Brulee
Fresh Seasonal Berries

Tiramisu
Espresso Coffee Cream Sauce

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House Coffee \$3.75 by Illy



SAN FRANCISCO PLANNING DEPARTMENT

Legacy Business Registry Case Report

HEARING DATE: DECEMBER 19, 2018

****This report provides recommendations for eight (8) Legacy Business applications.****

Filing Date: November 21, 2018
Case No.: 2018-016406LBR
Business Name: Alioto's Restaurant
Business Address: #8 Fisherman's Wharf
Zoning: C-2 (Community Business)
40-X Height and Bulk District
Block/Lot: 0006/001; 9900/047; Seawall Lot 302
Applicant: Annette Rose Alioto, Vice President
360 A Jefferson Street
San Francisco, CA 94133
Nominated By: Supervisor Aaron Peskin, District 3
Staff Contact: Shelley Caltagirone - (415) 558-6625
shelley.caltagirone@sfgov.org
Reviewed By: Tim Frye - (415) 575-6822
tim.frye@sfgov.org

1650 Mission St.
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San Francisco,
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Planning
Information:
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BUSINESS DESCRIPTION

Alioto's Restaurant is a family-run seafood restaurant that was opened as a fresh fish stall in 1925 by Nunzio Alioto, a Sicilian immigrant. He sold lunch items to the Italian laborers who worked in the nearby lumber yard, canning plants and fisheries. Alioto innovated by serving his popular were steamed crab and shrimp and crab cocktails on trays that could be attached to car windows—one of the earliest attempts at drive-in eating and using gas-burning crab pots.

In 1932, he constructed the first building on Fisherman's Wharf by combining the fish stand with a seafood bar. Nunzio died suddenly in 1993 and his wife, Rose, took over the business, becoming the first woman to work on the wharf. Initially she was ostracized by her male neighbors, who refused to sell her fish. Luckily, the fish was procured by Phil Rubino, who had formerly worked with her husband. By 1938, she installed a kitchen and officially opened Alioto's Restaurant. She continued to improve and develop seafood specialties including the shellfish stew called Cioppino which became a San Francisco culinary legend.

By 1950, Rose enlarged her restaurant by purchasing her neighbor's stall, Castagnola's #7. She built a one-story, \$130,000 brick building. Alioto's Restaurant underwent a second major facelift in 1957 when a \$200,000 second story was added, making it the tallest building on the wharf. A fire gutted Alioto's Restaurant that same year, but the family rebuilt the restaurant from scratch on the same site.

Circa 1958, Rose's son Frank assumed the operation of the restaurant. In 1971, Frank's son Nunzio and Antoinette's son Joe took over management responsibilities. Led by the family's third generation, Alioto's Restaurant honors its past by continuing the fine tradition of Rose's original recipes and even hosting a guest chef from a famous eatery in Sicily. The family recognizes their history through displays on the stairways and in the Calamari Room, including photographs, menus and ephemera from their seven decades on the wharf. The exhibit chronicles the growth of the wharf from a sleepy fishing village to an international tourist destination.

The business is located on Fisherman's Wharf northwest of the intersection of Taylor and Jefferson streets. It is within the C-2 (Community Business) Zoning District and within a 40-X Height and Bulk District.

STAFF ANALYSIS

Review Criteria

1. *When was business founded?*

The business was founded in 1925.

2. *Does the business qualify for listing on the Legacy Business Registry? If so, how?*

Yes. Alioto's Restaurant qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. Alioto's Restaurant has operated continuously in San Francisco for 93 years.
- ii. Alioto's Restaurant has contributed to the history and identity of Fisherman's Wharf and San Francisco.
- iii. Alioto's Restaurant is committed to maintaining the physical features, craft, art form and traditions that define the business.

3. *Is the business associated with a culturally significant art/craft/cuisine/tradition?*

Yes. The business is associated with Sicilian cuisine and seafood traditions. The restaurant is credited with elevating a local dish called Cioppino, a seafood stew traditionally shared by fisherman from the communal pot.

4. *Is the business or its building associated with significant events, persons, and/or architecture?*

Yes, the business is located at the foot of Pier 45. The restaurant was one of the earliest restaurants to open on Fisherman's Wharf. It was one of several numbered stalls selling a combination of fresh and prepared fish in the Fisherman's Wharf neighborhood that converted to full-service restaurants. This was the beginning of a major shift in which Fisherman's Wharf reinvented itself as a center for tourism, entertainment, and retail shopping. Alioto's Restaurant played a role in the creation of the Fisherman's Wharf retail and tourist district.

5. *Is the property associated with the business listed on a local, state, or federal historic resource registry?*

No. However, the property, which includes several businesses, has a Planning Department Historic Resource status of "A" (Known Historic Resource) for its association with Fisherman's

Grotto and for it listing on the Here Today survey.

6. *Is the business mentioned in a local historic context statement?*

No.

7. *Has the business been cited in published literature, newspapers, journals, etc.?*

Yes. There have been numerous mentions of Alioto's Restaurant in the San Francisco Chronicle and the San Francisco Examiner by writers Herb Caen, Stanton Delaplane and Art Hoppe among others. Alioto's has been featured in "Unique Eats and Eateries of San Francisco" by Kimberly Lovato, "San Francisco's Fisherman's Wharf" by Alessandro Baccari Jr. and "San Francisco, City on Golden Hills" by Herb Caen and Dong Kingman.

Physical Features or Traditions that Define the Business

Location(s) associated with the business:

- #8 Fisherman's Wharf

Recommended by Applicant

- Sicilian dishes, including specialties of Cioppino, Dungeness crab, and clam chowder
- Two original fish-shaped neon signs
- Two interior walls composed entirely of clam shells saved from diner's meals
- Ephemera along the stairway and in the Calamari Room

Additional Recommended by Staff

- None



SAN FRANCISCO PLANNING DEPARTMENT

Historic Preservation Commission Draft Resolution No.

HEARING DATE: DECEMBER 19, 2018

Case No.: 2018-016406LBR
Business Name: Alioto's Restaurant
Business Address: #8 Fisherman's Wharf
Zoning: C-2 (Community Business)
40-X Height and Bulk District
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ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR ALIOTO'S RESTAURANT CURRENTLY LOCATED AT #8 FISHERMAN'S WHARF, (BLOCK/LOT 0006/001; 9900/047; SEAWALL LOT 302).

WHEREAS, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

WHEREAS, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; and

WHEREAS, the subject business has contributed to the City's history and identity; and

WHEREAS, the subject business is committed to maintaining the traditions that define the business; and

WHEREAS, at a duly noticed public hearing held on December 19, 2018, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

THEREFORE BE IT RESOLVED that the **Historic Preservation Commission** hereby recommends that Alioto's Restaurant qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) as it has operated for 30 or more years and has continued to contribute to the community.

BE IT FURTHER RESOLVED that the **Historic Preservation Commission** hereby recommends safeguarding of the below listed physical features and traditions for Alioto's Restaurant.

Location(s):

- #8 Fisherman's Wharf

Physical Features or Traditions that Define the Business:

- Sicilian dishes, including specialties of Cioppino, Dungeness crab, and clam chowder
- Two original fish-shaped neon signs
- Two interior walls composed entirely of clam shells saved from diner's meals
- Ephemera along the stairway and in the Calamari Room

BE IT FURTHER RESOLVED that the **Historic Preservation Commission's findings and recommendations** are made solely for the purpose of evaluating the subject business's eligibility for the Legacy Business Registry, and the Historic Preservation Commission makes no finding that the subject property or any of its features constitutes a historical resource pursuant to CEQA Guidelines Section 15064.5(a).

BE IT FURTHER RESOLVED that the **Historic Preservation Commission** hereby directs its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2018-016406LBR to the Office of Small Business.

I hereby certify that the foregoing Resolution was ADOPTED by the Historic Preservation Commission on December 19, 2018.

Jonas P. Ionin
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED: