

Legacy Business Registry Staff Report

HEARING DATE NOVEMBER 27, 2017

TOMMASO'S RISTORANTE ITALIANO

Application No.: LBR-2017-18-008
Business Name: Tommaso's Ristorante Italiano
Business Address: 1042 Kearny Street
District: District 3
Applicant: Carmen Crotti, Co-owner
Nomination Date: April 24, 2017
Nominated By: Supervisor Aaron Peskin
Staff Contact: Richard Kurylo
legacybusiness@sfgov.org

BUSINESS DESCRIPTION

Tommaso's Ristorante Italiano is a Neapolitan style family restaurant in San Francisco's North Beach neighborhood that was founded in 1971 but whose roots date to 1935. In 1935, the Cantalupo family from Naples, Italy, opened a Neapolitan-style restaurant called Lupo's. It was the first Neapolitan-style restaurant in the city. It's famous for its wood-fired brick oven and prides itself in introducing pizza to the West Coast.

In 1971, the business, except for the name, was given to its longtime chef, Tommy "Tommaso" Chin. Although it operated under a new name, Tommaso's Ristorante Italiano, the business remained virtually unchanged. Then in 1973, the business was sold to the Crotti family. Aside from the addition of a few family recipes of their own, Tommaso's recipes, traditions, and décor remained the same as it had under the two previous owners. The business remains family owned and operated to this day, with family members working as cooks, food servers, and bookkeepers.

For 82 years, North Beach residents and visitors have frequented the Italian restaurant known for its fresh ingredients, true Neapolitan recipes, assortment of wine, and characteristic oak wood fired brick oven. The oven, reminiscent of those used in Naples, inspired notable Bay Area chefs such as Alice Waters to replicate it and use it in their own restaurants.

The Crotti family is well-known in the North Beach area, having worked for other Italian restaurants in the neighborhood, participating in the Top of Broadway Community Benefits District, and donating pizza to various North Beach nonprofit organizations.

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:

1042 Kearny Street from 1971 to Present (46 years)





OFFICE OF SMALL BUSINESS

CITY AND COUNTY OF SAN FRANCISCO
EDWIN M. LEE, MAYOR

OFFICE OF SMALL BUSINESS
REGINA DICK-ENDRIZZI, DIRECTOR

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 North Beach 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:

- Tommaso's Ristorante Italiano is associated with the culinary traditions of Northern Italy, including wood-fired oven pizzas, baked Italian specialties, and the family recipes of the Cantalupos and Crottis handed down through generations. It was the first to bring Neapolitan style cuisine, including pizza, to San Francisco.
- Tommaso's Ristorante Italiano has contributed to the identity of the North Beach neighborhood and to San Francisco's culinary heritage by introducing pizza in general, and wood-fired pizzas specifically, to the city and to the West Coast. The restaurant represents the intangible Italian heritage of North Beach and is as a culinary destination within the city.
- The property is located within the California Register-eligible Jackson Square Historic District Extension.
- The business has been cited in the following publications:
 - RestaurantNews.com, 10/14/15, "Tommaso's Restaurant Celebrates 80 Years in San Francisco."
 - SF Gate, 6/18/14, "The Classics: Tommaso's serving wood-fired pizza since 1935," by Michael Bauer.
 - Hoodline, "Tommaso's Celebrates 80 Years in North Beach," by Holly Erickson.
 - SF Gate, 6/2/14, "San Francisco Architectural Heritage inducts 25 more bars and restaurants into Legacy Project," by Paolo Lucchesi.

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

Yes, Tommaso's Ristorante Italiano is committed to maintaining the physical features and traditions that define the Neapolitan-style Italian restaurant that has served the North Beach neighborhood since 1935.

HISTORIC PRESERVATION COMMISSION RECOMMENDATION

The Historic Preservation Commission recommends that Tommaso's Ristorante Italiano 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.

Physical Features or Traditions that Define the Business:

- Italian cuisine, including traditional dishes from northern Italy and wood-fired pizzas.
- Oak-burning wood brick oven.
- Large communal table at the center of the restaurant surrounded by booths.
- Interior décor featuring oil paintings, photos, articles, and posters dedicated to the restaurant.
- Dark green paint and wood signs featuring the Tommaso's logo on the exterior of the restaurant.





SAN FRANCISCO

OFFICE OF SMALL BUSINESS

CITY AND COUNTY OF SAN FRANCISCO
EDWIN M. LEE, MAYOR

OFFICE OF SMALL BUSINESS
REGINA DICK-ENDRIZZI, DIRECTOR

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 Italian fare.

STAFF RECOMMENDATION

Staff recommends that the San Francisco Small Business Commission include Tommaso's Ristorante Italiano currently located at 1042 Kearny Street in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

Richard Kurylo, Manager
Legacy Business Program



Small Business Commission Draft Resolution

HEARING DATE NOVEMBER 27, 2017

TOMMASO'S RISTORANTE ITALIANO

LEGACY BUSINESS REGISTRY RESOLUTION NO. _____

<i>Application No.:</i>	LBR-2017-18-008
<i>Business Name:</i>	Tommaso's Ristorante Italiano
<i>Business Address:</i>	1042 Kearny Street
<i>District:</i>	District 3
<i>Applicant:</i>	Carmen Crotti, Co-owner
<i>Nomination Date:</i>	April 24, 2017
<i>Nominated By:</i>	Supervisor Aaron Peskin
<i>Staff Contact:</i>	Richard Kurylo legacybusiness@sfgov.org

ADOPTING FINDINGS APPROVING THE LEGACY BUSINESS REGISTRY APPLICATION FOR TOMMASO'S RISTORANTE ITALIANO, CURRENTLY LOCATED AT 1042 KEARNY STREET.

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 November 27, 2017, the San Francisco Small Business Commission reviewed documents and correspondence, and heard oral testimony on the Legacy Business Registry application; therefore





SAN FRANCISCO

OFFICE OF SMALL BUSINESS

CITY AND COUNTY OF SAN FRANCISCO
EDWIN M. LEE, MAYOR

OFFICE OF SMALL BUSINESS
REGINA DICK-ENDRIZZI, DIRECTOR

BE IT RESOLVED that the Small Business Commission hereby includes Tommaso's Ristorante Italiano 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 Tommaso's Ristorante Italiano:

Physical Features or Traditions that Define the Business:

- Italian cuisine, including traditional dishes from northern Italy and wood-fired pizzas.
- Oak-burning wood brick oven.
- Large communal table at the center of the restaurant surrounded by booths.
- Interior décor featuring oil paintings, photos, articles, and posters dedicated to the restaurant.
- Dark green paint and wood signs featuring the Tommaso's logo on the exterior of the restaurant.

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

- Restaurant featuring Italian fare.

I hereby certify that the foregoing Resolution was ADOPTED by the Small Business Commission on November 27, 2017.

Regina Dick-Endrizzi
Director

RESOLUTION NO. _____

Ayes –
Nays –
Abstained –
Absent –





SAN FRANCISCO

OFFICE OF SMALL BUSINESS

CITY AND COUNTY OF SAN FRANCISCO
EDWIN M. LEE, MAYOR

OFFICE OF SMALL BUSINESS
REGINA DICK-ENDRIZZI, DIRECTOR

Legacy Business Registry

Application Review Sheet

Application No.: LBR-2017-18-008
Business Name: Tommaso's Ristorante Italiano
Business Address: 1042 Kearny Street
District: District 3
Applicant: Carmen Crotti, Co-owner
Nomination Date: April 24, 2017
Nominated By: Supervisor Aaron Peskin

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? X Yes No

1042 Kearny Street from 1971 to Present (46 years)

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

NOTES: NA

DELIVERY DATE TO HPC: October 19, 2017

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

April 24, 2017

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

Director Dick-Endrizzi,

It is my honor and privilege to nominate Tomasso's Ristorante Italiano for inclusion on the San Francisco Legacy Business Registry.

Since 1935, Tomasso's has served delicious, classic Italian food to North Beach residents and visitors. Opened by the Cantolupo family, who had recently emigrated from Naples, Italy, Tomasso's has held onto its original family recipes even through transferring ownership to the Crotti family. Tomasso's brick pizza oven has delighted and inspired many a connoisseur, Alice Waters and Wolfgang Puck among them, and the venue is destined to remain a local favorite for decades to come.

Tomasso's Ristorante Italiano is a beacon of the neighborhood, absolutely deserving of inclusion on the Legacy Business Registry. After decades of enjoying the company of their staff, and the splendors of their menu, it is my sincere pleasure to nominate it for inclusion.

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:		
Tommasos Ristorante Italiano		
BUSINESS OWNER(S) (Identify the person(s) with the highest ownership stake in the business)		
Carmen Crotti (co-owner, 50%) Agostino Crotti (co-owner, 50%)		
CURRENT BUSINESS ADDRESS:		TELEPHONE:
1042 Kearny Street San Francisco, CA 94114		415-398-9096
EMAIL:		
carmen@tommasos.com		
WEBSITE:	FACEBOOK PAGE:	YELP PAGE:
tommasos.com	Tommasos Restaurant	tommasos-ristorante-italiano-san-francisco
APPLICANT'S NAME		
Carmen Crotti		<input checked="" type="checkbox"/> Same as Business
APPLICANT'S TITLE		
co-owner		
APPLICANT'S ADDRESS:		TELEPHONE:
85 Roosevelt Way Apt #3 San Francisco, CA 94114		(415) 519-5936
EMAIL:		
carmen@tommasos.com		
SAN FRANCISCO BUSINESS ACCOUNT NUMBER:		SECRETARY OF STATE ENTITY NUMBER (if applicable):
008051		
OFFICIAL USE: Completed by OSS 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
1042 Kearny Street	94133	Sep 1935
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATION	
<input type="radio"/> No <input checked="" type="radio"/> Yes	1935 - present	

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:
		End:

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:
		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.

CARMEN CROTTI
Name (Print):

10.4.17
Date


Signature:

TOMMASO'S RISTORANTE ITALIANO

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.

Tommaso's Ristorante Italiano was established in 1971, with origins dating back to 1935.

In 1935, the Cantalupo family from Naples immigrated to America and opened a small, cozy Neapolitan restaurant, Lupo's, in the North Beach neighborhood of San Francisco. Lupo's wasn't the first Italian restaurant in the neighborhood, but the first to bring home-style Neapolitan cuisine to the area. The most notable thing they introduced was their wood-fired brick oven, which baked most of their food, including specialties such as their veal dishes and the West Coast's first taste of pizza. The year that Lupo's opened, the Cantalupos hired a local artist to paint depictions of their native Naples on canvas lining the walls of the restaurant. Legend has it the Cantalupo's paid the artist in plates of spaghetti and meatballs.

In 1971, the Cantalupo's gave the business, but not the restaurant's name, to their longtime chef Tommy "Tommaso" Chin. Tommaso was a nickname that the Cantalupo's gave him, which is the Italianized version of the name Tommy. Consequently, Tommy renamed the restaurant Tommaso's Ristorante Italiano, keeping the same recipes and traditions that the Cantalupo family started.

In 1973, Tommy Chin sold the restaurant to the Crotti Family from Lake Como, Italy. Though Tommy was a great chef and thoroughly enjoyed cooking, managing a restaurant was not his passion. Tommy met Agostino Crotti, a young server at the local Cafe Trieste, where Tommy went regularly for coffee and pastries. Agostino and the rest of his family – mother and father Maria and Egidio Crotti, along with his siblings – expressed interest in taking over the restaurant. In September of 1973, the Crottis officially took over Tommaso's Ristorante Italiano. The restaurant's name, recipes, decor and spirit have been constant for the past 44 years.

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

Tommaso's Ristorante Italiano thankfully has not encountered circumstances that required the restaurant to cease operations in San Francisco for more than six months.

Note – The location of Tommaso's Ristorante Italiano, and previously Lupo's, has always been at 1042 Kearny Street.

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

Though not owned by the original owners, Tommaso's Ristorante Italiano has been a family-run operation for the past three generations of Crottis. In 1973, the recent immigrants Maria and Egidio Crotti took over Tommaso's from former owner and chef Tommy Chin, keeping the name Tommaso's Ristorante Italiano.

Egidio and Maria Crotti worked alongside their children, Carmen, Agostino, and Lidia. Each one had a role to play. Egidio did most of the food prep, along with washing dishes. Maria ran the oven, making pizzas and cooking different dishes within it. Carmen and Agostino waited tables, and Lidia cooked in the kitchen, and helped Maria make pizza from time to time.

Under the patronage of a new family, the Crottis made Tommaso's Ristorante Italiano a very special place for families, tourists and especially locals. The Crottis kept roughly 90% of Lupo's recipes, but added some of their own, including family recipes for their lasagna, Coo-Coo clams and tiramisu. Even with the transition of new ownership, the Crotti's retained most of the patrons that frequented Lupo's and Tommy Chin's ownership of Tommaso's Ristorante Italiano.

Unfortunately in the early 2000s, Maria and Egidio Crotti passed away, and consequently Carmen and Agostino Crotti took over full ownership of Tommaso's Ristorante Italiano.

To this day, Agostino makes the pizza dough, Carmen waitresses and does the bookkeeping for the restaurant, Lidia comes in each morning to do food prep, and Anna (Agostino's wife) waitresses and also does prep for the restaurant.

Now, the third generation of Crottis, including Carmen's daughter Margi and Agostino and Anna's son Giorgio are learning the way. Margi is a hostess, manages the restaurant's social media accounts and assists Carmen in bookkeeping. Giorgio waits tables and is active in the Top of Broadway Community Benefit District (CBD). Margi and Giorgio are training to take over the business one day and keep Tommaso's thriving, especially in the ever changing San Francisco business climate.

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

In the time before Tommaso's Ristorante Italiano, the Cantalupo family from Naples opened the doors of Lupo's and served delicious Neapolitan classics. In 1971, the Cantalupo's gave Lupo's to Tommy "Tommaso" Chin, and he renamed the restaurant Tommaso's Ristorante Italiano. In 1973, Tommy Chin sold the restaurant to Egidio and Maria Crotti, who emigrated from Lake Como, Italy, just a few years prior. Egidio and Maria, alongside their children, maintained the restaurant name, as well as 90% of the menu that now own and operate the restaurant. In the early 2000s, Carmen and Agostino Crotti took over full ownership of the restaurant.

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.

N/A

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 that houses Tommaso's Ristorante Italiano is listed as a Category A property under the California Environmental Quality Act, and is a contributing property to the Jackson Square Historic District Extension.

CRITERION 2

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

Tommaso's, with its pre-history as Lupo's, is the oldest Italian restaurant in North Beach and has stayed in the same location all these years. This is in part to the role that the restaurant has played in North Beach. Tommaso's Ristorante Italiano has been a staple in North Beach through many generations, and is often referenced as an "institution." As an Italian eatery, the Neapolitan home-style cooking made the Italian immigrant community of North Beach feel like they were in a local trattoria back home with the fresh ingredients, true Neapolitan recipes and delicious assortment of wine. The oven is reminiscent of those used in Naples and throughout Italy and has historical significance that draws people in to experience what makes food baked in the oak wood-fired brick oven so special.

It is hard pressed to find someone from the neighborhood, or even San Francisco, who hasn't heard or been a patron at Tommaso's Ristorante Italiano. The restaurant, and Lupo's before it, acted as a local watering hole for the people of North Beach where people can see familiar faces and enjoy a nice meal. The patrons aren't limited to just people from the neighborhood, but also San Franciscans at large, celebrities, politicians and tourists visiting from all over the world. The old school, no frills food is hard to forget, and people from all over come to Tommaso's to experience a piece of North Beach history.

Also, the Crotti family is very much part of the fabric of the North Beach community. They have worked in the neighborhood for decades, not just at Tommaso's Ristorante Italiano but other places such as Caffè Trieste and Caesar's Italian Restaurant, and they have good relationships with businesses and people around the neighborhood.

However, it is important to note that North Beach isn't exactly what it used to be. The neighborhood has changed over the years, and many beloved businesses have moved or closed their doors. Tommaso's Ristorante Italiano is one of the only businesses to stay the same, and prosper through the changes happening in the neighborhood and San Francisco as a whole.

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

Tommaso's is not listed as a landmark, but it is home to the oldest wood-fired brick oven on the West Coast, and it has been referenced in many articles and publications as such. The brick oven even inspired notable chefs such as Alice Waters, who replicated Tommaso's oven in her restaurant Chez Panisse in Berkeley, CA. Alice later gave the design for the oven to Spago in Los Angeles, which is the flagship restaurant of the Wolfgang Puck Fine Dining Group.

If you consider Tommaso's pre-history as Lupo's, which opened in 1935, it has the distinction of being the oldest Italian restaurant in North Beach.

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

Tommaso's is referenced in many publications including but not limited to: San Francisco Chronicle, Newsweek, People Magazine, Pizza Magazine, Hoodline, Trip Advisor, Thrillist, Zagat, Restaurant News, SFist, North Beach Now, San Francisco Magazine, San Francisco Focus, Wine Spectator, Boston Globe, Gourmet, and The Independent.

In October 2005, Tommaso's received a certificate of honor from the Board of Supervisors in celebration of the service and commitment to the San Francisco community.

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

Tommaso's Ristorante Italiano has been frequented by many well-known people. In the past, the likes of Bob Hope, Frank Sinatra and Julia Child were customers. It was common in the 1970s and 80s to see Francis Ford Coppola making his own pizza! Herb Caen regularly wrote about Tommaso's and the Crotti family in his famous column in the San Francisco Chronicle.

Other notable people that have enjoyed a meal at Tommaso's include Boz Scaggs, Paul Rudd, Clive Owen, Nicole Kidman, Mayor Willie Brown, Robert Duvall, George Lucas, Sharon Stone, Penelope Cruz, Rob Lowe, Robin Williams, etc.

Even today you can see Governor Jerry Brown, Minority Leader Nancy Pelosi, Supervisor Aaron Peskin, directors Francis Ford Coppola and Phil Kaufman, and actor Nicholas Cage sitting in the booths that line the restaurant dining with family and friends.

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

Tommaso's Ristorante Italiano regularly donates pizza and other goods to North Beach Citizens, a non-profit that aids the homeless and low-income residents of North Beach, as well as other neighborhood organizations.

Carmen Crotti, co-owner of Tommaso's, is on the board of directors of the Top of Broadway CBD, and Giorgio Crotti, son of Agostino, regularly attends committee meetings.

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

Tommaso's Ristorante Italiano serves all types of patrons. The restaurant has always been a local eatery for the citizens of North Beach – a place where you can always see other people from the neighborhood. The community also extends to families that have been frequenting Tommaso's for generations. It is not uncommon for someone who used to come as a kid, when the restaurant was named Lupo's, to enjoy a meal now with their children and grandchildren. Also, Tommaso's Ristorante Italiano is a tourist destination for those from all over the world visiting San Francisco and want to experience a true San Francisco institution.

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

Tommaso's Ristorante Italiano is the oldest Italian restaurant in North Beach considering its pre-history as Lupo's.

Tommaso's is home to the oldest wood-fired brick oven on the West Coast. The inside of the oven is lined with bricks, and it is roughly 11 feet deep and 8 feet high. The oven only uses oak wood because it yields very high heat (about 900°F) and low flame which is the best for baking pizzas and other meat and pasta dishes. The heat in the oven is so high that it only takes 3-4 minutes to bake a pizza. It takes longer to stretch and assemble a pizza than it does to bake it.

The canvas paintings that line the restaurant were painted by a local artist. The Cantalupo family brought over post cards from their native Naples as inspiration for the paintings of the Gulf of Naples and the Amalfi Coast. The canvas paintings are still in great condition and the Crotti family hasn't had to do any restorative work on them besides dusting and the occasional cleaning.

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

There is no doubt that the North Beach community would suffer negative consequences if Tommaso's Ristorante Italiano were to close. Tommaso's, with its pre-history as Lupo's, is the oldest Italian restaurant in North Beach, a neighborhood with a rich history and strong sense of community. North Beach has changed greatly over the years, but the Crottis have maintained

much of the restaurant's class and charm consistent, making it one of the few remaining places that still has the feeling of old North Beach.

CRITERION 3

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

Tommaso's Ristorante Italiano is not only a restaurant, it is an experience. San Franciscans and visitors from all over the world come to Tommaso's to enjoy the ambiance, the food and the excellent customer service. Outside, the restaurant front is painted dark green, with wood signs showing off the Tommaso's logo. The 60-seat hole-in-the-wall restaurant has a large communal table in the center surrounded by romantic booths with more privacy, all with views of the wood-fired brick oven. The dim-lit restaurant booms with the crackling energy of talk and laughter. In the back of the restaurant is a small kitchen, and beside it is the pizza station, where the famous oven resides. The smell of pizza and other dishes fill your senses you right as you walk in the front of the restaurant. The front of the house is crowded with people waiting for tables, surrounded by paintings, photos, articles and posters dedicated to the restaurant. Even though it usually loud and crowded, people always enjoy their time at Tommaso's.

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)

A major part of Tommaso's Ristorante Italiano's charm is that it has hold true to its traditions, from its opening in 1935 as Lupo's to now. It has always been a family run business, serving dishes that are reminiscent of old school Italy. The decor of the restaurant has also been the same – the oil-on-canvas paintings of the Amalfi Coast and the Gulf of Naples still line the walls of the restaurant since they were painted in 1935. The restaurant has never taken reservations, which leads to long waits for a table, but people are happy to do so while enjoying a glass of wine and the company of the other patrons.

The oak-burning oven is essential to Tommaso's, as there are no industrial ovens in the restaurant. Everything is baked in the oven, which gives the food a smoky, warm essence that sets the cuisine apart from others.

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.).

The interior and exterior of Tommaso's Ristorante Italiano has changed very little in the past 80+ years. The building's facade hasn't changed in design, and the interior lined with canvas paintings from the 1930s have remained. In the front of the restaurant are articles proclaiming

the importance of Tommaso's Ristorante Italiano and movie posters, including signed posters from The Godfather Part III, Moonstruck and Hemingway & Gellhorn. Around the restaurant, there are also renditions of Tommaso's Ristorante Italiano painted by local artists.

Most of the exterior and interior hasn't changed over the past 80+ years, and because of that the Crottis do occasional maintenance outside and inside the restaurant. About every 5 years, the Crottis repaint the exterior, and the canvases on the inside haven't needed much maintenance, just the occasional cleaning with light soap and water. The oven itself has stayed exactly the same, with all the original bricks from 1935 still in place. Every two years, the Crottis change the sand that is above the oven. This is a precautionary measure taken because if one of the bricks break off in the oven, the sand will come down and put out the fire so the fire doesn't spread up and out the oven.

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.

N/A

Tommaso's

San Francisco Business Registration Certificate

BUSINESS REGISTRATION CERTIFICATE		RENEW BY DATE	EXPIRATION DATE
BUSINESS ACCOUNT NUMBER 0080515		05-31-2018	06-30-2018
LOCATION ID 0080515-01-001			
TRADE NAME (DBA) TOMMASO RESTAURANT		BUSINESS LOCATION 1042 KEARNY ST	
BUSINESS TOMMASOS RISTORANTE PIZZ LLC		THIRD PARTY TAX COLLECTOR	
<input type="checkbox"/> PARKING TAX		<input type="checkbox"/> TRANSIENT OCCUPANCY TAX	
TOMMASOS RISTORANTE PIZZ LLC 1042 KEARNY ST SAN FRANCISCO CA 94133-4525		CITY AND COUNTY OF SAN FRANCISCO OFFICE OF THE TREASURER & TAX COLLECTOR José Cisneros Treasurer David Augustine Tax Collector	

Read reverse side. To update addresses or to close a business, go to www.sftreasurer.org/accountupdate.

FY 2017-18

POST CLEARLY VISIBLE AT THIS BUSINESS LOCATION



Right: Lupo's in 1930's Left: Tommaso's in 2000's



Tommaso's Exterior





1042. KEARNY STREET

RESTORANTE
TOMMASO'S
PIZZERIA

TOMMASO'S

TOMMASO'S

TOMMASO'S
Menu
Since 1985
OPEN
Tel: 415-431-1278
Fax: 415-431-1278
Dine In/Out

RESTORANTE
TOMMASO'S
PIZZERIA

1046

TOMMASO'S

1042

NO SMOKING
WITHIN
25 ft

TOMMASO'S
DAILY SPECIAL
MENU
since 1935

OPEN
Tues - Sat 8 PM - 12 AM
Sundays 1 PM - 10 PM
Closed Mondays

TOMMASO'S

1042. KEARNY STREET

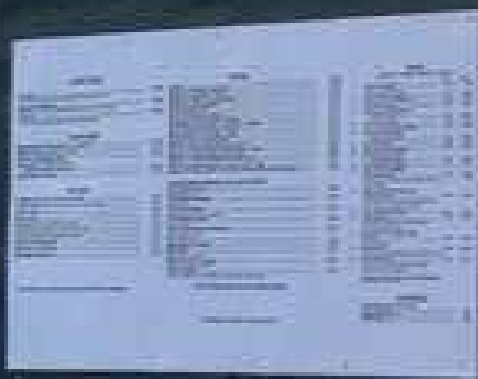
1042

TOMMASO'S

monthly SPECIAL



MENU



since 1935.

OPEN

Tues.-Sat 5 P.M.-10:30

Sunday 4 P.M.-9:30 P.M.

Closed Mondays

This is the site of Lupo's
Restaurant which introduced
Pizza to the West coast in 1935.

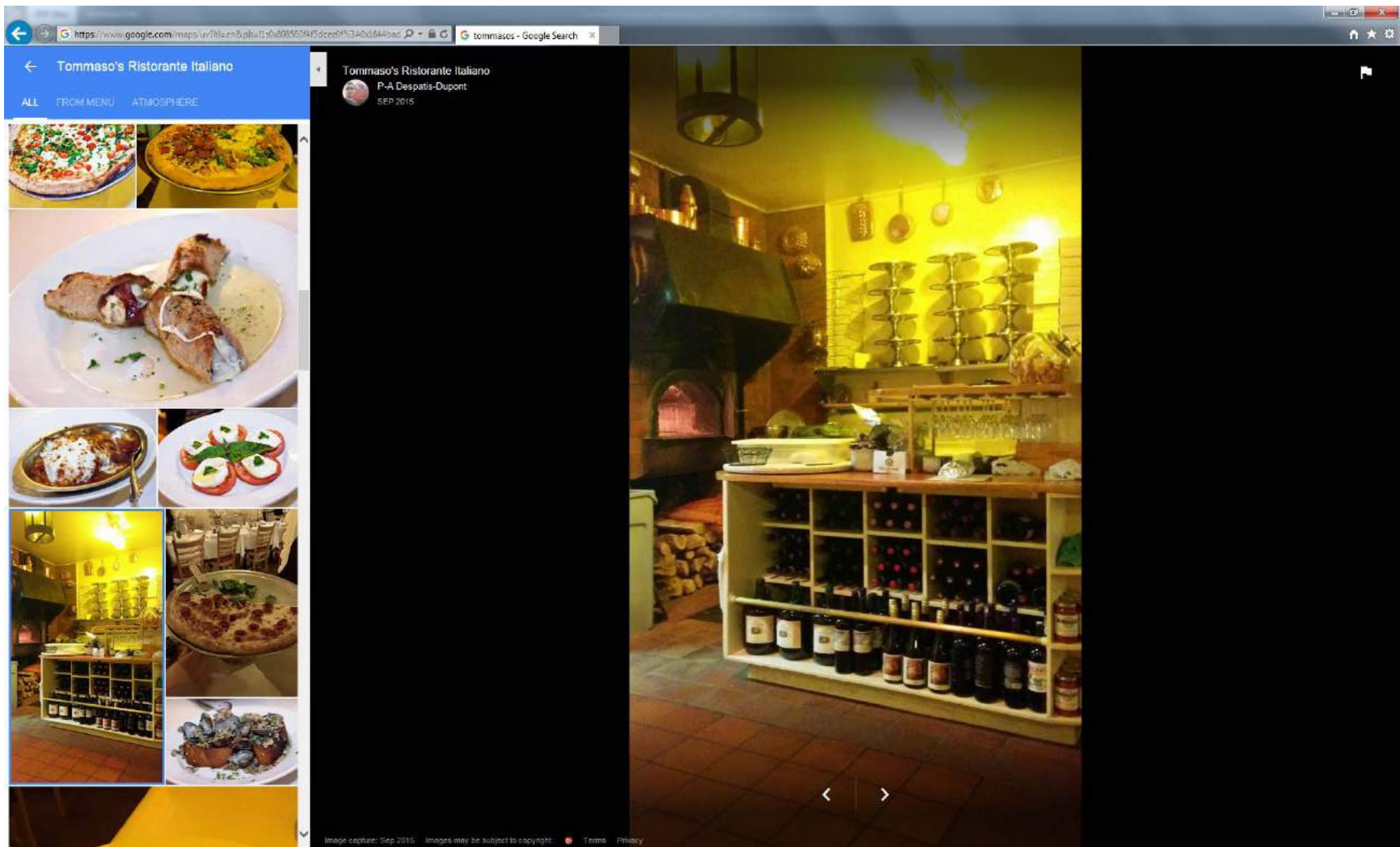
The original brick oven,
fired by oak-wood, is still
in use here at Tommaso's.



Tommaso's during business hours



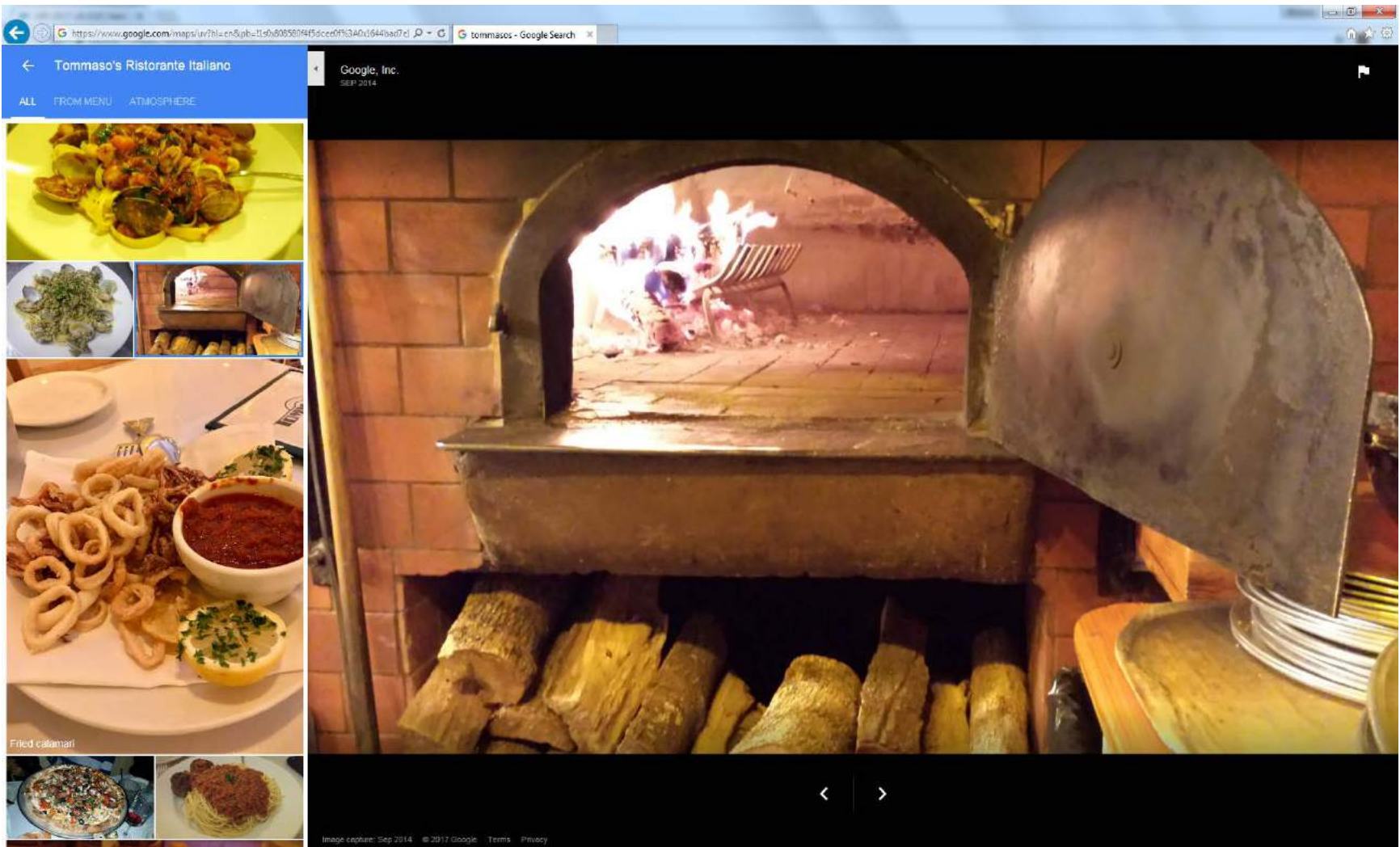






The original wood-fired brick oven

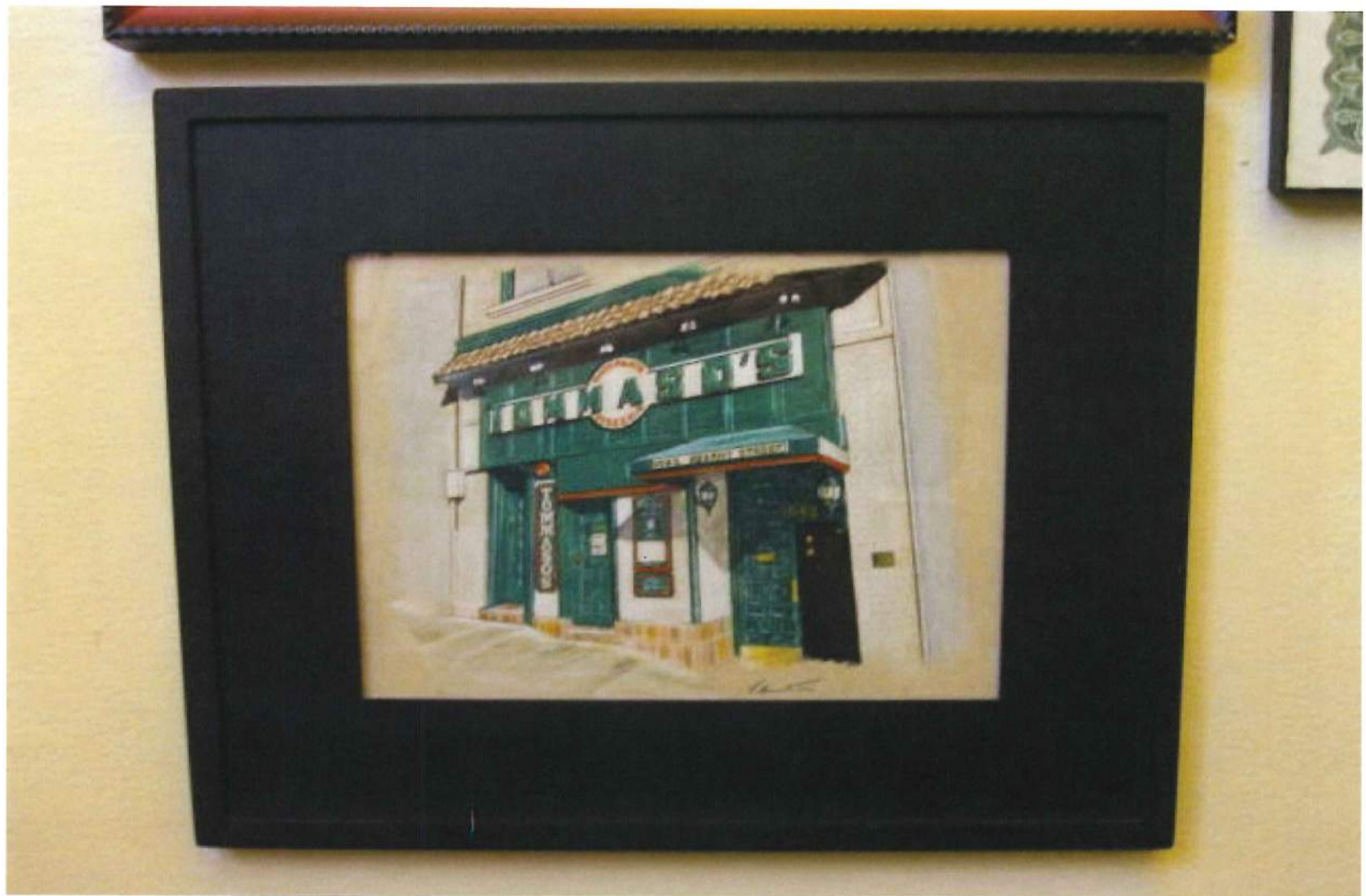




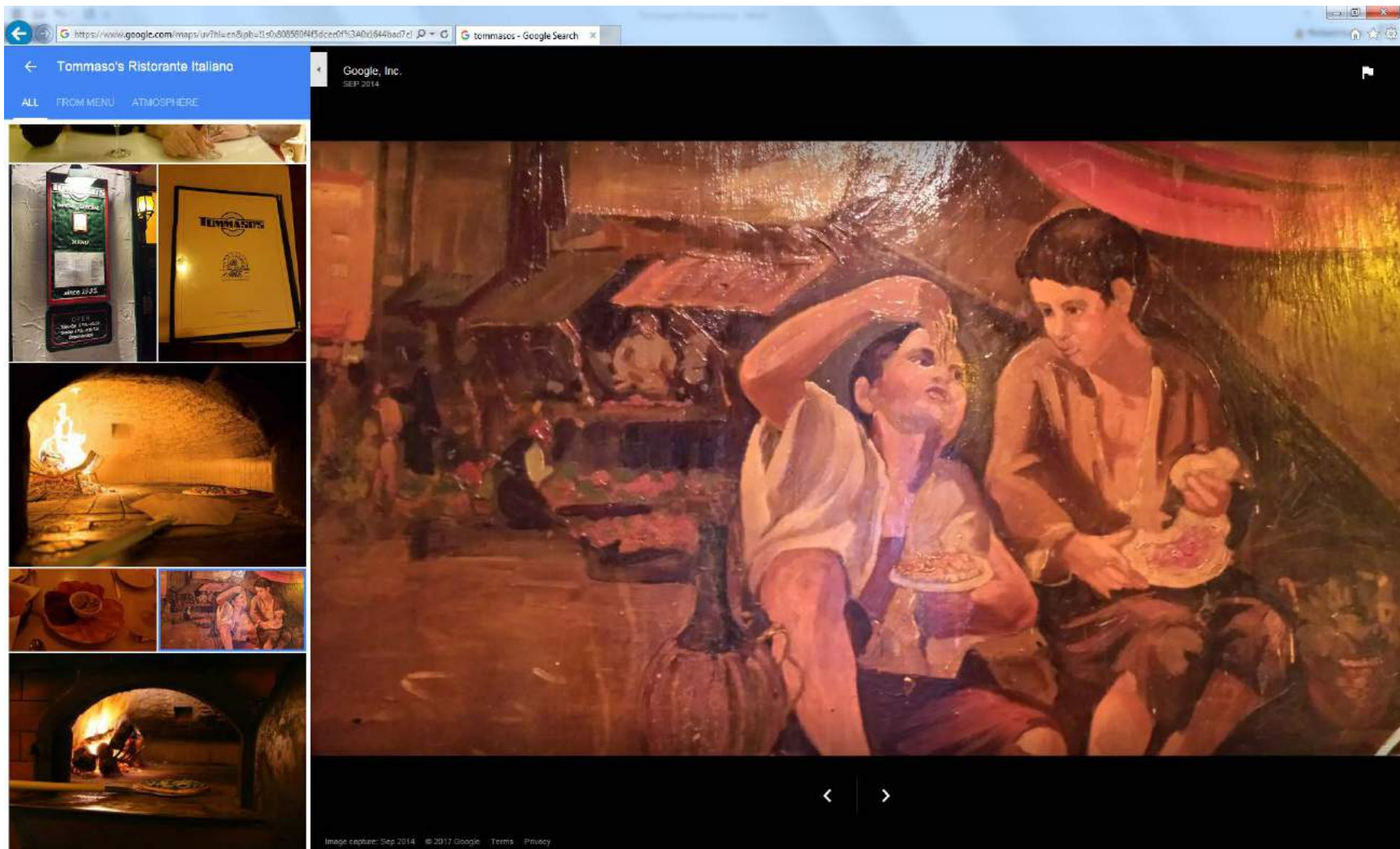


Examples of Posters and Artwork in Tommaso's

From left to right: "Moonstruck" signed by Nick Cage, "Tommaso's" painted by Mary Lipian, "Godfather III" signed by Francis Ford Coppola



Artist sketch of Tommaso's





Agostino Crotti and Carmen Crotti



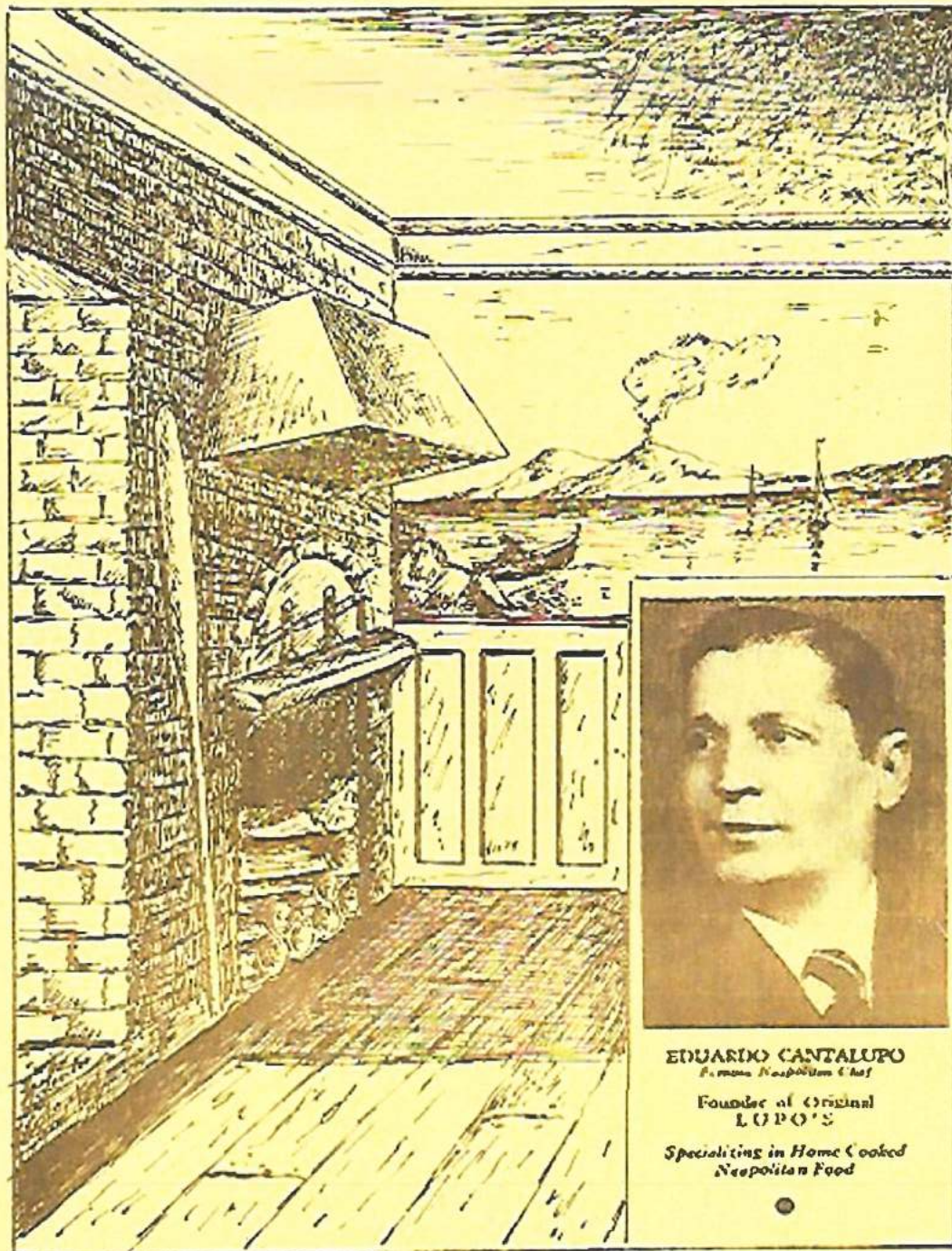
The Crotti Family
Lidia, Carmen, Agostino, and Anna

LUPO'S FAMOUS PIZZERIA

AND
NEAPOLITAN RESTAURANT

1042 KEARNY STREET

SAN FRANCISCO



EDUARDO CANTALUPO

Former Neapolitan Chef

Founder of Original
LUPO'S

*Specializing in Home Cooked
Neapolitan Food*

Lupo's Menu in the 1950's

PIZZA

TE PRICE AND SIZE OF PIZZA DESIRED

ARE PRICED ACCORDING TO THE QUANTITY OF IN-
DESIRED. ALL PIZZAS ARE PREPARED WITH TOMATO
SAUCE UNLESS OTHERWISE SPECIFIED.

Small

Neapolitan	.75	1.50	2.00
(with Sauce)			
Anchovies	.75	1.50	2.00
(with Sauce and Olive Oil)			
Mushrooms	.75	1.50	2.00
(with Sauce and Olive Oil)			
Half Special	.85	2.00	
Anchovies with Cheese, Tomato (Oil)			
Grilled	.75	2.00	
(with Sauce and Olive Oil)			
Ham, Mushrooms and Mixed	1.25	2.25	
(with Olive Oil)			
Cheese and Anchovies			
(with Olive Oil)	1.50	2.50	
Chicken (Mixed)	1.50	2.50	
(with Sauce, Chicken, Olive Oil, Ham & Cheese)			
Peppers	1.50	2.50	
(with Sauce, Capers, Anchovies, Tomato & Cheese)			
Half (Deluxe)	1.75	3.00	
(with Sauce, Anchovies, Olives, Olive Oil, Half Mushrooms, Ham, and Tomato Sauce)			
Cheese and Mushrooms			
(with Sauce)	1.50	2.50	
Mushrooms and Cheese			
Anchovies	1.50	2.50	
(with Olive Oil)			
Italian Sausage and Peppers	1.50	2.50	
(with Olive Oil)			
Peppers and Cheese			
(with Olive Oil)	1.50	2.50	
Mushrooms or An- Half Italian Sausage			
(with Olive Oil)	1.50	2.50	
Sauce	1.50	2.50	
(with Sweet Italian Basil, Garlic)			
Mushrooms and An- Half Italian Sausage	1.50	2.50	
(with Olive Oil)			
Half and Cheese Mixed	1.50	2.50	
Half (Super Deluxe)	2.00	4.00	
(with Sauce, Anchovies, Olives, Olive Oil, Half Ham, Cheese, Chicken, Sweet Basil, Garlic, Tomato)			

SPAGHETTI

Imported Italian Antipasto (served with olive oil and wine vinegar)	1.25
Spaghetti with Meat Sauce	.75
Spaghetti a la Neapolitan with Meat Balls and Cheese	
Spaghetti with Italian Sausage	1.50
Spaghetti with Butter and Cheese	1.00
Spaghetti Caruso, Platter	1.25
Spaghetti (in bianco) with Anchovy Sauce	1.25
Spaghetti with Olive Oil, Garlic and Parsley	1.00
Spaghetti with Clams—Red or White Sauce	1.25
Spaghetti with Sauce Filet (SPECIAL)	1.50
Half Spaghetti and Half Ravioli	.90
Half Spaghetti, Half Ravioli with Meat Balls	1.50
Spaghetti Marinara Sauce	.90

ALL SPAGHETTI COOKED TO ORDER 25c Extra

Home Made "Lasagna" (When Available)	1.00
Ravioli Home Made	.75
Ravioli with Meat Balls	1.25

LUPO'S OVEN BAKED SPECIALTIES AND ENTREES

Canape of Mozzarella and Filet of Anchovies	.75
Baked Macaroni with Sauce and Cheese	.75
Baked Macaroni with Melted Cheese	1.25
Baked Macaroni with Meat Balls	1.50
Baked Macaroni with Melted Cheese and Egg Plant	1.75
Veal Saute with Fresh Peppers and Mushrooms	1.25
Veal Scaloppine Pizzaiuolo	1.25
Veal Scaloppine Cacciatora with Fresh Peppers and Mushrooms	1.50
Scaloppine Pizzaiuolo, Mushrooms	1.50
Veal Scaloppine Marsala	1.50
Veal Scaloppine Fiorentina	1.50
Veal Scaloppine Picante	1.50
Veal Scaloppine Sorrento (a la Parmigiana Style)	1.50
Veal Kidney—A Lupo Specialty	1.50
Stuffed Veal Rolletini—Broiled	2.50

Fried Chicken	1.00
Chicken a la Cacciatora	1.60
Chicken Lupo	1.75
Italian Sausage with Vegetable and Salad	1.50
Home Made Meatball with Vegetables	.75
Sauteed Peppers with Capers & Imported Olives & Olive Oil	.75
Baked Egg Plant with Parmigiana	.75
Baked Egg Plant Mushroom Style	.75
Baked Egg Plant Barcarole	.75 and 1.00

NO SERVICE LESS THAN 50c PER PERSON
PRICES SUBJECT TO MARKET CHANGES

SEA FOOD SPECIALTIES (When Available)

Baked Filet of Sole	
Baked Deviled Crab	
Baked Marinated Oysters	
Baked Halibut	
Baked Sea Bass	
Baked Fresh Clams, Vinaigrette Sauce	
Clams on French Toast (Red or White Sauce)	
Calamari (Squids) Saute a la Lucien	
Calamari (Squids) Fried in Olive Oil	
Shrimps a la Lupo	

SALADS (When Available or in Season)

Broccoli, Chilled, with Olive Oil and Lemon	
Chilled String Beans with Olive Oil and Lemon	
Toasted Peppers with Olive Oil and Lemon	
Combination Vegetable	
Zucchini — Vinaigrette	
Fresh Asparagus Vinaigrette	
Fresh Asparagus Au Gratin	
Cauliflower and Mint — Vinaigrette	
Spinach—Lemon, Olive Oil and Garlic	
Lettuce and Tomatoes	

DESSERTS

Baba au Rum	
Canoli — Home Made — Different	
Zabaione (Imported Marsala)	
Camembert Cheese	
French Pastry	

BEVERAGES

Milk	Sm. 10;	Large
Coffee		
Italian Roast Coffee (per pot)		
Coca Cola		

WINE LIST DOMESTIC

	LARGE	SM.
Monte Carlo Red or White	1.50	
Asti Wines	2.00	
Almaden Red or White	2.00	
L. Martini Red or White	2.00	
Beaulieu Signature Red or White	2.00	
Italian Swiss Colony	2.00	

IMPORTED

Bertolli Chianti (Straw Flask)	3.00	
Gancia Grignolino	2.50	
Champagne	8.00	
Wine by Glass	.35	Local Beer .25 Eastern Beer

"All Prices Are Our OPS Ceiling Prices or Lower. A List Showing Our Ceiling Price For Each Item Is
Available For Your Inspection."

foods are cooked to your individual order, we ask your indulgence
take longer in serving you than in the ordinary restaurant.

The Management assumes no responsibility whatsoever for lost articles, also reserves the

WHAT THEY SAY ABOUT LUPO'S

"For the best Italian Food visit Lupo's in San Francisco."

DIXON HART (*Liberty Magazine*)

"To Lupo who makes my Stomach Laugh."

NOB HOPE

"Pizza out of this World."

FORD TIME MAGAZINE

J. Colonna says "When in San Francisco I go to my friend Lupo."

"The Greatest Food on Earth."

BETTY HUTTON

"But don't miss the incomparable Pizza at Lupo's."

PAY DIRT MAGAZINE

"Lupo's is a spot transplanted out of the heart of Naples."

THE ATLANTIC

"You'll thoroughly enjoy the evening."

DUNCAN HINES ("Adventurer in Good Eating")

"Not even in its native habitat, did I enjoy Neapolitan food more—thanks to the skill of Chef Eduardo Cantalupo."

BRUNO LESSING (*International Columnist*)

"Lupo's—where true Neapolitan food can be had and delightful, too!"

MARSHALL MASLIN (*S. F. Call Bulletin*)

"At Lupo's food which you can taste nowhere else in San Francisco, where you revel in the unusual, as to atmosphere and serving."

RUTH THOMPSON (*S. F. News*)

"Lupo's, serving a dish that should win for this city a place in the GOURMAND'S Hall of Fame—The Pizza!"

IVAN PAUL (*S. F. Examiner*)

"At Lupo's, where the Pizza makes your heart sing."

HERB CAEN (*Baghdad by the Bay*)

"I've eaten Pizza all over the world, but Lupo's is the best."

AL WILLIAMS (*Papagayo Room*)

"Tried Pizza in Naples, the 'Home of Pizza,' and I like yours better."

HAROLD ZELTERBACH (*Crown Zellerbach*)

"If you enjoy watching an artist handle his materials with skill and devotion, Lupo's is the spot for Real Neapolitan Pizza."

GOURMET GUIDE (*S. F. Chronicle*)

"San Francisco has the best food in the country, and Lupo's the best in San Francisco."

VELOZ AND YOLANDA

"Lasagna as prepared at Lupo's is a masterpiece."

AMERICAN WEEKLY

Jack Webb says "When in San Francisco Lupo's is my home."

LUPO'S

RESTAURANT

1042 KEARNY

SAN FRANCISCO

CALIFORNIA

CORRESPONDENCE

STAMP



FORNO A LEGNA

1042 Kearny Street • San Francisco

415-398 9696

STARTERS

Antipasto	18.00
<i>(Prosciutto, rosemary ham, bresaola and artichoke hearts)</i>	
Vegetarian Antipasto	17.00
<i>(Selection of fresh vegetables marinated in olive oil and lemon)</i>	
Carpaccio	16.00
<i>(Thinly sliced beef with capers, onion, and parmesan)</i>	
Baked Fresh Coo-Coo Clams (A Specialty)	16.00
Fried Calamari	16.50

SALADS & MARINATED VEGETABLES

Caprese <i>(Tomato, Fresh Mozzarella and Basil)</i>	11.00
Spinach Salad <i>(Cherry tomato, parmesan cheese and nuts)</i>	10.50
Caesar Salad.....	10.50
Dinner Salad.....	6.00
Chilled Broccoli w/ Olive Oil, Lemon	7.75
Chilled String Beans w/ Olive Oil, Lemon	7.75
Toasted Peppers w/ Olive Oil, Lemon	7.75
Zucchini a la Vinaigrette	7.75
Asparagus Vinaigrette	7.75

Visa, Mastercard, American Express, and Discover Accepted

PASTAS

Lasagna	17.50
Stuffed Manicotti (Homemade) w/ Marinara	16.50
<i>With Meatballs or Sausage.....</i>	18.00
Ravioli (Meat or Cheese) w/Marinara, Meat Sauce or Pesto	16.50
<i>With Meat Balls or Sausage</i>	18.00
Spaghetti w/ Marinara or Meat Sauce	14.00
<i>With Meatballs or Sausage.....</i>	15.50
Spaghetti w/ Olive Oil, Garlic, Parsley & Chili Flakes	15.00
<i>With Broccoli.....</i>	16.00
Penne alla Vodka (creamy tomato sauce and pancetta).....	19.00
Penne alla Boscaiola (porcini mushrooms and creamy meat sauce).....	18.00
Fettuccine with Clams (Red or White Sauce).....	19.00
Fettuccine with Prawns Marinara or Alfredo Sauce.....	19.00
Fettuccine Tutto Mare w/Prawns, Scallops, Clams, Fresh Tomatoes, Basil, ... Garlic & Chili Flakes	21.50

ENTREES

Veal Saltimbocca	26.00
<i>(Prosciutto, Fresh Mozzarella in a White Wine Sauce)</i>	
Veal Parmigiana	25.00
Veal Rollettini	26.00
<i>(Veal, Stuffed w/ Prosciutto and Cheese then Baked)</i>	
Veal Piccante	25.00
<i>(Lemon & Capers)</i>	
Baked Eggplant Parmigiana	17.50
Baked Chicken	19.00
<i>(With garlic and rosemary)</i>	
Chicken Parmigiana	18.00
Fish of the Day.....	26.00

(Veal and Chicken dishes served with a side of Penne Marinara)

•WE RESERVE THE RIGHT TO REFUSE SERVICE•

PIZZAS

(Small Pizza = 12 Inches • Large Pizza = 15 Inches)

		Small	Large
1.	Margherita (Cheese, tomato sauce and basil)	19.00	24.00
2.	Sliced Meatballs.....	21.00	26.00
3.	Ham and Mushrooms.....	22.00	27.00
4.	Arugula and Shaved Parmesan	23.00	29.00
5.	Chicken Breast and Artichoke Hearts	22.00	27.00
6.	Burrata, Cherry Tomatoes and Basil.....	23.00	29.00
7.	Sliced Italian Sausage	21.00	26.00
8.	Fresh Spinach and Shaved Parmesan.....	23.00	29.00
9.	Salame.....	21.00	26.00
10.	Parma Prosciutto	23.00	29.00
11.	Mushrooms and Sliced Italian Sausage	22.00	27.00
12.	Italian Pepperoni.....	21.00	26.00
13.	Calzone Imbottito..... (Folded pizza with ricotta and mozzarella cheeses, & prosciutto ham)	24.00	30.00
14.	Calzone with Mushrooms. Sausage and Sauce	24.00	30.00
	(Folded pizza with ricotta and mozzarella cheeses, tomato sauce, sausage and mushrooms)		
15.	Clams and Garlic.....	22.00	27.00
16.	Vegetarian..... (Bell pepper, green onions, mushrooms, garlic, and olives)	22.00	27.00
17.	Carbonara..... (White pizza with bacon, caramelized onions, Parmesan and egg,	24.00	30.00
18.	Seafood..... (Sea scallops, clams, tiger prawns and chopped tomatoes)	24.00	30.00
19.	Super Deluxe..... (Mushrooms, anchovies, peppers, green onions, ham, sausage and black olives)	24.00	30.00

All pizzas are made with tomato sauce and mozzarella cheese
Extra items are \$2.00 more

BEVERAGES

Decaf, Coffee, Milk, Tea (hot or iced)	
Coke, 7-Up, Diet Coke, Limonata and Aranciata	3.00
Sparkling Water, 1/2 Liter	3.50
Sparkling Water, Liter	6.00

Wine List

Aperitivi

Prosecco-Italian sparkling white wine - dry & crisp \$9.00/flute

Moscato D'Asti- Italian sparkling sweet and fruity white wine \$9.50/flute

Hump Day Special!

1/2 off Bottles of Wine on Wednesdays

Red Wine

	<u>Glass</u>	<u>Bottle</u>
TOMMASO PRIVATE LABEL RED BLEND- 2014 Sonoma County	10.00	38.00
<i>A blend of Zinfandel, Merlot and Syrah produced exclusively for Tommaso's by Pedroncelli Vineyards</i>		
CHIANTI CLASSICO-2013 Le Bocce-Gallo Nero	10.00	38.00
CHIANTI-2013 Villa Claudia D.O.C.G. 375ml	1/2 Bottle	19.50
PRIMITIVIO-2016 Rocca, Salento		39.00
SANGIOVESE 2015 Celli, Romagna	10.00	38.00
SANGIOVESE di TOSCANA 2012 Sassaia di Albereto		45.00
VALPOLICELLA-Ripasso 2013 Cesari (Baby Amarone)	12.00	45.00
PINOT NOIR-2015 Hahn, Santa Lucia Highlands	12.00	45.00
ZINFANDEL-2015 Dry Creek, Sonoma County	11.00	42.00
MERLOT-2013 Folie à Deux, Alexander Valley	12.00	45.00
CABERNET SAUVIGNON-2015 B.R. Cohn, North Coast	13.50	55.00
BOTONERO 2015 (Nebbiolo Grape) Prevostini Lombardia	10.50	40.00
<i>From our family's estate winery in Valtellina, one of Italy's award winning winemakers Mamete Prevostini</i>		

Cellar Selections

MONTAGE-2012 Scaggs Vineyard Mount Veeder Napa Valley	75.00
CABERNET BLEND-2011 Francis Ford Coppola Cinema Gold Label	55.00
CHIANTI RUFINA RISERVA-2013 Nipozzano	49.00
AMARONE-2012 Cesari	75.00
BAROLO-2010 Stefano Farina	60.00
BRUNELLO di MONTALCINO-2011 Poggio Della Badia	85.00
SANGIOVESE-2014 Del Dotto Vineyards, Napa Valley	65.00
CABERNET SAUVIGNON-2013 Grace Family Vineyards Blank Vineyards	225.00
CABERNET SAUVIGNON-2013 Grace Family Vineyards Napa Valley	249.00
CORTE di CAMA-2013 Prevostini-Lombardia D.O.C.G.	79.00
<i>This 100% Nebbiolo is hand crafted by our family in Valtellina-Northern Italy</i>	

White and Sparklers

WHITE ZINFANDEL-2015 Fetzer Vinyards, California	7.50	25.00
SAUVIGNON BLANC-2016 Paradise Ridge, Russian River	10.00	38.00
PINOT GRIGIO-2016 Zenato Delle Venezie	10.00	38.00
CHARDONNAY-2015 Shannon Ridge, Lake County	10.00	38.00
ASTI SPUMANTE-Martini and Rossi 1/2 bottle	15.00	30.00
PROSECCO-Metico, Veneto	9.00	40.00
BRUT-Roederer Estates, Anderson Valley		45.00
PORT-2000 Dow-Late Bottle Vintage	8.50	

Beer

Budweiser, Bud Light, & Clausthaler (non alcoholic)	5.50
IMPORTED & PREMIUM-Moretti, Moretti Red,	6.00
Peroni, Anchor Steam	
Corkage Fee-\$15 per bottle, 2 bottle limit per party	

House Wine

Red or White-San Antonio
California Blend

\$7.00 Glass \$16 1/2 Liter \$25 Liter

PRESS AND REVIEWS

Join Us as we Celebrate Over 80 Years in San Francisco's North Beach!

On September 21, 2015, Tommaso's, the legendary North Beach restaurant, kicked off it's 80th year of family tradition with an intimate family dinner between the current and original owners, The Crotti and Cantalupo families to celebrate the 80th Anniversary of Tommaso's Restaurant. The Crotti family hosted the Cantalupo family to honor the legacy that their parents, grandparents, and great-grandparents began on Kearny Street so many years ago.



Recent Articles

Select a link from below to read the full article.

- [25 Best Italian Restaurants in San Francisco](#). Dream Vacation Magazine - April 25, 2017
- [Best Ravioli In San Francisco, CBS SF Bay Area](#) - March 20, 2017
- [Happy National Pizza Day! Celebrate with the best pizza in the Bay Area, SF Gate](#) - February 9, 2017
- [Tommaso's Celebrates 80 Years In North Beach, Hoodline](#) - Oct 27, 2015

- [Tommaso's Restaurant Celebrates 80 Years in San Francisco, San Francisco, RestaurantNews.com](#) - Oct 14, 2015
- [Tommaso's is model of neighborly grace, San Francisco Chronicle](#) - Mar 22, 2015
- [Tommaso's: On "Trendy" Burrata, Owning a Legacy, Eater SF](#) - May 11, 2012



CityGuide – Tommaso's Restaurant

"Tommaso's is a North Beach institution – people in the know have been coming here since 1935. Crunchy crusted pizzas from an old-world oakwood-burning oven are the piece de resistance. Try the unusual Calzone Imbottito, a pizza turnover stuffed with ricotta, mozzarella, prosciutto and spices; or any of the pizzas. I particularly like the one topped with Tommaso's homemade sausage and mushrooms."

"Just as delicious, though, are Tommaso's pastas. This is one of the few places in town to serve one of my old favorites, manicotti; wide hollow pasta tubes filled with ricotta and spices, smothered in a rich tomato sauce. Whatever else you order, don't miss the Coo-Coo Clams soaked in oil and vinegar and baked in the oven."

"For dessert, there's often house made tiramisu, combining rum, ladyfingers, mascarpone and chocolate; or do as the Italians do and order the biscotti, served with a dessert wine for

dipping. The small, cave-like dining room fills up nightly and reservations are not accepted, so it's best to arrive early. The prized tables are the ones along the side walls (with wood partitions between them making for booth-like coziness). Service is swift and efficient. Tommaso's rustic Neapolitan specialties are also available for take-out."

On September 21, 2015, Tommaso's, the legendary North Beach restaurant, kicked off its 80th year of family tradition with an intimate family dinner between the current and original owners, The Crotti and Cantalupo families to celebrate the 80th Anniversary of Tommaso's Restaurant. The Crotti family hosted the Cantalupo family to honor the legacy that their parents, grandparents, and great-grandparents began on Kearny Street so many years ago.

sfweekly.com - Best Pizza (2004)

"It makes us happy that the oldest wood-fired brick oven in San Francisco (built in 1935, when Tommaso's opened as Lupo's, and reportedly the first such oven on the West Coast) turns out the best pizza crust in San Francisco: puffy, crispy, faintly smoky."

"Whether you prefer toppings of Italian sausage, clams with garlic, meatballs, scallops, tiger prawns, or clams in the shell, this is the crust you want under them. We love the room, too, with creamy-painted wooden booths that remind us more of a '30s-vintage tea room than a pizzeria, despite the charming murals of Italy."

"Tommaso's (owned by the Cotti family since 1973) has the gastronomic imprimatur of both Francis Ford Coppola, who used to make his own pizzas here before he opened his Cafe Niebaum-Coppola right down the street, and Alice Waters, who famously based her Chez Panisse wood-burning pizza oven on this one. The crunchy crust at the venerable Tommaso's still delights us."

Schmap San Francisco Guide

"Claimed to be the oldest pizza restaurant on the West Coast, this North Beach icon has been serving critically acclaimed pies since the 30s. It serves a variety of styles and cook the pies the old-fashioned way in a wood-burning fire."

The atmosphere is also somewhat old-fashioned, but in a cozy and welcoming way. Unique pizza combinations include meatballs, seafood topped with scallops, baby clams and prawns, and a calzone-like turnover style with sausage and mushrooms. Also on the menu are antipasto, seafood, veal and traditional pasta dishes such as Spaghetti in Marinara Sauce and Cheese Ravioli in Pesto."

The Rough Guide

"Just like Tosca's, Vesuvio's, Speck's, Mario's and City Lights, Tommaso's has never changed much and never will."

"As much a part of North Beach as its bars and Beat myths, Tommaso's is an authentic landmark where families come to feed together at the same trough. Celebrities haunt it too – the story goes that Francis Ford Coppola insisted on making his own pizza here. The Crotti family has run this restaurant since 1973, using the same pizza oven that their predecessors, the Lupos, brought with them from the Old Country when they opened in 1935, and that oven has lost none of its much patina-ed tang."

There's usually a short wait at the bottom of the stairs, and the earlier you come the better, they say. There's nothing out-of-the-way about the food. It's all honest and always the same, and that's its charm. Unfussy, no-nonsense pizzas with a score of toppings, spaghetti, lasagna, and scaloppini are served in a cellar with kitschy little wall murals, tablecloths, and cozy booths. Wood-fired pizza began here at Tommaso's long before it was chic and upscale, so you'll find it dependable. Crusts are thin and toppings classical: there's mozzarella and tomato, mushroom, pepperoni, and variations of several cheeses (\$14.50-25.00)."

"Ask for their antipasto plate of marinated roast red peppers (\$7.25) fresh from the oven; otherwise it's asparagus, broccoli, or beans as fresh roasted vegetables is a seasonal specialty. Try the "coo-coo" clams (\$14.50), very simply presented with oil, spices, balsamic, and a punch of oregano. The rest of the menu is just plain, reassuring comfort food, from the spaghetti and meatballs (\$14.50) to the veal parmegiana (\$19.50), mushroom-stuffed calzone (\$20.50-26.00) and manicotti in marinara (\$15.00). There's a short but useful wine list of hearty California Zins plus any number of gulpable native Italian Chiantis, Barberis, San Gieveses and dolcettos that might take your fancy. Dolci include tiramisu, cheesecake, cannoli and spamone."

"After you've sacrificed your warm spot to the next horde of regulars, get back onto your feet and stroll out along Broadway and Columbus to walk off that pasta and find a nice café for a nightcap. Wherever you look there's temptation!"

Robert Finigan's

Private Guide to Restaurants

WHEN ANCIENT ROMANS ATE 'BREAD WITH RELISH' for breakfast, they hardly knew what they were starting. Rough country bread baked in thin sheets with a raised outer crust was easy to hold and quick to eat. As the Romans traveled, so did this primitive pizza; the 'tomato bread' beloved of the Catalans in northern Spain is a direct descendant, as is the more elaborate Provencal tomato-onion-anchovy tart called 'pissaladiere'. But even the most enterprising of Romans could never have conceived of the extent to which this humble invention would become Big Business. Needless to say, pizza palazzi dot the American landscape in check-to-jowl intimacy with burger joints and taco stands. Inevitably, most mass-marketed pizza is terrible, mostly because of unskilled, uninterested labor and convenience-food raw materials. But as with any culinary specialty more abused than honored, pizza does have its scrupulous producers. Where they exist, they have one trait in common -- an insistence on fresh dough, fresh sauces, fresh toppings.

TOMMASO'S, 1042 Kearny Street (between Pacific Avenue and Broadway), San Francisco, 398-9696. Open from 5:00 p.m. to 11:00 p.m. Wednesday through Saturday and from 4:00 p.m. to 10:00 p.m. Sunday; closed Monday and Tuesday. BA, MC; no reservations. Beer and wine only.

When we reviewed Lupo's exactly three years ago this month, we were eerily, shockingly prophetic. We sensed a sort of Italianate Gotterdammerung about the place, as if an era were ending in an era which sorely needed its emphasis on quality and integrity. "Maybe I am imagining it, but I feel she does not anticipate being able to keep Lupo's open for many more years," I wrote of the proprietress in 1971. And surely and sadly enough, just a few months later she and her husband retired, leaving the darkened restaurant a mute monument to a vanished period of Italian dining in San Francisco. But phoenix-like, the restaurant rose again under the aegis of the Chinese chef (yes, Chinese) who had presided over the kitchen for a quarter century. But this phoenix fluttered a bit and crashed ignominiously; skills in the kitchen proved different from management skills, and when I visited the newly-fledged Tommaso's in January 1973 I fled hastily with a tableful of inedible food left behind.

A report that the restaurant had again changed hands interested me enough to warrant a scribbled 'Tommaso's' on my list of San Francisco review possibilities, but it was hardly a high-priority entry. Then one evening an East Bay candidate decided to close before the time for which it had accepted my phoned reservation...and to condense the story, I found myself at Tommaso's half an hour later at 9:15 on a Sunday evening.

The restaurant was packed -- in contrast to its sepulchral emptiness when last I visited. As a matter of fact, my companion and I waited in line for fifteen minutes or so before the apparent hostess inquired if we intended to order pizza once a table became free. Responding to my quizzical gaze, she explained that there was only one ball of dough left, but since we had waited awhile it would be saved for our pizza if we so desired. Now that is old-fashioned courtesy, far removed from the 'who gets the sweetbreads' snarl of all too many restaurant employees! Once seated in one of the just-plain-booths of this unpretentious room, I looked around again at the raffish Italianate murals and other elements of a decor which thankfully hadn't been changed a whit since the good old days of Lupo's. But over in the corner nearest the famous oak-burning oven was a new

HERB CAEN



Some Days Are Like This

CAENFETTI: Jerry Brown — you remember, the Governor? — is not sore at Francis Coppola for the latter's "Apocalypse Now" video fiasco in Wisconsin that signaled the end of the Brown Presidential campaign. In fact, Jer' and Francis celebrated their birthday together at Tommaso's super pizzeria on Kearny Mon. night, after which Jerry dropped in at the historic Tosca for a cappuccino he's 42. Coppola 41) ... Sidelight: the Tosca, which closed briefly after a battle among three partners, is now owned by Giancarlo Catanzaro and his new partner, Jeanette Bali Etheredge ... As long as we're in the neighborhood, Actor Leonard (Ears) Nimoy and his manager weren't exactly kicked out of Vanessi's. It's just that the latter refused to remove his hat and complained loudly about the location of their table — "I want Leonard to be SEEN!" — so Dragomer the Mayor Dee said stiffly, "I refuse to serve you." After a long silence, Nimoy and friend departed ... Memo to myself: Nimoy plays Vincent Van Gogh's brother in "Vincent," not Vincent, you turkey.

NEVER TELL, or print religious jokes: God, it seems, asked the Pope whether the Catholic Church would ever allow priests to marry. "Not while I'm Pope," said John Paul II. Then God asked if women could ever become priests. "Not while I'm Pope," said John Paul II, "and now let me ask you a question. Will there ever be another Polish Pope?" "Not while I'm God," came the reply ... And of course you heard that there were so few worshipers in a small town that the Catholic Church and the synagogue merged. New name: Our Lady of Perpetual Guilt ... Finally and too late, Prof. Wally Goldfrank forwards an ad from the Santa Cruz Sentinel showing the Easter Special at Moseatelli's restaurant to have been "Boston Baked Shroud." To go?

AS FURTHER proof that nobody's perfect, this paper's TV log Mon. described "The Benny Goodman Story" as "A biographical film on the late, great Goodman." Not only is Benny not late, he vows to be on time for a Presbyterian Hosp. benefit (for child cancer research) at Masonic Aud. May 14. He will perform with an all local group because "the Bay Area has some wild swingers." Yesss ... The Rula Lenska Fan Club will want to know that his or her favorite whatever appears on the Merv Griffin show this Friday. I can't remember who pointed out that if she married Tom Thumb she'd be Rula Thumb and it's just as well ... The way Les Tusup hears it, the nurse at St. Mary's Hosp. who confiscated Sean Mooney's bottle of Irish whiskey could have been in trouble for cutting off his life support.

HERB CAEN



San Franciscoena

KNOW YOUR city No. 2183: When San Franciscans say they're "going to the beach," they usually mean Stinson, sometimes North, and almost never Ocean, a glorious resource going to waste. What a mistake was made when We let Them tear down Sutro Baths and Playland, but that is another story for another day ...

A GUY tells me he has moved back from Los Angeles after three years because "there's no North Beach down there." San Franciscans tend to take their wonders for granted, but that is an extra special part of this special city — spires of Sts. Peter & Paul shining over Washington Square, perhaps our best urban space, and old Italians invisible under their wide-brimmed hats as they spread out on the benches, talking wistfully of Lucca, Pisa and Livorno. There are astringent critics who still maintain that North Beach has been "ruined" by the Broadway nudescapes, but it hasn't turned out that way. Enrico, Vanessi's, Tommaso continue to hold the line, and anyway, what's wrong with Carol Doda? After all these years at the Condor — not far from 20 now! — she has become a landmark. So what if there is a two-drink minimum at \$6.95 a pop to catch her act? That's inflation, a phenomenon of which she is an outstanding example.

CAROL DODA, Enrico Banducci, Turk Murphy, Cyril Magnin, landmarks all. As Ray Jason puts it, "I'd rather be a landmark in San Francisco than a Hollywood star or a New York celebrity," a nice, if unconscious, reworking of Boxer Willie Britt's ancient "I'd rather be a busted lamppost in San Francisco, than the Waldorf-Astoria."

LANDMARKS. A great city is measured, in part, by them, and what city has more? Paris has its Eiffel, London Big Ben, New York the Empire State (still its most distinctive) and Los Angeles has — well, what? The La Brea Tar Pits? Difficult to reproduce on a pillow or ashtray, as well as bad for your Maud Frizons. By contrast, San Francisco has an embarrassment of bridges and other riches: besides the awesome spans, there are the cable cars, Alcatraz, the Ferry Building, Fisherman's Wharf, Coit Tower, and from more recent times, the Transamerica Pyramid, BofA's Black Rock, and the TV tower atop Mt. Sutro, pulsating redly at night like a living thing, preparing an attack on Ted Turner's cable.

STINSON BEACH on a long holiday

Tuesday, February 21, 1989

HERB CAEN



Down to Business

TALK ABOUT HOMOPHOBIA! A widely known golf pro up Napa Valley way got so angry at his mother-in-law for putting on an AIDS benefit that he beat her up (broken teeth, cuts, bruises). She has retained attorney Paul Wotman to sue him and her daughter, who also attacked her ... Awww: When the FBI was checking out Robert Mostbacher, the new secretary of commerce, an FBI agent was dispatched to interview his ex-wife, the attractive Sandra Mostbacher, who lives here. After grilling her three times with increasingly repetitive questions, he at last hemmed, hawed and got to the point: "Would you have dinner with me?" She declined with a slight haw but no hem ... No fear. Art Agnos may be the first mayor in local history who sends out form letters to constituents that include his home address. Isn't he afraid one of these will fall into the hands of a nut, or have they already? ... Add sightseers: Prof. Augie Coppola celebrating his 55th birthday Thursday night at Tommaso's in North Beach with a mob that included brother Francis, father Carmen, sister Talia Shire and — Jerry Brown! That man is everywhere. For the benefit of latecomers, Tommaso's still makes the best classical pizza in town — a real achievement after 50 years of distinguished heartburn.

★ ★ ★ 21-21-89

BOB SHAHRADIAN agrees with Lou L...

HERB CAEN

Dotting the Items

BOZ SCAGGS, our only resident superstar, and his ex-wife, the coruscating Carmella, were acting lovely-dovey in a back booth at Tommaso's Famous Pizzeria Sun. night, but I don't think it was the start of anything hotter than heartburn ... Boz, meanwhile, is ready to go into the restaurant business with a chicken joint (he's an excellent cook) next to the Balboa in the "Bermuda Triangle." The other points are the Dart — the Dartmouth Social Club — and Adolfo Veronese's Osteria Romano, which sounds like a gadget that purees Italians. Do I have to remind you that it's called the Bermuda Triangle because singles disappear there overnight? All right then ... About those rumors of bickering among the Balboa's partners: true ... And don't ask me why THIS is being kept a secret, but there'll be a "Labor Day" parade Sunday up Market to Civic Center (arriving there about 2 p.m.) for a rally led by Lane Kirkland, head of the AFL-CIO, and Ed Asner, the active activist. Maybe the news that 10 million are unemployed is finally getting through to the unions, who've been in bed with the bosses so long they're hard to tell apart.

★ ★ ★
DOES DETROIT know or care that the Dept. of Gen'l Services in Sacramento just bought 98 new Toyotas? ... Despite newspaper ads, Kyra Nijinsky, dgtr of the all-time greatest ballet star, will not dance in the Exotic Erotic Ball at Brooks Hall Oct. 29-30 because "I just found out there will be nudity." I wonder what she thinks "Exotic Erotic" refers to. "I am offended. Nudity is against my religion. I will not dance. Inform your readers." Done, genteel lady ... Janet Gaynor, the one-time screenstar recovering at S.F. General from a horrendous auto crash, rec'd a birthday cake last week — she's 76 — from her 1923 classmates at Polytechnic High. This was engineered by Dr. Bert Wolfsohn (Poly '22), who dated Miss Gaynor. "Her real name," he recalls, "was Laura Gainer, and we all called her 'Lollie.' A dear dear girl, a good dancer and great fun."

★ ★ ★
TWO NEWLY-ARRIVED tourists, camera-crested and cowboy-hatted, stopped Jim Douglas at Battery and Calif. and one asked, "When's the next cable car?" "About May, 1984," replied Jim. "Smartass," grumbled the auslander, stomping off ... Actually, Jim's reply isn't too far off when the cables ARE running ... The positively final item on the sex-shock-horror joke that "God created women because He couldn't teach sheep how to type" is this graceful poem by Jay Conner, poet floreate: "Little Beau Peep made love to a sheep (they met at a Union Street disc-

HERB CAEN

The Daily Dailiness

I'M NOT THE only one bugged by Wine-mogul Michael Mondavi's TV commercial for the phone company, during which he refers to restaurateurs as "restauraNtOORS." Writes Mondavi: "It grates on me, too. As a veteran of the 'one more take' business, you'll understand when I tell you it was my 54th! And none of us wanted to redo it" ... Meanwhile, dozens of readers have sent in Xeroxes of a page from Webster's Collegiate Dictionary attesting that "restauranteur" is in there. A second choice to "restauranteur," true, but there. It still grates. Webster's Unabridged will have nothing to do with "restauranteur," and hooray for Old Faithful.

★ ★ ★

LAST THINGS FIRST: One of the more publicized local marriages was delayed for a month while the loving couple hashed out a detailed divorce settlement, to be used in case of marital failure. Little details like this make for a carefree honeymoon ... Does Ashley Stone sound like a Southern belle? She is — from No'th Ca'lina. She is also the new Mrs. Dwight Clark, she and the Niners' sturdy star having entered holy bedlock last wkend ... I'm claiming a typo on that one ... I didn't know that Henry Chung of the famed Hunan Restaurant owned the building housing Tommaso's, best of the pizza places, till the Crotti family, which runs Tommaso's, bought the Kearny St. landmark for \$540,000. This is good news. If the rent had kept going up, the restaurant eventually would have disappeared, to be replaced by yet another Palazzo di Porn.

★ ★ ★

CONGRESSWOMAN Barbara Boxer was in Helsinki, poised for a trip into Russia on behalf of the Bay Area Council on Soviet Jewry, when the Korean 747 was shot down. She canceled her trip on the spot, and is now back here ... Capsule critique: The Symphony Gala Tues. night, which officially opened the fall culchuh season, was crowded, fun and remarkable for a revelation: Davies Hall has at last been "tuned" perfectly. Too bad there was so little to listen to, but Edo de Waart is no fool. Sousa's "Stars and Stripes Forever" has saved many a concert, and the old fellow came through again, in a shower of balloons ... Unless Speaker Willie B. and The Assembly can override Gov. Duke's blue pencil, a most valuable train goes out of business at the end of the month. That would be The Spirit of California — known to its crew as "The Medfly" — which runs overnight from Sacramento to L.A. via the

HERB CAEN

Cut Along Dotted Lines

CAEN OPENERS: Dr. Jay Protass of Castro Valley is among those who are extremely concerned about rioting in the streets following the verdict. "If Woody gets the kids," he warns, "all hell will break out" ... Headline looking for a newspaper: "Maria Plays Her Trump Card" ... As for multibillionaire Bill Gates getting married, what kind of honeymoon can you have with a young man whose claim to fame is Microsoft? ... No comment, no-brainer namebreak in the latest issue of Supermarket News: "Customers are trading up to condoms with spermicides at Pay Less Supermarkets, according to Dick Sizemore, nonfood merchandiser" ... Dry humor in sacred places: the Rev. Robert L. Grove, pastor of Covenant Presbyterian in Napa, forwards a copy of Currents, a Northern Calif. church newsletter, in which we read that "the Rev. Frank White, lead pastor of First Presbyterian Church of Napa, was recently recognized as 'the best-dressed man in Napa County' by the Center for the Visually Impaired. Second place went to a hydrant at the corner of 5th and Elm. 'It had been recently painted,' the Rev. White remarked."

★ ★ ★
FURTHER news from inner space: Mikhail Gorbachev will be at the Presidio Fri. morning to dedicate the Gorbachev Foundation U.S.A. hdqs. there, but that's not the exciting part. He will also do "a live interactive satellite teleconference with" — you'll never guess — "singer-songwriter Billy Joel in New York." With this, Gorbachev's conversion to capitalism is complete ... Add social notes from all over: Among the participants in the White House Easter Egg Roll Mon. were S.F. supe Roberta Achtenberg, her domestic partner, Judge Mary Morgan, and their 5-year-old son, Benjie ... Further fun & frivolity: Ex-Gov. Jerry Brown threw a birthday party Mon. night at Tommaso's in North Beach for another former governor — his father, Pat, celebrating his 88th birthday with his wife, Bernice, and members of the extensive Brown clan. Jerry took over the whole place and picked up the tab without a blink. "Not only that," says Agostino Crotti, mindful of Jerry's reputation as being careful with a buck, "he left a full 20 percent tip." Yes, there was a "per" in there ... Spring is in the air, wherefore Nate Thurmond, the 52-yr-old star of basketball and barbecues, is about to get married for the first time. After a 12-yr. courtship, he and Marcie Kollar, 48-yr-old office mgr. of the big law firm of Thelen Marrin Johnson & Bridges, will wed on May 1 and throw a big reception at Stars.

HERB CAEN

3-Dot Journalism Survives

FILLED with Christmas bonhomie, atty. Melvin Belli bellicosely dismissed his office manager by booting her out — literally. "Hurt my foot doing it," he says jocularly. "She's a real hard-ass," and, I should add, not amused. A non-kicking lawyer is being consulted ... If that starry-eyed politica checks into the background of the youngish stud she's so taken with, she'll discover he has been sued by his parents for \$162,831 (fraud charge) and by Wells Fargo for \$277,587 on a loan that went sour. Bankruptcy saved him ... The Giants' new owners continue to think big. Now they're after ABC's sportscasting star, Al Michaels, to do the televised games on Ch. 2, but of course he wants serious money. And you probably heard by now that it's by-bye baby for Ron Fairly, who provided so much honest amusement as Hank Greenwald's radio play-by-play partner. Ron's replacement, Ted Robinson, won't be half as much fun ... Carmen Crotti, the ravishing co-owner of the best pizza place in town (Tommaso's), was married New Year's Day to Charles Rudnik, local video producer, at Squaw Creek in the High Sierra. The ceremony was performed by Alan Rothstein, the noted Daly City divorce lawyer, but please, no cheap snickers. Alan is also Dep. Commr. of Marriages in San Mateo County. Now you may snicker.

WEDNESDAY, OCTOBER 31, 1979



Once Upon a Deadline

★ ★ ★
DOUBLE HEADER: Movie director Francis Coppola was busy as a wren with a piece of string Monday, flying back and forth between his Zoetrope Studio at Columbus and Jackson and Tommaso's famous pizza restaurant a block away up Kearny. At Zoetrope, in his historic Sentinel Bldg., he was splicing the finishing touches on "Godfather III." At Tommaso's, he was slaving over the oven, turning out pizza for mobs of people sampling the latest bottling of his Napa Valley vineyard, the '85 Niebaum-Coppola Rubicon, a red. Among the tasters was singer Lainie Kazan, a college classmate of Coppola's, who took a sip and said, "Barbra Streisand!" Eh? "Great nose, good body." Oh ... My only worry was that Francis would get the film mixed up with the pizza, thereby delaying the Christmas Day opening of "Godfather." He wasn't certain where it'll play here but "thinks" it'll be the Northpoint. Start standing in line.
★ ★ ★

We are all saddened by Herb Caen's final sign off. He not only filled our morning with his own brand of journalistic wisdom and wit, but also was an ambassador for what is uniquely The City. He helped define us. We will miss looking for our mention both gastronomic and personal. Our 60 some years of business was chronicled by The Column.

In celebration we offer the following of his favorites...

Appetizer
Garlic Bread
1/2 Asparagus 1/2 Zucchini in Vinaigrette
First Course
Coo Coo Clams (fresh clams marinated and baked)
Second Course
Small Pepperoni Pizza
Dessert
Traditional Cannoli
Wine
2 Glasses of Chianti Classico

The above dinner for two is \$35



1947

"At Lupo's where the pizza makes your heart sing."

1977

"Today's Quiz: Identify the fine North Beach Italian restaurant named for a Chinese. Right: Tommaso's, formerly Lupo's, and still the home of the best pizza in town, owned by the Crotti family, but named in honor of the cook Tommy "Tommaso" Clin. Along with the splendid food, the place still retains the bohemian flavor of the 1930's - garlicky, of course. Every time I walk in I expect to see the late founder, Frankie Cantelupo, in his usual position: on his knees alongside a table, crying real tears as he describes the agonizing beauty of the baked clams and fried squid..."

1994

"Just another day in the life of beautiful Carmen Crotti, co-owner of Tommaso's historic pizza parlor in North Beach: she worked a full shift Saturday night, and early the next morning gave birth to a baby girl..."

1995

"Before I forget, happy 60th anniversary, to Tommaso's (originally Lupo's) in North Beach, which had the first brick oven in town and still turns out the best..."

Tommaso's 1042 Kearny Street San Francisco, California

In San Francisco, good food and good deeds, too

■ SAN FRANCISCO
Continued from Page C10

en a break. No word on when she will resume business. . . . North Beach's Columbus Day celebration and parade have been scheduled for Oct. 9. . . . Liguria Bakery, at the corner of 1700 Stockton and Filbert streets near Saints Peter and Paul Cathedral, specializes in focaccia. Get there early, the lines are long, and they sell out in a hurry. . . . And if you're looking for Price Row (near Union and Stockton), forget it. It has been renamed Ferlinghetti Way, after the Italian/American poet Lawrence Ferlinghetti.

Gump's, a city landmark, will be moving from 250 to 135 Post St. this fall. . . . Another move: The Swiss National Tourist Office at Union Square has been relocated to L.A., one of Swissair's gateway cities. . . . Tucked away on a residential stretch of Nob Hill (next to the Ritz-Carlton) is the 20-room Nob Hill Lambourne, a business-oriented hotel where you won't find a flower or a chocolate mint on your pillow at

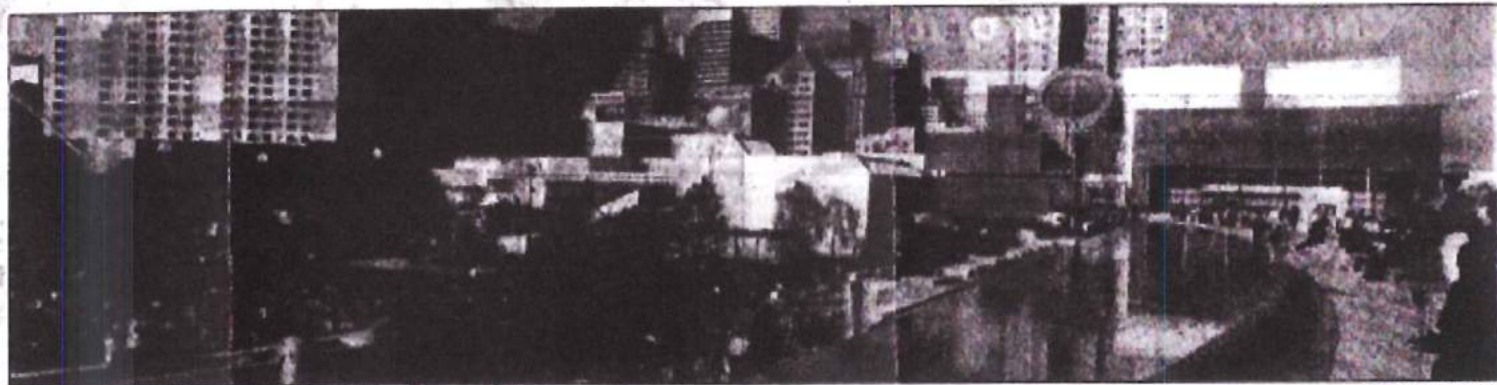


PHOTO: KEN FRIEDMAN

Yerba Buena Gardens with its Art Galleries and Center for the Arts Theater.

night, but rather beta carotene and a simple philosophical bedtime quote: . . . Nice to see old friend Alex Rappold still on the job as maitre d' at the Stanford Court Hotel. Zurich-born, he's been there 22 years. . . . Joyce Goldstein of Square One is the James Beard winner as California chef of the year. . . . For a bit of France, try Cafe Claude at 7 Claude Lane off Bush and Kearny (near Signor Giannini's Bank of America). Casual ambience, good food and great jazz. Can't wait to go back! . . . More good music: Lavay Smith and the red hot skillet lickers perform to packed houses every Monday night at Enrico's (Broadway at Kearny) and Saturday nights at Cafe du Nord on Market street near Sanchez. . . . So much is being done out here to help the needy. At Tomas-so's, one of North Beach's oldest pizza houses, all leftover food is given to

the homeless and to hospices. We're told that this is repeated at most restaurants in town. And at the San Francisco Hilton, the largest hotel on the West Coast with more than 2,000 rooms, "Chefs for Kids" - a \$55 dinner series - benefits the Tenderloin After School Program. Kuleto's Robert Helstrom is the next chef to be featured (June 23). For reservations and information, call (415) 202-7007. . . . More than 1,100 strong attended the recent reopening of Fillmore Auditorium, the city's hallowed rock 'n' roll hall, which had been closed since the 1989 earthquake. . . . World's largest Timberland store (so we're told) - one block long - has been opened at 100 Grant Ave. . . . If you like flowers, you're going to love 575 Market Street, home to the World Oil Museum and the adjacent Chevron Garden where the flowers are changed every six weeks. . . .

Only in California: Autumn Harvests' roasted pistachios now come chili-, lemon-, garlic- and jalapeno-flavored at either 402 Sutter St. or at the SF Center on Market Street. . . . Attention motorists: Construction will begin next February on Lombard Street. No, not to straighten "the world's crookedest street" but to replace water and sewer pipes and to reconstruct the brick roadway. Work is expected to take three to four months. . . . BART, the Bay Area's growing rapid transit system, may raise its fares by a nickel in '95. . . . As part of the city's earthquake-preparedness drill, 48 sirens were supposed to sound on a late-April morning. Disregarding the fact that as many as nine failed - including the one outside City Hall - one tourist was overheard saying: "Which comes first, the earthquake or the alarm?"

Our Readers Respond...

& The Votes Are In!



A tip of our hat and a grateful bow to all the readers who responded to our "best" and "worst" ballot.

Our tabulators are through tabulating, and here are the results of your votes:

	Best	Worst
Newspaper Columnist:	Herb Caen (Chronicle)	Herb Caen (Chronicle)
Television Anchorperson	Dave McElhatton (Ch. 5)	Van Amburg (Ch. 7)
Television Reporter	David Fowler (Ch. 5)	Rigo Chacon (Ch. 7)
	Ed Arno (Ch. 2)	
Television Weatherperson	Pete Giddings (Ch. 7)	Pete Giddings (Ch. 7)
Television Sportscaster	Wayne Walker (Ch. 5)	Tony Conigliaro (Ch. 4)
		Jim Celandia (Ch. 7)
Radio Discjockey	Gene Nelson (KSFO)	Dr. Don Rose (KFRC)
Pizza	Tomasso's	Shakey's
Delicatessen	Lucca's	New York City Deli
Ice Cream	Gelato's	Baskin/Robbins
Bottled Water	Calistoga	Perrier
Hamburger	Balboa Cafe	Jack in the Box
Singles Bar	Perry's	
Neighborhood Bar	Bus Stop	Danny's
	John Barleycorn's	
	Mulerevey's	
Dance Establishment	I-Beam	Oz
		Buzby's
		Pierce St. Annex
Live Music	Great Am. Music Hall	Fab Mab
Fancy Restaurant	Ernie's	Ernie's
	Le Club	
	La Bourgogne	
Cheap Restaurant	U.S. Cafe	Zim's
Cup of Coffee	Cafe Trieste	Zim's
		McDonald's
Maitre'D	Drogomir (Vanessi's)	
Meat Market	Petrini's	Safeway
Bakery	Victoria Pastry	Eppler's
	Just Desserts	
Cheese Shop	Wine & Cheese Center	Safeway
		Caravansary
Fish Restaurant	Scott's	Alioto's
Martini	Financial Corner	
Fast Food Restaurant	McDonald's	Jack in the Box
Wine	Mondavi Fume Blanc	Almaden
		Gallo
Bartender	Bob Mulhern - Perry's	
Tourist Trap	Ghirardelli Square	Fisherman's Wharf
Movie Theater	Castro	Strand
Neighborhood	Marina	Sunset
		Tenderloin

In Search of the Perfect Pizza

The loyalists are right — there are differences

"Hey, let's not go out. Let's send out for a pizza."

"Okay, just tell me which place to call."

"Oh, it doesn't matter, they're all the same."

By Joan Chatfield-Taylor

Ah, but are they all the same? Is there a great secret pizza factory that slaps out pizzas by the millions, all with the same tomato sauce, the same layer of Mozzarella, ready to be festooned with pepperoni, mushrooms and an occasional anchovy?

No. Individuality still reigns in the world of take-out pizzas. The loyalists are right. There are differences between the pizzas that fly around the city each night.

To measure these differences, The Chronicle ordered from five of San Francisco's best reputed pizza establishments and asked a panel of pizza fans to give their opinions.

The experts were Italian Deputy Trade Commissioner Maria Luisa Pisano, cooking teacher Rick O'Connell and Peter and Alexander Fields, teen-agers who order pizzas frequently.

The pizzas — one sausage, one combination from each restaurant — came from Dario's, DePaula's, Giorgio's, Tommaso's and Victor's, all highly recommended by their partisans.

The panelists were asked to rank them on the basis of appearance, generosity and, most important of all, taste.

Authenticity, Italian-style, was not a consideration: pizza, American-style, bears about as much resemblance to its Italian forebears as does chop suey to authentic Chinese cuisine.

According to Maria Luisa Pisano, "The most beautiful pizza of all is pizza Napoletana alla marinara. It has fresh tomatoes, olive oil, oregano, salt and pepper — that's all — on a very thin crust."

That authentic recipe is pretty Spartan compared to American-style pizzas laden with everything from meatballs to bean sprouts.

The winners at the tasting?

Almost every panelist picked Tommaso's and Giorgio's pizzas for either first or second place. Tommaso's (formerly Lupo's) got high praise for handsome, symmetrical appearance and generous

flavorful toppings.

Giorgio's pizzas were frankly less lovely to look at, but the panelists praised the thin, crisp crust and the fresh taste of tomatoes generously applied. Cheese-lovers might consider Giorgio's ungenerous, but the lack of a heavy layer of cheese may be a blessing.

"Considering what San Francisco Mozzarella tastes like, it may be a good idea to avoid it," said one panelist.

Next ranked were Victor's and DePaula's. Victor's, whose partisans are among the most ardent in town, was the most controversial of the pizzas on the table.

Some panelists criticized the crust and found the topping too oily. On the favorable side, both pizzas featured an especially delicious sausage that was judged to be flavored with fennel. Victor's combination pizza was the most refined of the five, with mushrooms, pepperoni and sausage sliced very thin.

DePaula's got high points for generosity, if not subtlety. The combination was laden down with a little of everything and a lot of onions and peppers, which offends purists.

"Until I moved to California from New York, I had never tasted a pizza with peppers and onions," said Rick O'Connell, casting a disapproving glance at what some people refer to as "a garbage pizza."

Tradition aside, DePaula's pizzas are meals in themselves. Unsurprisingly, both teenagers gave them high marks.

Bringing up last place was Dario's, which got poor marks for looks, due to its uneven, burned crust and the fact that most of the goodies — lavish amounts of peppers, onions, etc. — had landed on one half of the combination pizza. A heavy layer of Mozzarella on the sausage pizza was almost impossible to cut.

Money wasn't a factor. Tommaso's was far and away the most expensive, with two small pizzas coming to \$13. Giorgio's, ranked almost equally, charged \$8.95. Victor's two small pizzas were \$9.74, Dario's were \$10.75 and DePaula's charged \$8.75 for the two. Dario's and DePaula's both deliver (no checks, but you can use Master Charge or Visa). Tommaso's, Giorgio's and Victor's take phone orders, usually promising that the pizzas will be ready to be picked up in about 20 minutes.

The moral of this effort: There is a difference between pizzas. It's worth

The City's best pizza

Tommaso's pizza

So the claim from a respected adolescent pizza expert that Tommaso's makes the best pizza in the city came as quite a surprise. My son and I decided to try one that night. After a lengthy negotiation we settled on a large, topped with sausage, mushrooms and peppers (\$20.50). My expert drove my newish car (the only time), so he could double park in North Beach while I ran in to pick up and pay, of course.

My memories of this North Beach fixture proved accurate. Nothing had changed about the windowless interior with a long communal table stretching down the middle of the room, flanked by smaller tables separated by wooden partitions. The surroundings looked well maintained, freshly painted, spotless. It was early evening so the glass-covered tables weren't full yet but a small stack of boxed pizzas were waiting to be picked up for early dinners. We whisked ours home and ate it still hot.

The thin crust was both crisp and tender, and had a chewiness that reminded me of the great pizzas of Naples which are extremely simple yet sublime. The charm of the Tommaso's crust comes not so much from smokiness from the oak fire, which is barely detectable, but from the unique texture created by an intensely hot fire. The topping was

much thicker than any Neapolitan pizza, but not as gloppy as Blondie's or conventional American-style pizzas. You could taste each ingredient: the thinly sliced mushrooms which seemed to melt into the cheese, the spicy sliced Italian sausage, the aromatic roasted peppers. I folded the big slices lengthwise and ate them like a sandwich, the way the Neapolitans do, except that more cheese and filling oozed out. The expert used knife and fork. All told, the Tommaso's pizza left such a fine impression on both of us that we agreed to go back.

It didn't happen. The pizza expert dropped out and I returned to eat in Tommaso's dining room only with adults. We sampled from every category on the menu: an antipasto of broccoli, green beans, chickpeas, roasted pepper, zucchini and eggplant all lightly marinated in lemon juice and olive oil (\$13); tasty veal "rolletini" stuffed with prosciutto and runny mozzarella (\$17); a soft, puffy lasagne layered with béchamel and meat sauce and cooked in the wood-burning oven (\$11.50) — the ultimate comfort food.

Best of all were the pizzas: a fabulous thin-crust cheese pizza topped with garlicky dressed baby spinach salad and shaved parmesan (\$15 for a small); a fine Neapolitan-style pizza with just cheese and tomato sauce (\$13/small); and an irresistible sliced Italian sausage and mushroom pizza (\$15/small).

We drank refreshing Italian wines in the low \$20 range. Our plates were changed often by attentive servers, since we shared everything. Even the wait for a table was short at around 7 p.m. on a Tuesday night. (Tommaso's doesn't take reservations.) And most important of all, Tommaso's makes a pizza that brings the whole family together. Sometimes it takes the young to rediscover something old.

TOMMASO RISTORANTE ITALIANO

1042 Kearny St., San Francisco; (415) 398-9696. Open Tuesday through Saturday from 5 to 10:30 p.m., Sunday 4 to 9:30 p.m. Rating: Would I go back? Yes, for the delicious thin-crust pizzas cooked in the wood-fired brick oven.

PIZZA OF THE WEEK: Tommaso's

Tommaso's has served locals and tourists for more than 60 years. It has been claimed — and never seriously disputed — that this North Beach Italian restaurant is ground zero for wood-fired pizza, fired up decades before Alice Waters and Wolfgang Puck made their contributions. The oven dates back to 1935, when the restaurant was called Lupo's. It became Tommaso's in 1971 and was bought by the Crotti family in 1973.

Size: 12 inches and 15 inches (\$14-\$23.50).

Style: Neapolitan.

Oven: Oak wood-fired oven that bakes at 800 degrees for 2-3 minutes.

Crust: A bread-like rim, charred and blackened in some spots, is the hallmark of this hefty pizza that seems a little thicker than most Neapolitan pies. The tender crust has a hint of crispness on the bottom, and is chewy at the edge.

Pizza tried: The Neapolitan (of course), made only with ladles of sweet tomato sauce and what seems like pounds of mozzarella cheese. It's good, but there are so many toppings that the natural goodness of the crust is buried.

Other toppings: There are 19 pizzas, all with tomato sauce and mozzarella. Fresh spinach and shaved Parmesan is one of the most popular.

Anything but pizza: Pastas such as spaghetti and meatballs, and calamari with marinara; wood oven-baked meats including veal Marsala and chicken cacciatore. There's a good Caesar, and the



FREDERIC LARSON / The Chronicle

house specialty is baked coo-coo clams.

Vitals: 1042 Kearny St., San Francisco, (415) 398-9696. Dinner Tuesday-Sunday. Credit cards accepted. No reservations. Takeout available.

— Michael Bauer

Readers say:

"Tommaso's is by far the best pizza in the city. A real San Francisco food experience served by a real charming Italian family. It is also a great place to bring out-of-towners."

— Nina Greenstein, Oakland

"While so many restaurants today get it wrong, Tommaso's always seems to get it right. The crowds don't lie. I have been eating at Tommaso's since the late '80s, and like a fine wine, it gets better with age."

— Tessa Rudnick, Long Island City, N.Y.

"When there's a line, Tommaso's is worth the wait."

— Frank Fudem, San Francisco

"Wait a minute, what's going on?? Everyone commenting is AGREEING. Obviously this joint is yummy. And no one has even insulted Mr. Bauer yet."

— Greg Gioia, Berkeley

San Jose Mercury News

In a time of change, give pizza a chance

THIN-CRUST PIES LEAD THE WAY AT TOMMASO'S IN S.F.

By Sheila Himmel
Mercury News

So much has changed. But not Tommaso's. What a relief.

A half-block south of North Beach's Broadway, Tommaso's has squeezed 60 people into its underground grotto seats since 1935. No doubt in many of the same wooden chairs since 1973, when Agostino Crotti took over.

The jovial, roundish proprietor sets a welcoming tone. Much of his family is here to serve you. The elderly *padrone* still does the books.

What else hasn't changed? Tommaso's excellent wood-fired pizza, calzone and lasagne. Even the cannoli, too often a tired toss-away in restaurants, is still good. Many family outings to San Francisco could end happily with dinner at Tommaso's. Many dates could begin there.

Way before wood-fired pizza came to Wolfgang Puck, Tommaso's brick oven was the best in the West. It started as Lupo's. When the Cantalupo family passed the restaurant to their chef, he named it for



PATRICK TEHAN — MERCURY NEWS PHOTOGRAPHS

Above, Mal, left, and Tomi Kushner with their pizzas at Tommaso's in San

Wine while you wait

At peak times, you give your name and prepare to stand and wait. Wine is served on the sidewalk, a charming custom. Also refreshing, there are no buzzers, beepers or fancy homing devices. They call your name and you sit.

Most people get pizza. Wood-firing gives the crust a smoky flavor and a non-greasy bottom. Chewy, thin-crust and foldable, pizza comes in 19 straightforward varieties. Though apparently they can be amplified. When we ordered No. 1, the Neapolitan, the server asked if we wanted fresh basil. For a 15-inch mozzarella and tomato sauce pizza at \$17.50, or 12 inches at \$13, yes indeed. Pour on the basil.

Pizza is served on a raised stand, making it easier to inhale the woody aromas and eat salads simultaneously.

We passed up every such healthful opportunity in favor of carbo-loading. But Tommaso's offers a well-regarded olive oil and lemon dressing on chilled broccoli or string beans (\$5.75). Other salads: zucchini in vinaigrette (\$6.25), dinner salad (\$5.75), garbanzo (\$5.75) and Caesar (\$7).

Vegetarians will never leave Tommaso's hungry. Meatless entrees include many pizzas, cheese ravioli with pesto (\$11), spaghetti with marinara sauce (\$10) and eggplant Parmigiana (\$11). There's also a vegetarian antipasto platter (\$13).

If you do eat meat, the lasagne (\$11.50) is a terrific venue. Hot and creamy cheese, chopped beef and sausage in vibrant tomato sauce, and

TOMMASO'S

1042 Kearny St., San Francisco (415) 398-9696

The Deal: Cozy family-style trattoria, since 1935, is the real thing.

Price range: Dinner appetizers, \$5.75-\$13; entrees, \$10-\$23.50.

Details: Wine and beer. No reservations.

Phases: Wood-fired pizza, lasagne and calzone. Do not wine list.

Miscues: Bill adds up fast. Can be a long wait.

Hours: Dinner 5-10:30 p.m.
Tuesday-Saturday 4-9:30 p.m. Sunday.

Restaurant reviews are conducted anonymously. The Mercury News pays for all meals.

practice. In November, there was spaghetti *alla carbonara* (\$12) with chunks of pancetta, onions, egg and parsley. Unlike many restaurant carbonaras, this one was not overly rich.

Veal scaloppine piccante (\$17) was tender and tangy with lemon and herbs. Veal scaloppine also comes as Marsala and parmigiana. And that's not all. Veal comes sautéed with fresh peppers and mushrooms, and as *rolletini*, broiled and stuffed with prosciutto and cheese.

The wood-fired oven does chicken, eggplant parmigiana, fish dishes and Tommaso's signature calzone. They call it Italian Turnover Specialty. Although this calzone is not the usual breadly half-moon that ate Naples, a small (\$16) would easily feed two. Ricotta oozed,

Grillade Riserva Sangio while you wait, or a (\$25) with dinner. Dry, fruity, it's perfect with food.

Varied list

The wine list basically covers each major grape, bottles from \$17 to \$25. There's also a more hip tin' cellar list, including Stefano Farina Barolo and a '96 Canalicchio Bi di Montalcino (\$69). C is \$10.

Desserts kept up the Sweet ricotta cannoli was thankfully free of fruit in a crisp, recent pastry tube. Tiramisu (6) was good, served in with a dusting of cocoa. A plate of house (\$4.75) is another treat an espresso cup of ve for dipping.

Italian roast coffee is cup, \$3.50 for two, \$4.40 for four cups.

Seating is at a long table, or in low-walled bles. Everyone is in good time.

On our way down B to historic Tommaso's, er visitor pointed to ner at Columbus Ave of the club that launched dancing in 1964 a mous 20-foot sign. "C da's Condo Club was there," he told his fern panion.

Sheesh. Condos have been invented during heyday at the Cond. But the guy should mended for an interview.

BY BEN FONG-TORRES

CHRONICLE STAFF WRITER

EVEN JUST a few days ago, the idea was unfathomable, but Francis Ford Coppola is relaxed and at peace.

Carrying a couple of loaded shopping bags, he strolls into the landmark North Beach building he owns. He's just done his first Christmas shopping in two years, which is how long he's been working on "The Godfather Part III."

The film, which had him working 20-hour days to meet Paramount's unbendable deadline, is finished, printed and shipped to 1,800 theaters, where they begin to unwind on Christmas Day.

The bearish, 51-year-old Coppola, often described in the press as arrogant, hostile and impatient, is none of these as he himself unwinds. Entering his office, he tosses down his bags and jacket and leads the way to a round table, where he takes a seat in one of six leather chairs, putting his back to a gorgeous view of Coit Tower and the hills of North Beach.

Dressed casually, his sky-blue shirt bearing the "FFC" monogram on his left pocket, he looks every bit the Italian family patriarch, the man who loves nothing more than to pop down Kearny Street to Tommaso to whip up a pizza, and who often makes and hosts dinners at his home in the Napa Valley, where he and his wife, Eleanor, have their own boutique winery, Niebaum Coppola.

"It's the first time I've been off the hook for a day," he says. Until he delivered the film a week ago, he was making fixes. The version shown in a handful of screenings—a sneak preview in Seattle and press showings in New York and Los Angeles—is different from the final version.

Coppola likens his films to plays, with screenings serving as opening nights, where he watches the audience as much as the film and notes their written or spoken reactions. "You incorporate what you learn," he says.

"The audience's reactions have been good. People have been moved. If they have some kind of experience, that makes it a hit."

But he also heard that the film seemed sluggish to some. Or, as the Hollywood Reporter's reviewer put it, "Godfather Part III" does not go to the mattresses, it goes to the boardroom, and mainstream viewers

nous being the ordered killing of his own older brother. Desperately trying to wrap up his life by going legitimate, he makes generous donations to the Catholic church

able, but mixed. So were the ones for movies he now refers to as "Godfather" and "Godfather II." Produced in 1972 and 1974, they were also



Francis Ford Coppola: Budget climbed to \$54 million, not the rumored \$100 million

Proud Papa Delivers 'Godfather III'

Coppola challenges critics
over long-awaited sequel

MARCH 2002

100+
RESTAURANTS, SHOPS,
AND SECRET PLACES

Gourmet

THE MAGAZINE OF GOOD LIVING

the
SAN FRANCISCO
you need to know

BEST MEALS
and MARKETS

NEIGHBORHOOD
GUIDES

WINE TOURS

PIZZA PERFECT

Not much has changed at Tommaso's, the North Beach haunt formerly known as Lupo's, since the days when Kyrle and Corso frequented its cavelike dining room. The pizzas are still wood-fired to crisp perfection, the seven-layer lasagne is as gooey as it's always been, and the house red continues to arrive in lucky ceramic pitchers. 1042 Quarry St. (415-398-9696) **more** ▶

tinghouse
its biscuits
b.

PHOTOGRAPHS: GLOUCESTER PHOTO FOR JOHN KERNICK, WARE, CALIF.

PLUS
53

Recipes
We Brought
Home

GOURMET MARCH 2002



U.S.A. \$3.50
CANADA \$4.50
FOREIGN \$4.50

The medical crisis that stopped Dolly's tour

SEPTEMBER 13, 1982 \$1.00

People

weekly

America's top 9
pizza parlors

Hill Street's
odd couple

Valley Girl fever

ROBIN WILLIAMS

After the death of pal
John Belushi, he wants
out of the frenzied
world according
to Mork—but can
he slow down?



SAN FRANCISCO

Tommaso's



San Francisco is the home of gourmet pizza. Toppings range from the ridiculous (white truffles) to the sublime (artichoke hearts). But Tommaso's, a 47-year-old pizzeria in the Italian North Beach, specializes in the real thing: Agostino Crotti's Neapolitan pizza features superb cheese, subtle sauce and a woody flavor from the oak oven. This critic reluctantly sampled his companion's clam pizza and fell in love—with the pizza, that is. It is spectacular—slightly fishy, very garlicky—a sort of poor man's escargot. Singer Boz Skaggs, a regular, has veggie pizza with shrimp. Francis Coppola walks to Tommaso's from his nearby office and makes his own pizza, using fresh basil from his Napa Valley ranch. Crotti loves his pizza, but tries not to sample his own wares too often. "If I had a slice every day," he groans, then holds his hand an arm's length away from his stomach. When he eats out, Agostino confesses, "I go to Chinatown."

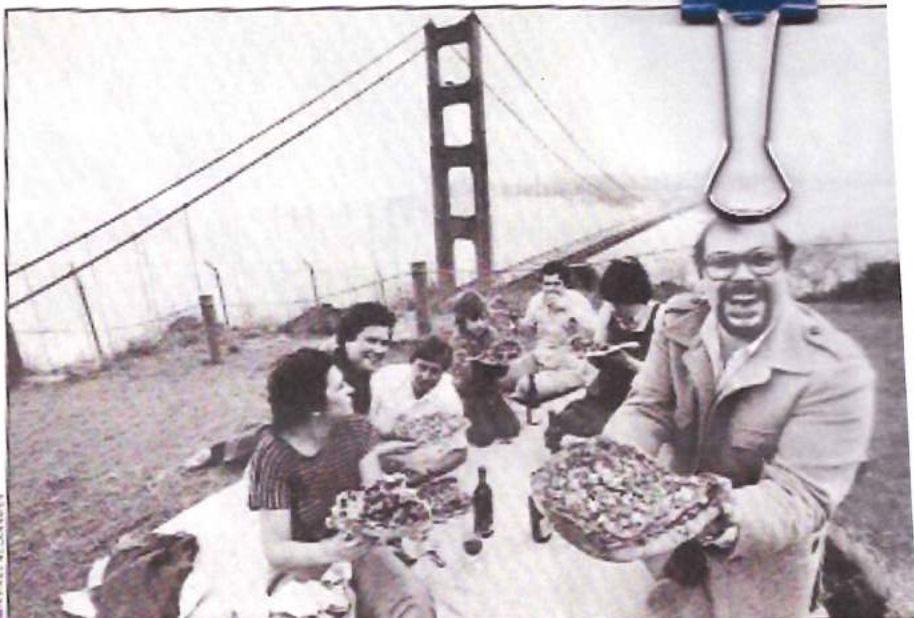
NEW YORK

John's Pizzeria

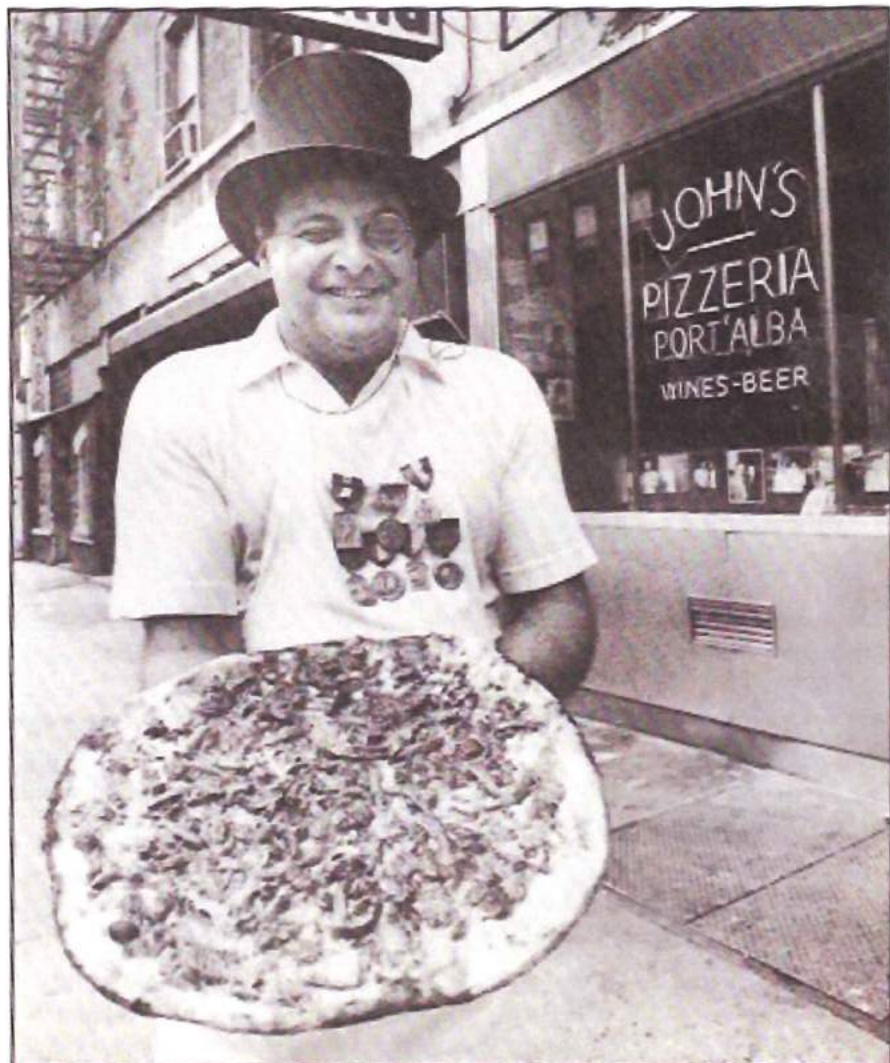


In the Big Apple, pizza is snack food, slurped by the slice, swimming in Olympic-size pools of grease. Ah, but John's is different. Owner Pete Castellotti, 42, serves only whole pies (from \$5.50 to \$10) in his cozy Greenwich Village establishment, where the clientele is as noteworthy as the pizza. When Warren Beatty brings Diane Keaton, they order peppers and onions on their pie; when Warren dines alone, he adds sausage too. Woody Allen takes his plain and eats the whole thing—a pound and a half of pizza. "And he's skinny," Pete marvels. Jack Nicholson, Mary Tyler Moore and Johnny Cash have also stopped by. What draws them? It could be the 53-year-old coal-burning oven, which gives the pizza a sharp flavor. Or perhaps it's the oil—but not too oily—mozzarella, rich and smooth, especially when bathed in mild garlic. Whatever, John's is usually packed, and patient pizzaphiles often spill out onto the sidewalk. "It's rough standing in the rain and snow in the winter," says Castellotti. But they wait.

CONTINUED



San Francisco's Agostino Crotti (right, front) and his family admire two of the city's most popular attractions: the Golden Gate Bridge and one of his pizzas.



The self-proclaimed Baron of Pizza, Pete Castellotti, started making pizza at age 15, and he hasn't lost his touch. His large sausage-pepper-onion-mushroom combo costs \$9.25.

SAN francisco

Special Food Issue

AUGUST 2001

THE 50 BEST RESTAURANTS

FROM AUTHENTIC ETHNIC TO FOUR-STAR FABULOUS
OUR CRITICS NAME THEIR ABSOLUTE FAVORITES

WHO'S THE CITY'S MOST TALENTED CHEF?

WHAT TO WEAR IN A COOL RESTAURANT CHAIR

MICHAEL BAUER'S APPETITE FOR POWER

REVIEWING THE CHRONICLE'S FOOD CRITIC

A ZEN-INSPIRED
TABLE SETTING
AT THE SLANTED
DOOR (SEE P. 48)

www.sanfran.com \$3.95



PLUS: READERS PICK THE
BAY AREA'S TOP PLACES TO EAT

Café Monk

564 FOURTH ST. (BET. DRYAN AND BRANNAN STS.), S.F., (415) 777-1231. \$\$.
WHY The seasonal menu shows off the best of California cuisine—from superfresh oysters to grilled steak with house-made Worcestershire sauce. **THE SCENE** The crowd reflects SoMa's artistic roots. So does the space, a bilevel former design studio. **FAVORITE DISH** Wood-roasted mussels and clams on grilled levain bread. **BEST COCKTAIL** Warm apple cider spiked with Teaca, an Italian liqueur. **BEST-KEPT SECRET** The kitchen clips what might be the freshest greens in town from the garden at Limn Gallery, just across the street, right before dinner service.

The French Laundry

6640 WASHINGTON ST. (AT CREEK ST.), YOUNTVILLE, (707) 944-2380. \$\$\$\$
WHY You know why. Perennial four-star chef/owner Thomas Keller prepares exquisite food that's as interesting as it is delicious. **THE SCENE** Pulsing with anticipation, as a dressed-up crowd gets ready for a meal they've been looking forward to for months. **FAVORITE DISH** Any version of the agnolotti—maybe corn with truffles or sweet potatoes and bacon. **BEST PLACE TO SIT** In the little stone alcove on the ground floor. (It's got three small tables; number eight is Keller's favorite.) **PET PEEVE** The astronomical \$50 corkage fee. **BEST-KEPT SECRET** Call between 4 and 5 p.m.; if you're flexible, you can often score a table for that night. **WHY I'LL ALWAYS LOVE THIS PLACE** As good as I think it will be, it's inevitably even better.



Good Luck Dim Sum

736 CLIFTON ST. (BET. EIGHTH AND NINTH AVES.), S.F., (415) 386-3388. \$
WHY Behind the nondescript storefront you'll find spectacular dumplings and the best baked barbecued-pork buns in the city. **FAVORITE DISH** Translucent fried chive dumplings; they're simultaneously chewy and crisp. **THE SERVICE** Brusque, more helpful if you speak Chinese. **LEAST FAVORITE THING ON THE MENU** Shark fin dumplings, because harvesting shark fins is an environmental nightmare. **PET PEEVE** The line moves very slowly; you have to fight the urge to jump over the counter and help the staff total up the orders. **FAVORITE MEMORY OF EATING HERE** Finding a parking spot right outside—a miracle—and then discovering a short line and a freshly made batch of chive dumplings.

Gordon's

6770 WASHINGTON ST. (AT MADISON ST.), YOUNTVILLE, (707) 944-8246. \$
WHY Looking like an old-school general store, Gordon's is the kind of comfort-food heaven you dream about finding. **THE SCENE** It's the wine-industry hangout. At any given time, you can be sitting next to Michael Havens or Margrit Biever Mondavi. **FAVORITE DISH** The chunky, tarragon-spiked potato salad that accompanies all the sandwiches. **FAVORITE MEMORY OF EATING HERE** Stumbling on Gordon's on a very hot day and having a wonderful lemon tart.

One Market Restaurant

1 MARKET ST. (AT STEWART ST.), S.F., (415) 777-5577. \$\$\$\$
WHY One Market's newest chef, Adrian Hoffman, has given the signature California cuisine here an expert injection of European influences. **THE SCENE** Expense-account executives and an influx of well-dressed tourists. **FAVORITE DISH** Fanny Bay oyster soup. **THE SERVICE** So knowledgeable that you'd think the servers had trained in the kitchen; their recommendations are refreshingly honest. **PET PEEVE** The piano player, who accentuates the

feeling that One Market is an extension of the Hyatt across the street. **FAVORITE MEMORY OF EATING HERE** Watching the Bay Bridge light up at dusk while digging into the oyster soup.

Sushi Ran

107 CALIFORNIA ST. (BET. FINE AND TURNER STS.), SAUSALITO, (415) 332-3620. \$\$
WHY It's not easy to find well-prepared fusion food, and even rarer to find it in combination with such stellar raw fish. **THE SCENE** The wooden-beamed space brings in all types and ages of sushi lovers and is always lively. **FAVORITE DISH** The 49er roll—it's got lightly marinated salmon, avocado, and tobiko and is served with a mix of fresh lemon juice and wasabi. **MUST-ORDER** The unusual little sawakani, crabs that are flown in weekly from Japan. **FAVORITE MEMORY OF EATING HERE** Craving sushi at 10:30 p.m., racing across the bridge, and sitting down 20 minutes later to some delicious albacore (shiro Maguro). **WHY I'LL ALWAYS LOVE THIS PLACE** It turned me into a sushi lover.

Taylor's Automatic Refresher

933 MAIN ST. (AT POPE ST.), ST. HELENA, (707) 963-3486. \$
WHY After a tough day of wine tasting, Taylor's comes to the rescue with what wine guru Robert Parker calls the best double cheeseburger in the country. **FAVORITE DISH** The cheeseburger with grilled onions. **BEST DRINK** A superthick milk shake. **THE SERVICE** Young, friendly, and good-looking. **BEST PLACE TO SIT** At one of the shaded picnic tables in the back. **FAVORITE MEMORY OF EATING HERE** Stopping in for a "snack" before dinner at the French Laundry.

Tommaso's

1042 KEARNY ST. (BET. BROWNWAY AND PACIFIC AVE.), S.F., (415) 398-9096. \$\$
WHY The best pizza in San Francisco—crisp and thin-crust, with just the right amount of homemade tomato sauce, fresh mozzarella, and toppings that never get too

wacky. **THE SCENE** The softly lit room, complete with checked tablecloths, personifies North Beach Italian. Lots of couples come here, but everyone is too busy eating to be romantic. **FAVORITE DISH** Spinach pizza. **PET PEEVE** The wait is never comfortable: You stand or sit on the stairs in the entrance and get in someone's way. **WHY I'LL ALWAYS LOVE THIS PLACE** No matter how long I wait—and sometimes it's a while—when the steaming hot pizza comes, it's always worth it.

Ton Kiang

3821 GEARY BLVD. (BET. 22ND AND 23RD AVES.), S.F., (415) 387-8273. \$\$
WHY Everyone knows how wonderful the dim sum here is—as good as what's found at some of the fabled places in Hong Kong. **FAVORITE DISH** Water spinach or Chinese watercress, when in season. **MUST-ORDER** Any of the shrimp dim sum. **BEST PLACE TO SIT** The upstairs seems to get a steadier stream of dim-sum carts moving through it; the booths on the ground floor are cozy. **FAVORITE MEMORY OF EATING HERE** My first meal after moving to San Francisco was lunch at Ton Kiang; that night, I came back for dinner.

Zuni Café

1458 MARKET ST. (AT GOWAN ST.), S.F., (415) 582-2522. \$\$\$
WHY The exceptional California Mediterranean cuisine chef/owner Judy Rodgers and her staff pull from the wood-fired oven. **THE SCENE** All-night partiers who come in for a breakfast in the morning.

Concurrence
To ne (long) France
Nice

<https://sf.eater.com/2012/5/11/6588243/tommasos-on-trendy-burrata-owning-a-legacy>



Tommaso's: On "Trendy" Burrata, Owning a Legacy

by Sophia Lorenzi May 11, 2012, 7:00am PDT



Photo: Chloe Schildhause

Famous for having the West Coast's first wood-burning oven and for serving pizzas to notable figures like **Herb Caen**, **George Lucas** and **Francis Ford Coppola**, **Tommaso's** in North Beach definitely falls into the "institution" category. The current owners, the Crotti family, have operated said institution since 1973, but the place itself dates back to 1935.

Originally called Lupo's (when it was owned by the Cantolupo family) the restaurant was sold to chef **Tommy Chin** in the late 60s. Naturally, he changed the name to **Tommaso's**. In 1973 Chin sold Tommaso's to the man who provided him with a croissant and coffee every morning, Agostino Crotti, a server at the then 21-year-old Cafe Trieste. To this day, Agostino still makes the pizza dough, and his sister Lidia serves as executive chef, sister Carmen greets and and waits tables and his wife, Anna, makes dessert.

We recently spoke with Agostino and his sister Carmen about the movie he's got a cameo in, and what you'll never see on a Tommaso's pizza, among other things.

Tommaso's has been around for a long time, how has the menu changed?

Carmen Crotti: We tried to keep as much of the original menu as we could. Ninety percent of the menu is still the same.

Agostino Crotti: Well, a very important thing, this place is famous for one reason and one reason only: the brick oven. That was built in 1935. That oven was the first in the West Coast. That's written in the books. When [Alice Waters at] Chez Panisse opened the upstairs in Berkeley she got the design for the oven from us and later on she gave it to Spago in Los Angeles for Wolfgang Puck. So everything started here.

So the pizza's have definitely stayed the same.

AC: Exactly, we never change them. I mean, we add a few new pizzas over the years to accommodate the new tastes. For the past 17-years we've been coming up with a pizza special every month.

CC: We have more vegetarian pizza. Burrata pizza, which until last year nobody knew what it was. And a lot of people still don't. So you try to keep the same old-school and try to implement the new stuff within reason. **We don't do truffles.**

What do you think of other pizza places in San Francisco?

CC: Pizza [in San Francisco] is a fad now. It really is.

AC: Everything started here, no question about it.

CC: Sure, there's competition but it hasn't hurt out business per se. We've always felt the more the merrier. We don't compete, there's no jealousy involved. But yes, pizza in San Francisco has evolved. Sometimes for the better, sometimes for the worse. People are branching out, trying new things which I think is always good. But sometimes you go a little overboard.

AC: Truffles on a pizza, things like that.

What are some other ingredients you never want to see on a pizza?

CC: Oh! Honestly it's been a rule of ours, and I know a lot of people get upset, but it's Canadian bacon and pineapple. You will never ever see it here.

AC: But I go to Italy every year and I see French fries on a pizza. So there we go.

CC: You have no idea what they do. French fries and ketchup. On a pizza. That was last year's fad. And believe me, they were lining up to buy it. I'm more simple. Give me a margherita pizza and I'm a happy camper.

When you're not here, where do you like to go to eat pizzas?

CC: I don't remember the last time I ate a pizza somewhere else. You live with it, you cook it, you serve it. We go out and eat Italian food all the time we really don't eat pizza out.

You have a lot of notable customers.

AC: The Governor was here for his birthday in April. He came back last Tuesday with Nicholas Cage, The Coppolas have been close friends and customers forever. Francis [Coppola], when I met him at Trieste he was doing the script for *The Godfather* and I used to bring him the coffee and so forth. When he comes, he makes pizza. Not saying it's a perfect pizza, but he makes pizza...I mean if you want a list of celebrities we could be here for half an hour. From Sharon Stone, to Penelope Cruz, to Mickey Rourke, Robert Duvall.

CC: Robert Duvall was in here not too long ago.

AC: Let's not get into that with Robert Duvall, because we've been in the same movie together. *Hemingway & Gellhorn*, with director Phil Kaufman, with Clive Owen and Nicole Kidman, coming out on HBO at the end of this month. I play the chef, I have two small speaking roles. [Phil Kaufman] said he was looking for a bald, short, little-bit-ugly chef and I was the candidate.

CC: You blink, you miss.

What pizzas are you most known for?

CC: The margherita. But I'll tell you the pizzas we sell the most. Of course kids love pepperoni, but the fresh spinach and parmesan pizza is probably our best selling pizza.

AC: Followed by the sausage and mushroom. We have some unusual ones that are very good. We have a seafood. A clam and garlic that is very good. Now we have a burrata, which is the trendy thing. A taste for everybody.

How has the operation changed? Do you have the same chefs from when you opened?

CC: We do not have a turnover. A couple of the cooks in the kitchen have been here forever.

AC: Forever. And a bus boy who has been here 30-years.

So, if someone wants to get a job here it's impossible?

CC: [laughs] It's very hard.

AC: Unless someone quits or drops dead.

How do you continue to stand out in a sea of Italian restaurants?

CC: Some of it honestly is recognition, and also Agostino and I, one of us is here every single night. Both of us, his wife, our sisters. Our mom was here, until she passed away. You walk into restaurants, and it happens to us all the time, you really don't know anybody. Even places you go to regularly. You might recognize one person, maybe two. Here, if you come in today, if you come in next week, if you come in next year, you'll find the same people.

AC: In North Beach we are the oldest Italian restaurant. We've been here 77 years, I mean the place. Everything around us has changed. Places opening up, places closing. The neighborhood has changes so much and we are the only true anchor in this section. A little bit of the red light district ambiance as you can tell. That came, everything came after this place.

CC: We were here before, and we will be here after.

--Chloe Schildhause

**Special Guide: How to Show Your Visitors the Best of the Bay Area
Great Nightlife Ideas KQED: What, No Summer Pledge?**

San Francisco Focus

AUGUST 1985 PRICE \$1.95

San Francisco Focus
presents
the First Annual
Best & Worst Awards
for the San Francisco
Bay Area...

Winning Restaurants OUR READERS CHOOSE THE BEST

Eats

Pizza

BEST: Village Pizzeria, 3348 Steiner, San Francisco. Call ahead or don't arrive hungry—the word is out, and there's always a wait. Sentimental runner-up: Tomasso's, 1042 Kearny, San Francisco. It feels, looks and smells right.

UNCLASSIFIABLE: Vicolo, 201 Ivy, San Francisco. New Wave pizza and calzone, odd, but nice. Why not?

BEST, EAST BAY: New Sunshine Pizza, 5891 Piedmont Ave., Oakland.

Best Pizza

- 1 Tomasso
- 2 Zachary's
- 3 Village Pizzeria
- 4 Vicolo

Everybody has their favorite pizza... our readers cast votes for over 80 pizzerias around the bay. But there's only one number one, and that's Tomasso (1042 Kearny, SF) with its delicious oak oven-baked pizzas. In the East Bay, Zachary's (5801 College Ave, Oakland) takes the number-two spot on the poll for its incredibly thick, deep-dish style pizza. Village Pizzeria (3348 Steiner and 1243 Van Ness Ave, SF) offers excellent Sicilian and Neapolitan pizzas. Vicolo (201 Ivy, SF) is the fanciest pizzeria in town, as befits its location—a hop, skip and jump from the Opera House and Davies Hall, it offers pizzas made from especially fine ingredients.



RESTAURANTS *of* SAN FRANCISCO

NEW REVIEWS FROM THE

SAN FRANCISCO CHRONICLE

PLUS MORE THAN FIFTY

CRITICS' CHOICE RESTAURANTS

PATRICIA UNTERMAN
AND STAN SESSER

onion—but they also get rammed with house-made tartar sauce or tarragon mayonnaise.

The desserts, often just emerging from the oven when you order them, are just like the rest of the food at Taxi—big and satisfying and stylishly prepared. The temptation of warm rhubarb cobbles with rich, crumbly top crusts, tall apple pies, and hot fudge and hot caramel sundaes leads diners into higher levels of gluttony. You think you can't eat one more bite and then you find yourself dipping into a large piece of chocolate cake with custard sauce. The Taxi kitchen knows how to bake, too.

Taxi strikes me as just the kind of operation that deserves success. Its owners put their time into learning how to cook professionally and run a dining room. Chuck Phifer graduated from the California Culinary Academy, where Jeremiah Tower was his teacher. He then went on to work at the Balboa Cafe for five years during the Tower regime. His partner and dining room manager, John Crucianelli, spent two and a half years waiting on tables and managing at the Santa Fe Bar and Grill in Berkeley. They learned from their mentors well.

They found a location in an area of town that's still developing, and they opened their place on a small manageable scale, avoiding the fatal consequences of undercapitalization. They built their restaurant from the kitchen outward, with their vision of what kind of food they wanted to serve determining what their place would be.

Because Taxi is so clearly dedicated to the food side of their operation, customers feel like beneficiaries behind their towering salads and bowls of hot cobbler. Hop in a cab! ■

—Patricia Unterman, June 7, 1987

Tommaso's

★ ★

1042 Kearny Street, San Francisco. 399-0000. Open Tuesday through Saturday from 8 to 10:45 P.M., Sunday 5 P.M. to 9:45 P.M. Beer, wine, MasterCard, Visa. No reservations. Expensive to moderate.

No one knows better than I how difficult it is to keep a restaurant vital over the years. Tommaso's, a North Beach landmark, has succeeded in keeping their food absolutely consistent and irresistible since opening fifty years ago.

It's as if time has stopped when you walk down into the poorly lit, cave-like dining room, with partitioned-off tables along the walls and a long communal table stretched down the middle. You can barely see the murals of the Naples coast from the poor light of ancient fixtures—and perhaps it's just as well. Decor is not the reason anyone goes to Tommaso's. It's the luscious smell of pizza baking in a wood-burning oven that makes you endure the long waits inside the drafty, chairless front vestibule. The restaurant takes no reservations and Tommaso's is as popular as ever.

If there's one universally loved item that Tommaso's makes, it's their pizza. Way before pizza baked in a wood-burning oven was a glimmer in Alice Waters's eye, Tommaso's was turning them out with perfect crisp, sweet, chewy crusts scented with smoke and copious amounts of whole milk mozzarella, among other ingredients. The aroma of a vegetarian pizza blanketed with green pepper, onions, fresh mushrooms, and olives has driven me to ask for a small piece from the guy next to me at the long central table shared by many different parties. I never do that. The pizza super deluxe with mushrooms, peppers, ham, Tommaso's allspice-scented Italian sausage, and anchovies is spectacular—without the anchovies, which are too strong for this particular blend of ingredients. Frankly, the "pizza à la Neapolitan"

cheese and Tommaso's tasty tomato sauce is a delight. The superlative crust, so elastic, so full of character, so beautifully browned underneath as well as on the puffy edges, so enticingly smoky, needs very little elaboration.

Tommaso's also puts out a massive calzone stuffed with a skillful blend of ricotta and mozzarella, prosciutto, and Tommaso's special spice mixture that tastes greater than the sum of its parts. All the elements seem to melt together in a happy way inside the impeccably crisp, folded-over crust. A second calzone is stuffed with slices of the aromatically spicy Italian sausage, mushrooms, and a little tomato sauce, all of which seem to melt into the ricotta and mozzarella in a special way. The calzone withstand time. I eat them cold the next day.

Of course, Tommaso's still offers their famous starters, plates of peeled peppers, crisp whole string beans, and trees of bright green broccoli, all lightly dressed in lemon juice and olive oil. They're tasty and refreshing and just what you want before the rich pizzas and calzone. The zucchini, however, is sautéed in thick rounds before it's chilled and tends to be a little soggy, and the mundane dinner salad, innocuously dressed and full of mushy cooked carrot, is something to avoid.

What surprised me about Tommaso's on my recent visits was the quality of the pastas. A daily lasagna special, layered with tender fresh noodles and that winning combination of ricotta, mozzarella, and pleasant tomato sauce, was put together in such a way that putting your fork to it felt like cutting into a pillow. A similar cheese filling was rolled into house-made manicotti smothered in tomato sauce; and basically the same mixture of cheeses augmented by ground veal filled delicate house-made ravioli. You can get either of these dishes flanked with a sausage or delicate meatballs.

Some of the kitchen staff is Chinese. This explains why calamari were so tender and sensitively fried and a bowl of steamed clams, in an odd but not unpleasant broth seasoned with vinegar

food bespoke of the freshness that from wise Chinatown buying.

For dessert, a custardy spumoni into individual bowls comes as a departure from the artificial-tastemoni served all over North Beach.

The original recipes must have been carved in stone and executed with loving attention, because this beloved Beach joint really is as satisfying as it was when I first ate there—and tell you how long ago that was. ■

—Patricia Unterman, September

Tommy Toy's

★

655 Montgomery Street, San Francisco. 397-4888. Open for lunch Monday through Friday 11:30 A.M. to 3 P.M., for dinner through Saturday 6 to 10 P.M. Full bar. Credit cards. Reservations accepted. Expensive.

Proudly printed across the top of the menu at Tommy Toy's in the Montgomery-Washington Tower is this: "The Chef's Specialties for the Spring." Matters of syntax aside, the season is late summer, but at Tommy Toy's time does seem to have stopped.

The elegant and mysterious room has the exoticism of a film noir set. Not a ray of natural sunlight lies the created environment. A number of plots could be hatched at the bar, or more intimately in a tiny tentlike room at one end of the collection of chinoiserie, including a play of small pieces of ancient along the wall on the way to the room, screens, vases, furniture, porcelain table lamps, and carvings are set off against the text of celadon. It's not hard to tell the trench-coated leading man who is this richly furnished Asian room from hundreds of tiny lamps.



SENATE OF CALIFORNIA

SENATOR MILTON MARKS
OF
SAN FRANCISCO

ROOM 2070
STATE CAPITOL
SACRAMENTO 95814

January 13, 1978

Mr. Agostino Crotti
Tommaso Famous Pizzeria
1042 Kearny Street
San Francisco, California 94133

Dear Mr. ~~Crotti~~, *Agostino*

I was pleased to see that the Bay Guardian
named Tommaso Famous Pizzeria "The Very Best of
San Francisco and the Bay Area".

My congratulations and all good wishes.

Cordially,

Milton Marks
MILTON MARKS

MM:ctly

**We've been nominated
as one of
Citysearch's Best!**

2000

Best Pizza

Tommaso's Restaurant

The Verdict

A pizza joint in the classic mold, North Beach's Tommaso's is widely regarded as one of the city's best.

One of the Bay Area's Best

Nominated for Best Pizza for crisp, wood-fired crusts and classic toppings.

Parking Trouble

North Beach is notoriously difficult for parking. Try Muni or a cab to save yourself the headache.

The Scene

It's not always as crowded as it was in the '70s and '80s, when Francis Ford Coppola was a regular customer and Wolfgang Puck and People Magazine sang praises the praises of the crisp, cheese-covered disks, but that only means that you don't have to wait quite as long for a table. Aside from the selection of 19 different wood-fired pizzas, the menu features straightforward, homestyle Italian dishes; the lasagna and the ravioli are especially good.

The Scene

With a friendly, noisy, dimly lit ambiance, landmark Tommaso's is right at home in bustling North Beach. The wall murals, depicting Naples' seascapes, date back to 1935, and not a lot else has changed here since the cozy, family-owned restaurant was founded some 63 years ago. And that's a good thing.

—David Thomsen



citysearch.com
Make the most of your city.™



as featured in
Cityguide

TOMMASO RESTAURANT

1042 Kearny Street 398-9696

Dinner: Tues-Sat 5-10:45, Sun 4-9:45

Credit Cards: MC, VISA

Reservations not accepted; Wine & beer only

Tommaso's is a North Beach institution—people in the know have been coming here since 1935. Crunchy crusted pizzas from an old-world, oakwood-burning oven are the *piece de resistance*. Try the unusual *Calzone Imbottito*, a pizza turnover stuffed with ricotta, mozzarella, prosciutto and spices; or any of the pizzas. I particularly like the one topped with Tommaso's homemade sausage and mushrooms. Just as delicious, though, are Tommaso's pastas. This is one of the few places in town to serve one of my old favorites, *manicotti*, wide hollow pasta tubes filled with ricotta and spices, smothered in a rich tomato sauce. Whatever else you order, don't miss the Coo-Coo Clams soaked in oil and vinegar and baked in the oven. For dessert, there's often housemade *tiramisu*, combining rum, ladyfingers, mascarpone and chocolate; or do as the Italians do and order the *biscotti* served with a dessert wine for dipping. The small, cave-like dining room fills up nightly and reservations are not accepted, so it's best to arrive early. The prized tables are the ones along the side walls (with wood partitions between them making for booth-like coziness). Service is swift and efficient. Tommaso's rustic Neapolitan specialties are also available for take-out.

Now in its 16th year, CITYGUIDE is the preferred guide to restaurants, shops, hotels and attractions in Northern California

ZAGAT SURVEY®

TOMMASO'S

FOOD	DECOR	SERVICE	COST
24	16	20	\$29

"You always know what you'll get" at this affordable, "unpretentious" eatery in North Beach, and that's "superb" "thin-crust" pizzas pulled from a "wood-burning oven", as well as other "old-school" Neapolitan fare (think "lots of red sauce"); it's "nothing fancy" and the impatient "hate the wait" (there are "no reservations"), but "once you're seated" it's "loads of fun", since the "subterranean" space "feels like one big Italian dinner table."

SAN FRANCISCO BAY AREA RESTAURANTS
2011

2011

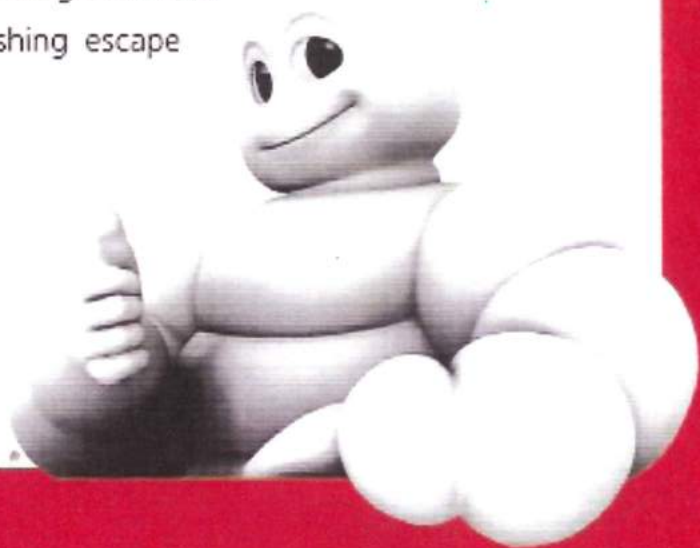
MICHELIN GUIDE RECOMMENDED

Tommaso's

Italian 

California pizza kitchens love to celebrate the bounty of the season, turning out pies with toppings that would boggle a red-blooded Italian (snow peas and sauerkraut?). Not so at Tommaso's, the family-friendly North Beach mainstay where the wood-fired pizzas hail straight from the old country. The chewy thin crust pies are heaped with sausage, meatballs, salami, and Prosciutto di Parma. Fancy pants can sample garlic and clams or chicken and artichoke.

Set against a bright mural depicting the Bay of Naples, dinners at Tommaso's might also include a meaty antipasto plate loaded with rosemary ham and *bresaola*, or classic tiramisu. A fixture in the neighborhood since 1935, this fortress is a refreshing escape from seedy North Beach nightlife.



Copyright © 2009 - Michelin North America, Inc. All rights reserved.

Rev. 2009



TOMMASO'S RISTORANTE ITALIANO

Old-school Neapolitan pizza & pasta

Italian · North Beach · \$\$



THE ZAGAT REVIEW

4.5

FOOD

3.8

DECOR

4.3

SERVICE

“Long before” there was a pizzeria **“on every corner”**, this **“old-school”** North Beach Italian **“institution”** was firing up pies out of its **“original wood-burning oven”**; it's **“not showy”**, just a **“charmingly downscale”** spot doling out Neapolitan **“comfort food”** at a **“dockworker's price”** by folks who **“make you feel like family”** – but **“expect to wait”** because there are **“no reservations.”**

Tommaso's 2017 Zagat Review

Filing Date: October 19, 2017
Case No.: 2017-013496LBR
Business Name: Tommaso's Ristorante Italiano
Business Address: 1042 Kearny Street
Zoning: NCD (Broadway Neighborhood Commercial)/
65-A-1 Height and Bulk District
Block/Lot: 0163/021
Applicant: Carmen Crotti, Co-Owner
1042 Kearny Street
San Francisco, CA 94133
Nominated By: Supervisor Aaron Peskin, District 3
Staff Contact: Desiree Smith - (415) 575-9093
desiree.smith@sfgov.org
Reviewed By: Tim Frye – (415) 575-6822
tim.frye@sfgov.org

BUSINESS DESCRIPTION

Tommaso's Ristorante Italiano is a Neapolitan style family restaurant in San Francisco's North Beach neighborhood that was founded in 1971 but whose roots date to 1935. In 1935, the Cantalupo family from Naples, Italy, opened a Neapolitan-style restaurant called Lupo's. It was the first Neapolitan style restaurant in the city famous for its wood-fired brick oven, and prides itself in introducing pizza to the West Coast.

In 1971, the business, except for the name, was given to its longtime chef, Tommy "Tommaso" Chin. Although it operated under a new name, Tommaso's Ristorante Italiano, the business remained virtually unchanged. Then in 1973, the business was sold to the Crotti family. Aside from the addition of a few family recipes of their own, Tommaso's recipes, traditions, and décor remained the same as it had under the two previous owners. The business remains family owned and operated to this day, with family members working as cooks, food servers, and bookkeepers.

For 82 years, North Beach residents and visitors have frequented the Italian restaurant at 1042 Kearny Street known for its fresh ingredients, true Neapolitan recipes, assortment of wine, and characteristic oak wood fired brick oven. The oven, reminiscent of those used in Naples, inspired notable Bay Area chefs such as Alice Waters to replicate it and use it in their own restaurants.

The Crotti family is well-known in the North Beach area, having worked for other Italian restaurants in the neighborhood, participating in the Top of Broadway Community Benefits District, and donating pizza to various North Beach nonprofit organizations.

Tommaso's Ristorante Italiano is located on the east side of Kearny Street at Broadway in North Beach. Its building is a contributor to the California Register-eligible Jackson Square Historic District Extension. The subject business is located within the NCD (Broadway Neighborhood Commercial) Zoning District and a 65-A-1 Height and Bulk District.

STAFF ANALYSIS

Review Criteria

1. *When was business founded?*

Tommaso's Ristorante Italiano was founded in 1971; however its roots date back to 1935 as it kept the same location, business model, interior and exterior décor, and recipes as its predecessor, Lupo's.

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

Yes, Tommaso's Ristorante Italiano qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. It has operated for 46 years as Tommaso's Ristorante Italiano, however, pizza and Italian food has been served out of the 1042 Kearny Street location for 82 years. Other than the name, the business remains largely the same as it did when it operated under the name of Lupo's, the city's first pizza restaurant founded in 1935.
- ii. Tommaso's Ristorante Italiano has contributed to the identity of the North Beach neighborhood and to San Francisco's culinary heritage by introducing pizza in general, and wood-fired pizzas specifically, to the city and to the West Coast. The restaurant represents the intangible Italian heritage of North Beach and is as a culinary destination within the city.
- iii. Tommaso's Ristorante Italiano is committed to maintaining the physical features and traditions that define the Neapolitan-style Italian restaurant that has served the North Beach neighborhood since 1935.

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

The business is associated with the culinary traditions of Northern Italy, including wood-fired oven pizzas, baked Italian specialties, and the family recipes of the Cantalupos and Crottis handed down through generations. It was the first to bring Neapolitan style cuisine, including pizza, to San Francisco.

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

The property is located within the California Register-eligible Jackson Square Historic District Extension.

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

No, however it is located within the California Register-eligible Jackson Square Historic District Extension.

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, the business has been cited in numerous publications, including but not limited to:

RestaurantNews.com, 10/14/15, "Tommaso's Restaurant Celebrates 80 Years in San Francisco"; SF Gate, 6/18/14, "The Classics: Tommaso's serving wood-fired pizza since 1935," by Michael Bauer; Hoodline, "Tommaso's Celebrates 80 Years in North Beach," by Holly Erickson; and SF Gate, 6/2/14, "San Francisco Architectural Heritage inducts 25 more bars and restaurants into Legacy Project," by Paolo Lucchesi.

Tommaso's is listed on San Francisco Heritage's list of Legacy Bars & Restaurants.

Physical Features or Traditions that Define the Business

Location(s) associated with the business:

- 1042 Kearny Street

Recommended by Applicant

- Italian cuisine, including traditional dishes from northern Italy and wood-fired pizzas
- Oak-burning wood brick oven
- Large communal table at the center of the restaurant surrounded by booths
- Interior décor featuring oil paintings, photos, articles, and posters dedicated to the restaurant
- Dark green paint and wood signs featuring the Tommaso's logo on the exterior of the restaurant

Additional Recommended by Staff

- No additional recommendations



SAN FRANCISCO PLANNING DEPARTMENT

Historic Preservation Commission Resolution

HEARING DATE NOVEMBER 15, 2017

Filing Date: October 19, 2017
Case No.: 2017-013496LBR
Business Name: Tommaso's Ristorante Italiano
Business Address: 1042 Kearny Street
Zoning: NCD (Broadway Neighborhood Commercial)/
65-A-1 Height and Bulk District
Block/Lot: 0163/021
Applicant: Carmen Crotti, Co-Owner
1042 Kearny Street
San Francisco, CA 94133
Nominated By: Supervisor Aaron Peskin, District 3
Staff Contact: Desiree Smith - (415) 575-9093
desiree.smith@sfgov.org
Reviewed By: Tim Frye - (415) 575-6822
tim.frye@sfgov.org

1650 Mission St.
Suite 400
San Francisco,
CA 94103-2479

Reception:
415.558.6378

Fax:
415.558.6409

Planning
Information:
415.558.6377

ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR TOMMASO'S RISTORANTE ITALIANO, CURRENTLY LOCATED AT 1042 KEARNY STREET (BLOCK/LOT 0163/021).

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 North Beach 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 November 15, 2017, 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 Tommaso's Ristorante Italiano 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 Tommaso's Ristorante Italiano.

Location:

- 1042 Kearny Street

Physical Features or Traditions that Define the Business

- Italian cuisine, including traditional dishes from northern Italy and wood-fired pizzas
- Oak-burning wood brick oven
- Large communal table at the center of the restaurant surrounded by booths
- Interior décor featuring oil paintings, photos, articles, and posters dedicated to the restaurant
- Dark green paint and wood signs featuring the Tommaso's logo on the exterior of the restaurant

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 2017-013496LBR to the Office of Small Business.

I hereby certify that the foregoing Resolution was ADOPTED by the Historic Preservation Commission on November 15, 2017.

Jonas P. Ionin
Commission Secretary

AYES:
NOES:
ABSENT:
ADOPTED: