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# 7-DAY DISH



## AROUND TOWN

With the near-instant success of Italian hotspot [Beretta](#) in the Mission, followed closely by New American comfort food purveyor [Starbelly](#) in the Castro, partners **Deborah Blum**, **Ruggero Gadaldi**, and **Adriano Paganini** seem to have found a winning formula: wood-fired pizzas; thoughtful lists of artisan cocktails, wine and beer; sleek, modern designs with a touch of rustic flair; and prices that won't break the bank. They're using this blueprint again with their latest venture in the Marina, Roman-style pizzeria and birreria [Delarosa](#) (2175 Chestnut at Pierce).

"The pizzeria concept has always been popular with [executive chef] Ruggero," Blum says. "But whereas Beretta is very much a dinner spot, very dark and cozy, we wanted Delarosa to be more casual — the kind of place where you can stop in for a beer, a pizza. It's something you see a lot in Italy, restaurants that are not just pizzerias, but gathering places." Delarosa plays as much to the daytime shopping and/or baby-toting Marina crowd as it does the late-night drinkers.

The menu features tried-and-true thin-crust pizzas alongside a new section of fried appetizers like **polenta bastoncini with gorgonzola dolce** (\$6) and **brussels sprouts and caper aioli** (\$6). Antipasti highlights include a **beet carpaccio with goat ricotta and truffle** (\$8) and **chicken sausage with red grapes and mustard** (\$7) alongside a slew of salads, panini, and pastas.

Delarosa also boasts a list of more than 30 less-than-common local and imported beers, a dozen or so signature cocktails like **Satan's Whiskers** (gin, Italian vermouth, French vermouth, curaçao, orange juice, and bitters) and new spins on classics like the **Salty Dog** (vodka, elderflower, grapefruit, and salt) and the **Tequila Sour** (Reposado tequila, lemon, grapefruit, egg white, and absinthe). "I want people to say, 'Wow, this is one of the best cocktails I've ever had,'" Blum says.

Delarosa is open every day from 11:30 a.m. until 1 a.m. For more information, call 673-7100.



## WEEKLY PLANNER

One of the most exciting restaurants to hit San Francisco's dining scene this year — New American barbecue spot [Wexler's](#) (568 Sacramento at Leidesdorff) — is teaming up with **Niman Ranch** and [Terroir Wine Bar](#) on Tuesday, Dec. 8, for a special dinner dubbed **The Smokey Steakhouse**. Chef Charlie Kleinman has created a

three-course prix-fixe menu starring Niman's beef, while Terroir owner Dagan Ministero is venturing deep into his cellar to unearth a unique roster of wine pairings.

The menu lays out a down-home, stick-to-your-ribs feast worthy of the holiday season. It starts with a **Rogue Creamery Smokey Blue iceberg wedge** with crispy Niman Ranch guanciale (served with a Domaine Huet Sec, Vouvray, 2007). The main course is **smoked dry-aged Niman Ranch ribeye**, creamed baby spinach with Niman Ranch bacon, smoked garlic mashed potatoes, and bourbon-glazed mushrooms (paired with a Robert Michel St. Joseph, 2006). Dessert is **smoked Fresno chile brownies** with whipped cream, brandied cherries, and Mexican hot chocolate sauce (paired with a Francis Tannahill Gewürztraminer).

Dinner costs a very reasonable \$75 per person, with wine pairings for an additional \$25. Space is limited, so make reservations by calling 983-0102 or e-mailing [matt@wexlerssf.com](mailto:matt@wexlerssf.com).

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PARRILLA



Leave it to the good folks at [CUESA](#) (the Center for Urban Education about Sustainable Agriculture) to turn the traditionally gluttonous spectacle of holiday boozing into something educational and (gasp!) healthy. They've teamed up with the S.F. chapter of the **United States Bartenders Guild** and some of the best barkeeps in town to host a [Holiday Farmers' Market Cocktail Night](#) on Wednesday, Dec. 2, for an evening of top-notch cocktails inspired by seasonal bounty.

Guests can enjoy signature cocktails featuring **Jim Beam** bourbon, skillfully combined with early winter produce like dates, clementines, kumquats, and pomegranates. There will also be an eclectic band of spirits on hand for mixing, including **Auchentoshan** single-malt Scotch, **Batiste Rhum**, **Cabana Cachaça**, **Oxley gin**, and **Pierre Ferrand** cognac. Hors d'oeuvres will be provided by fine local eateries [Butterfly](#), [15 Romolo](#), [Laiola's Tacolicious](#), and CUESA's market chef, **Sarah Henkin**.

Participating bartenders include **Darren Crawford** from [Bourbon and Branch](#), **Brian MacGregor** from [Jardinière](#), **Enrique Sanchez** from [La Mar](#), and **Sierra Zimei** from [Seasons Bar](#) at Four Seasons San Francisco.

Cocktail Night runs from 5:30 to 7:30 p.m. at the Ferry Building (Market and Embarcadero) and costs \$30 per person. Buy tickets [here](#).



[Dosa](#) has been dishing up some of the most refined and exciting South Indian cuisine for four years, starting at its cozy Mission spot (995 Valencia at 21st St.). Almost exactly three years later, owners **Anjan and Emily Mitra** opened [Dosa on Fillmore](#) (1700 Fillmore at Post). To celebrate their little empire's dual anniversary, the Mitras will be pouring wine on the house this week in a special Anniversary Happy Hour.

Stop by between 5:30 and 7 p.m. until Thursday, Dec. 3, and get a free glass of wine with any starter or entrée. Choose from **Raboso Lamberti's Rosé of Pinot Noir**; Isabella Veneto's Prosecco; **Andrew Lane's Cabernet Sauvignon 2005**; or **Grenache, Syrah Domaine de la Guicharde 2006**.

Dosa is also introducing several new cocktails this week. Check out the **Nile Blossom**, made with Tru organic gin, J. Witty organic chamomile liquor, fresh grapefruit, and jalapeño honey nectar, served with rose petals; the **Ginger Ante** is made with Goslings' Black Seal rum, ginger jaggery nectar, fresh lime, Blenheim ginger ale, and a rosemary sprig; and the **Vaudeville** is made with raisin-infused CapRock Gin, dry vermouth, Benedictine, and a dash of Champagne vinegar. Here's to another four years!

For more information, call 642-3672.



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