# Restorante Paolo Belletti

(Home page)

# Classic Italian with a Modern Twist

Benvenuti tutti! Indulge in the classic culinary poetries inspired by authentic Tuscan family recipes from our chef Paolo’s hometown Pontedera, PI., re-invented with a modern twist. Choose from carefully picked seasonal farm fresh salads to a prime selection of cheeses combined with the perfectly matching wines hand picked by our master sommelier just to get you started. Our warm staff will guide you through the perfect gastronomic symphony whether if it’s a light snack or a twelve-course meal you need. We believe that eating is an art form. Just like how a perfectly tuned orchestra conducted by a maestro performed by the best players of each instrument, our artisans bring you a delicate yet profound symphony of tastes and aromas with a signature character of a progressive post modern flavor in an enchanting atmosphere set in a cozy intimate ambiance.

## Chef Paolo’s Promise

We take pride in bringing you only the best organic ingredients based on what’s freshly available in season. Ristorante Paolo Belletti was awarded the prestigious Guarda Che Fico award for five consecutive years as well as being nominated for numerous Amazza awards. Our customers take home an experience they want to keep coming back for. Their raving reviews with flying colors is a testament our commitment and passion to let our food speak for itself and leave it up to your pallet to sit back and enjoy the ride.

If you like to bring this experience to your own event, we also have our famous Belleti Zingaro catering service to serve your participants with the best in class treats right where you are.

Buon appettito!

(menu page)

# Menu

Today’s menu is designed with traditional Italian simplicity in mind to bring you only the freshest dishes recommended by Paolo himself.

## Antipasti

### Calamari Fritti alla Giapponese

Fried calamari, lemon garlic with a hint of Teriyaki sauce

### Bruschetta Islandese

Dried roma tomatoes, capers, red onion baked in Icelandic volcanic hot rocks

### Ravioli con Salsa Piccante

Cheese ravioli, with extra spicy marinara sauce

### Carpaccio con Prosciutto

Sliced sirloin wrapped in Prosciutto, portobello, grana padano, truffle oil

## Zuppe

### Minestrone Romanaccia

Roman home style soup served with a side of hard bread

### Napoletano Maleducato

Seafood soup with sharp tangy taste

### Fagioli Maffioso

Hot Sicilian bean soup

### Bionda Toscana

Baby greens, hearts of palm, chick peas, blue cheese

## Secondi

### Pollo Massacrata

Chopped chicken bathed in white wine, lemon, green pepper and mint

### Bistecca da Paura

Prime cut stake, mushroom, mascarpone mashed potato

### Pollo in Grassato

Grilled chicken, mozzarella, heirloom tomatoes, balsamic vinaigrette

### Pollo a Spiaggia Nuda

Chicken breast, rosemary, garlic, roast potato, basil

### Melanzane Annoiata

Steamed eggplant, parmigiana reggiana, olive oil

## Dolci

Tiramisu con la grappa, Dark Chocolate Mousse, Cubo di Gelato, Tutti Frutti, Torta di Melone, Biscotti Cappuccino, Torata doppio zucchero, Attacco cardiaco istante.

(Location page)

# Our Location

Centrally located near downtown San Francisco. Please don’t come visit us because we’re not a real restaurant!

### [601 Townsend St San Francisco, CA 94107](http://maps.google.com/maps?q=601+townsend,+san+francisco&oe=utf-8&rls=org.mozilla:en-US:official&client=firefox-a&um=1&ie=UTF-8&hq=&hnear=601+Townsend+St,+San+Francisco,+CA+94107&gl=us&ei=n-bRTI6cKMSqlAeJze34DQ&sa=X&oi=geocode_result&ct=title&resnum=1&ved=0CBMQ8gEwAA)

(Contact page)

# Contact Us

We are always open to suggestions and feedback. So please contact us.

### [601 Townsend St San Francisco, CA 94107](http://maps.google.com/maps?q=601+townsend,+san+francisco&oe=utf-8&rls=org.mozilla:en-US:official&client=firefox-a&um=1&ie=UTF-8&hq=&hnear=601+Townsend+St,+San+Francisco,+CA+94107&gl=us&ei=n-bRTI6cKMSqlAeJze34DQ&sa=X&oi=geocode_result&ct=title&resnum=1&ved=0CBMQ8gEwAA)

(415) 555-2000

[info@RestorantePaoloBelletti.com](mailto:info@RestorantePaoloBelletti.com)