



di Ottimista

SPUNTINO *di Ottimista* FACT SHEET

- Location:** 1957 Union Street (between Laguna and Buchanan)
San Francisco, CA 94123
Tel: (415) 931-6410
www.spuntinosf.com
- Hours:** Tuesday – Friday 11 AM – 7 PM
Saturday -- Sunday 10 AM – 7 PM
Closed Mondays
- Founder:** Melissa Gisler, Owner
- GM:** Brandon Kalember
- Concept:** Spuntino, which translates as “little snack” in Italian, is a friendly, neighborhood place to find artisan-made cheese, cured meats, gourmet food products and great wine. Spuntino also offers the folks of Cow Hollow a new takeout option, with a rotating menu of Panini (and a Panini press for heat-and-go), pastries and prepared salads made fresh daily in Ottimista’s kitchen, along with Ottimista favorites such as thin crust pizza, asiago pastry-wrapped olives, truffled white bean purée and cheese platters for easy entertaining. With its convivial vibe and affordable menu, Spuntino makes cheese and high-quality food fun, convenient and accessible. Spuntino also strives to offer local, organic and sustainable food products and biodegradable packaging wherever possible.
- Cheese:** Cheese takes center stage at Spuntino, where a carefully chosen seasonal selection, primarily from small, artisan producers, is offered. Cheeses are sourced from the US, France and Italy, with a healthy representation from local cheese makers. Cheese is cut to order, and customers are encouraged to sample anything and everything before they make a purchase. Spuntino will also offer a robust schedule of cheese tasting and pairing courses with notable cheese experts, authors and chefs throughout the year.

- Takeout: Ottimista's kitchen prepares fresh Panini, salads, pizzas and antipasti daily for takeout at Spuntino. Customers will have a choice of four daily Panini, including weekend specials like the Frittata panino, which are pressed to order on the grill. Panini will range from \$6.50-\$8, with a daily brown bag special that includes the *Panino del giorno*, fresh fruit or side salad and choice of beverage. Also from Ottimista's kitchen comes a rotating selection of prepared salads, par-baked pizzas (to finish baking at home), and an assortment of fresh antipasti and cheese accompaniments for take-away.
- Wine: PERMITS NOT COMPLETED AT PRESS TIME, BUT EXPECTED BY NOVEMBER. For take-away only, Spuntino will offer a small but thoughtful selection of wines primarily hailing from small, family-owned wine producers. We will focus on high quality wines at a reasonable price point. The majority of the bottles will be priced from \$10 – \$20, with an emphasis on wines that pair well with cheese. A special feature will be the mystery box, which features a daily assortment of bottles priced at \$10.
- Catering: Spuntino offers artisan cheese platters, complete with traditional accompaniments and breads, for offsite events. In keeping with our green philosophy, cheese selections are served on beautiful bamboo cheeseboards (returned to Spuntino), or the customer's own serving piece, rather than disposable trays. Pricing starts at \$10/pp, with a minimum of 10 people. Delivery is also available (within 2 mile radius) for an additional \$15.
- Design: Spuntino's cheerful corner space invokes the warm and inviting décor of Ottimista, featuring a reclaimed Italian *Oscartielle* deli case, a wine loft with library ladder (inspired by an *enoteca* in Sicily), a large, central communal table, and antique display tables salvaged from the flea market. Melissa's family dairy heirlooms, dark wood floors and warm mustard walls add the finishing touch. Bistro seating is available outside.

Events: Spuntino hosts a regular schedule of cheese and wine education events, tastings, and cooking classes featuring notable cheese and wine makers, authors, chefs and other industry luminaries. All events start at 7pm.

Parking: On-street, public garage at Union and Laguna

Muni: 41, 45

Credit Cards: MasterCard, Visa

For current cheese menu and special events, visit www.spuntinosf.com

For more information, please contact:

Melissa Gisler at melissa@spuntinosf.com or 415.674.8400 or
Deborah Kwan, DKPR, at debkwan@earthlink.net or 415.586.4885