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San Francisco Chronicle

FOOD

SECTION



Wednesday,
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OPENINGS

Bay Bread spreads out

Rigolo, which opened Saturday in San Francisco's Laurel Village, is baker-restaurateur Pascal Rigo's latest addition to the Bay Bread family.

The restaurant, which means "a little funny" in French, combines a boulangerie and cafe and offers breakfast, brunch and lunch, all ordered at the counter.

Choose from seven flaky crusted pizzas with toppings such as smoked salmon and creme fraiche, and caramelized onion with fontina and truffle oil.

Chef Jeff Gambardella, origi-

nally from Postrio and Restaurant Lulu, prepares French classics such as the croque madame and onion soup.

The menu also includes homemade pastas, pulled pork sandwiches and seasonal fruit tarts for dessert.

Rigolo, 3465 California St. (near Laurel Street), San Francisco; (415) 876-7777. Breakfast, brunch, and lunch daily; dinner service to start in the fall. Entrees, \$6.95-\$11.95; desserts, \$4.95.

— Stephanie Dimiceli