

Rose Pistola

Welcome to Rose Pistola, located in the heart of one of San Francisco's most beloved and historic communities, North Beach. Rose Pistola embodies the proud heritage and spirit of North Beach with a warm, welcoming dining room complemented by an energetic, lively bar that features live Jazz several nights a week. Our cuisine is a humble reflection of the time honored Italian culinary traditions of the beautiful coastal region of Liguria and the more central region of Tuscany.

We are proud to support & source our menus from local fishermen, ranchers and farmers with authentic accents imported from Italy's finest artisans. The menu at Rose Pistola offers a wide variety of seasonal antipasti and salads, house made pastas, thin crust wood-fire oven pizzas and fresh locally sourced seafood. Below you will find samples of our group dining menus that can be specialized to fit your specific needs and the needs of your guests.

Rose Pistola offers group dining options that range from small intimate dinners to large corporate events to elegant, memorable wedding receptions complemented with a dance floor and live Jazz. Our large main dining room with an open bar and lounge including intimate semi-private alcove dining area are the perfect location to make your next event a memorable experience.

Rose Pistola was designed by Cass Calder Smith and features sleek mahogany details, rich colors, and beautiful framed photos of San Francisco's Beat Era & nostalgic glimpses of North Beach. Please refer to the Gallery page of our website for photos.

Please download more information on Group Dining at Rose Pistola. You may inquire through the web site or by contacting our Event Manager at RPevents@niceventures.com, or call us at 415.339.0499.

From all of us at Rose Pistola, we welcome you and look forward to serving you.



Main Dining Room looking toward Stockton Street



Communal Tables & Bar



Front Bar Dining Area near Columbus Avenue



Stockton Street outside Tables (Windows of Alcove)



Left side of Semi Private Alcove Area



Right side of Semi Private Alcove Area

Rose Pistola Group Dining Menus

Family Style Lunch

Served in a communal, "family style" offering. Please bear in mind that menu options may change based on seasonal and market availability. All dining packages include house made focaccia bread.

Three Course Lunch 'Pizza Party' – \$25 per Person*

(*Pizzas Parties are limited to parties of 30 or lower due to limited Wood Fire Oven capacity)

Choice of ONE Salad:

Chopped Salad with Point Reyes Blue Cheese Vinaigrette
Rose's Caesar Salad with Anchovies, Shaved Parmigiano & Croutons
Mixed Greens Salad with Shaved Parmigiano & Red Wine Vinaigrette

Choice of FOUR Entrées:

House Made Sausage Pizza Broccolini & Roasted Onion
Mushroom Pizza with Fontina, Thyme & White Truffle Oil
Margherita with Mozzarella di Bufala, Tomato Sauce & Basil
Pepperoni with Tomato Sauce, Shaved Red Onion & Oregano
Calabrian Pizza with Tomato Sauce, Calabrian Chile, Anchovy & Oregano

Individual Choice of Dessert CHOSEN DAY OF:

Seasonal House Made Sorbet OR Seasonal House Made Gelato

Three Course Lunch – \$35 per Person

Choice of ONE Salad:

Chopped Salad with Point Reyes Blue Cheese Vinaigrette
Rose's Caesar Salad with Anchovies, Shaved Parmigiano & Croutons
Mixed Greens Salad with Shaved Parmigiano & Red Wine Vinaigrette

Choice of FOUR Entrées:

Fettucelle, Veal Bolognese & Pecorino
Risotto with Wild Mushrooms & Parmigiano
Chicken Milanese with Spinach, White Beans & Pan Jus
Classic Spaghetti & House Made Meatballs with Parmigiano
Mushroom Pizza with Fontina, Thyme & White Truffle Oil*
Margherita with Mozzarella di Bufala, Tomato Sauce & Basil*
House Made Sausage Pizza with Broccolini & Roasted Onion*
Pepperoni with Tomato Sauce, Shaved Red Onion & Oregano*
House Made Smoked Sausage with Creamy Polenta & Broccoli Di Ciccio
Grilled Salmon with Roasted Baby Turnips, Brussels Sprout Leaves, Bacon, Burro Fuso & Bread Crumbs
(*Limited to parties of 30 or lower)

Individual Choice of Dessert CHOSEN DAY OF:

Seasonal House Made Sorbet
Seasonal House Made Gelato
Tiramisu with Cocoa Nibs & Ground Espresso
Italian Wedding Cake-Sacripantina with Seasonal Mixed Berries

Four Course Lunch – \$45 per Person

Choice of ONE Antipasti:

Roasted Iron Skillet Mussels with Drawn Butter*
Crispy Calamari, House Made Marinara & Lemon Aioli*
Burrata with Grilled Summer Vegetables, Prosciutto, Basil & Balsamic
Polpettine: Meatballs with Tomato Sauce, Soft Polenta, Pinenuts & Parmigiano
(*Limited to parties of 30 or lower)

Choice of ONE Salad:

Chopped Salad with Point Reyes Blue Cheese Vinaigrette
Rose's Caesar Salad with Anchovies, Shaved Parmigiano & Croutons
Mixed Greens Salad with Shaved Parmigiano & Red Wine Vinaigrette

Choice of FOUR Entrées:

Fettucelle, Veal Bolognese & Pecorino
Risotto with Wild Mushrooms & Parmigiano
Chicken Milanese with Spinach, White Beans & Pan Jus
Classic Spaghetti & House Made Meatballs with Parmigiano
Mushroom Pizza with Fontina, Thyme & White Truffle Oil*
Margherita with Mozzarella di Bufala, Tomato Sauce & Basil*
House Made Sausage Pizza with Broccolini & Roasted Onion*
Pepperoni with Tomato Sauce, Shaved Red Onion & Oregano*
House Made Smoked Sausage with Creamy Polenta & Broccoli Di Ciccio
Grilled Salmon with Roasted Baby Turnips, Brussels Sprout Leaves, Bacon, Burro Fuso & Bread Crumbs
(*Limited to parties of 30 or lower)

Individual Choice of Dessert CHOSEN DAY OF:

Seasonal House Made Sorbet
Seasonal House Made Gelato
Tiramisu with Cocoa Nibs & Ground Espresso
Italian Wedding Cake-Sacripantina with Seasonal Mixed Berries

Rose Pistola Group Dining Menus

Family Style Dinner

Served in a communal, "family style" offering. Please bear in mind that menu options may change based on seasonal and market availability. All dining packages include house made focaccia bread and marinated mixed olives.

Three Course Dinner – \$45 per Person

Choice of ONE Salad:

Chopped Salad with Point Reyes Blue Cheese Vinaigrette
Rose's Caesar Salad with Anchovies, Shaved Parmigiano & Croutons
Mixed Greens Salad with Shaved Parmigiano & Red Wine Vinaigrette

Choice of FOUR Entrées:

Fettucelle with Veal Bolognese & Pecorino
Risotto with Wild Mushrooms & Parmigiano
Sausage with Broccoli di Ciccio & Roasted Onion
Mushroom with Fontina, Thyme & White Truffle Oil
Margherita with Mozzarella di Bufala, Tomato Sauce & Basil
Grilled King Salmon with Zucchini, Spring Onion & Romesco
House Smoked Pork Sausage, Braised Kale, Polenta & Parmigiano
Grilled Terrorized Ribeye with Herbed Butter, Arugula, Parmigiano & Pine Nuts
Hoffman Farm's Chicken Breast 'Al Mattone' with Wild Mushroom, Roasted Onion & White Beans

Individual Choice of Dessert CHOSEN NIGHT OF:

Seasonal House Made Sorbet OR Seasonal House Made Gelato

Three Course Dinner – \$55 per Person

Choice of ONE Antipasti:

Roasted Iron Skillet Mussels with Drawn Butter*
Crispy Calamari, House Made Marinara & Lemon Aioli*
Burrata with Grilled Summer Vegetables, Prosciutto, Basil & Balsamic
Polpettine: Meatballs with Tomato Sauce, Soft Polenta, Pinenuts & Parmigiano
Roasted Calamari with Shrimp, Frisee, Cherry Tomato, Lemon Aioli & Salsa Verde
(*Limited to parties of 30 or lower)

Choice of ONE Salad:

Chopped Salad with Point Reyes Blue Cheese Vinaigrette
Rose's Caesar Salad with Anchovies, Shaved Parmigiano & Croutons
Mixed Greens Salad with Shaved Parmigiano & Red Wine Vinaigrette

Choice of FOUR Entrées:

Fettucelle with Veal Bolognese & Pecorino
Risotto with Wild Mushrooms & Parmigiano
Sausage with Broccoli di Ciccio & Roasted Onion
Mushroom with Fontina, Thyme & White Truffle Oil
Margherita with Mozzarella di Bufala, Tomato Sauce & Basil
Grilled King Salmon with Zucchini, Spring Onion & Romesco
House Smoked Pork Sausage, Braised Kale, Polenta & Parmigiano
Grilled Terrorized Ribeye with Herbed Butter, Arugula, Parmigiano & Pine Nuts
Hoffman Farm's Chicken Breast 'Al Mattone' with Wild Mushroom, Roasted Onion & White Beans

Individual Choice of Dessert CHOSEN NIGHT OF:

Seasonal House Made Sorbet
Seasonal House Made Gelato
Tiramisu with Cocoa Nibs & Ground Espresso
Italian Wedding Cake-Sacripantina with Seasonal Mixed Berries

Four Course Dinner – \$65 per Person

Choice of TWO Antipasti:

Roasted Iron Skillet Mussels with Drawn Butter*
Crispy Calamari, House Made Marinara & Lemon Aioli*
Burrata with Grilled Summer Vegetables, Prosciutto, Basil & Balsamic
Polpettine: Meatballs with Tomato Sauce, Soft Polenta, Pinenuts & Parmigiano
Roasted Calamari with Shrimp, Frisee, Cherry Tomato, Lemon Aioli & Salsa Verde
(*Limited to parties of 30 or lower)

Choice of ONE Salad:

Chopped Salad with Point Reyes Blue Cheese Vinaigrette
Rose's Caesar Salad with Anchovies, Shaved Parmigiano & Croutons
Mixed Greens Salad with Shaved Parmigiano & Red Wine Vinaigrette

Choice of ONE Pizza* or One Pasta:

Fettucelle with Veal Bolognese & Pecorino
Risotto with Wild Mushrooms & Parmigiano
Sausage with Broccoli di Ciccio & Roasted Onion
Mushroom with Fontina, Thyme & White Truffle Oil
Margherita with Mozzarella di Bufala, Tomato Sauce & Basil
(*Pizza options limited to parties of 30 or lower)

Choice of FIVE Entrées:

Fettucelle with Veal Bolognese & Pecorino
Risotto with Wild Mushrooms & Parmigiano
Sausage with Broccoli di Ciccio & Roasted Onion
Mushroom with Fontina, Thyme & White Truffle Oil
Margherita with Mozzarella di Bufala, Tomato Sauce & Basil
Grilled King Salmon with Zucchini, Spring Onion & Romesco
House Smoked Pork Sausage, Braised Kale, Polenta & Parmigiano
Grilled Terrorized Ribeye with Herbed Butter, Arugula, Parmigiano & Pine Nuts
Hoffman Farm's Chicken Breast 'Al Mattone' with Wild Mushroom, Roasted Onion & White Beans

Individual Choice of Dessert CHOSEN NIGHT OF:

Seasonal House Made Sorbet
Seasonal House Made Gelato
Tiramisu with Cocoa Nibs & Ground Espresso
Italian Wedding Cake-Sacripantina with Seasonal Mixed Berries

More Details

Beverages:

All beverages will be charged per consumption with an option to pre-select specific cocktails, wine or beers to more easily serve your guests. Rose Pistola's wine list features many small, artisan producers with wines from all over Italy and California. In order to guarantee availability, please make your selection one week in advance of your event. Our Wine Director is happy to assist with any wine recommendations to help pair with your menu.

Gratuuity, Tax & Service Charge:

Rose Pistola allows you to select the amount of gratuity that you wish to offer with an option to adjust the gratuity the night of the event. 18% to 20% is the customary amount of gratuity.

All minimums & menu prices are before an 8.75% California State Sales Tax, 4.0% Surcharge for San Francisco Ordinances & 2% Booking Fee.

Corkage Policy:

Rose Pistola is happy to serve your personal wines at your event with a corkage fee of \$30 per bottle, \$360 per case.

Rose Pistola

Floor Plan

- ① Outdoor Café Tables w/ heaters
- ② Communal tables and Bar
- ③ Chef's counter
- ④ Main Dining Room
- ⑤ Semi Private Alcove

SEATED DINING CAPACITY: 140
BAR AREA SEATED CAPACITY: 40
MAIN DINING ROOM SEATED CAPACITY: 80
ALCOVE SEATED CAPACITY: 26
STAND-UP RECEPTION CAPACITY: TBD

- Full buyout available
- Ability for small presentations, amplified sound, live music
- Flowers, decorations, cakes available

Contact:
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