

EPICUREAN EPISODES

Giacomo's Ristorante & Pizzeria Traditional Italian Cuisine with Love!!

Can you believe it has been over 15 years since Giacomo Romeo, his wife Babe and daughter Gina came to Petaluma and opened



Giacomo's? Time sure flies. Giacomo learned the Art of Italian Cuisine helping his mother and grandmother cook for the Royal Family in the old country in Sicily, Italy. That's where he learned how important it is to use only the best ingredients to get the best results. He came to America, moved to San Francisco's Italian neighborhood and be-



came a Chef / Owner in 1946 when he opened Romeo's Restaurant in San Francisco's North Beach.

Here at Giacomo's in Petaluma all meals are prepared fresh and made to order with only the finest ingredients. This gives diners a chance to have a relaxed meal. There are no preservatives or tenderizers used and all the natural sauces are made without sugar. The Executive Chef Manuel Mendoza and Assistant Chef/Pastry Chef Michael Quecke have been at Giacomo's since the day they opened. This has kept the loyal clientele happy with

the consistency of the preparation of the cuisine. The Décor is casual with Italian posters on the walls, a black and white checkerboard floor and cute ceramics especially the roosters and Topiaries on the tables. We loved the light but lively Italian music in the background and found ourselves singing Finniculi



Finnicula.

Gina welcomed us at the door, showed us to our table and you could feel the warmth and love that we were about to experience. We ordered a bottle of San Pellegrino Sparkling Italian Mineral Water and some wines by the glass and were about to see what Giacomo's was all about. Eileen our server was soon at our table telling us about the Specials. Both she and Nick, her assistant, were extremely polite, professional, very courteous and enthusiastic. They aim to please and do.

Our first bit of Love was the warm Bread Sticks made from Giacomo's homemade Pizza dough recipe. They were so fresh that we couldn't stop and quickly consumed the entire basket. This is what makes their Pizza so good. For Appetizers we truly enjoyed the Sautéed Portobello Mushrooms which had a light texture and were extremely flavorful. Next up was the Bruchetta made with Pesto, Mozzarella Cheese, Garlic and Marinated Tomatoes. Again, very fresh tasting, especially the tomatoes. Gnocchi is usually a good test of authenticity in Italian cooking. It was prepared with a Dijon Gorgonzola sauce and was delicious

and not chewy like you might find elsewhere.

After a brief rest, it was time for our next course which included soup and salad. A house salad and Minestrone soup are included with the Complete Dinner option. The Homemade Minestrone Soup was just delicious. The soup of the day was a New England Clam Chowder. It was a refined soup, not chunky like some, light in consistency and a nice taste of bacon. No flour is used to thicken it, they use only cream.



We shared a Caesar Salad that had large Croutons and a spicy dressing. This was good timing for a salad since we needed a nice intermezzo course.

By now we were totally stuffed. All the love, all the food had put us to our limit, but the Entrees smelled so good we had to at least taste them. Our favorite was the Halibut with Scallops sautéed in Orange Marsala cream sauce served with fresh as-



paragus and ricotta mashed potatoes. The Halibut was fresh and the orange sauce added sweetness. A superior entrée. We also enjoyed the Stuffed New York Steak with gorgonzola cheese and topped with portabella mushrooms in a Burgundy wine sauce served with Mostaccioli with creamy gorgonzola cheese sauce and roasted red peppers. A hearty

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meal that is perfect for the meat eaters. A lighter dish that was also very tasty was the Calamari Steak which was lightly breaded and stuffed with Ricotta Cheese fresh basil and bay shrimp topped with lemon wine cream sauce and served with mostaccioli with a great marinara sauce. The Marinara sauce was superior and authentic. We must come back and try a simple dish like Spaghetti with Meat Balls. A happy couple at the next table was enjoying this classic Italian dish.

We're not quite sure how we were able to eat dessert but we're glad we did because Giacomo's saved the best for last. The desserts were simply fabulous. Our first dessert was an outrageous Snicker Pie which



consisted of a Layered Chocolate cake with vanilla ice cream, melted snicker candy bars all topped with Caramel Sauce. But we couldn't stop there and had to taste the Ziccho, a fantastic Pound Cake layered with Vanilla Ice Cream, raspberry, chocolate, amaretto and topped with Meringue. Oh but there was the Tiramisu- Babe's own Italian Lady Fingers soaked with Espresso, Kaluha, and Mascarpone cream and topped with chocolate shavings. And yes don't forget the Caramel Pecan Cheesecake with a Chocolate Fudge Graham Cracker Crust. We did get a little carried away but we couldn't help it.

The Wine List is modest but features a good variety of Italian wines as well as Napa and Sonoma selections. The

white wine drinkers enjoyed the Kenwood Sauvignon Blanc and Hess Select Chardonnay. As for reds, the Fetzer Barrel Select Napa Cabernet Sauvignon and the Eos Reserve Petite Syrah worked well. There was even a tasty Sutter Home Fre Merlot for the non drinkers in the crowd.

Giacomo's Ristorante has something for everyone. It doesn't matter if you have a simple dish like the Spaghetti and Meatballs or a gourmet house specialty like the Halibut with Scallops. Food is Love for Italians and there will be plenty of both when you dine here. Bring a hearty appetite, save room for dessert which is a must and don't be afraid to take part of your meal home for tomorrow's lunch... making it an even better value. We look forward to coming back soon.

Bon Appetito!!!



Post Notes

Giacomo's Ristorante
2000 F. Lakeville Highway
Petaluma, Ca 94952
707-765-1700

Lunch - Wed-Fri
11:30 AM - 2:30 PM
Dinner Tues -Thurs
5:00 PM - 9:30 PM
Fri and Sat 4:30 PM-10 PM
Sunday 4:30 PM- 9 PM

Wine and Beer Served
Visa & MasterCard Accepted
Children's Menu for 12 years old and under

Ample Free Parking
Delivery of Pizza and Complete Italian Dinners