

EPICUREAN EPISODES

SUGO

Casual Italian Dining

It is exciting how the town of Petaluma is developing its Waterfront, beginning with the beautiful lofts overlooking the Petaluma River and continuing with new retail businesses, restaurants and the long-awaited theater complex. In the recently-opened complex along B Street between Petaluma Boulevard and the river, you will find a great little Italian restaurant: Sugo. Joe and Lori Shea are the owners and chefs, although Joe says

that, Salads and Sandwiches along with beer, wine and soft drinks. The dining is casual with a bright modern décor.

As we entered, we could see the open kitchen in the back and a bar area to the right, with tables both inside and outside. When we were seated, our waitress Sara quickly appeared to greet us. She took our drink orders and told us about the "specials". We settled in with bread, wine and water and anticipated what Sugo would have

thrown in the napkin, as we were almost full. However, as the 2004 World Champion Red Sox said, "It ain't over 'til it's over." So, we stalwartly moved on to the main courses.

The best of the main dishes was definitely the Ravioli. This pasta dish is house made and topped with a great sauce. We opted for chicken ravioli but it was offered with cheese or meat as well. The ravioli were an excellent consistency and tasted heavenly. Our next favorite item was the Penne with Chicken. It was topped with sun-dried tomatoes and mushrooms in a garlic wine sauce. We appreciated the fact that the sauce did not overpower the Penne pasta or the chicken.

The Desserts are all made fresh daily and we couldn't resist. Most unusual was the Fig Walnut Tart. It was subtly sweet and moist. The Apple Pie Ala Mode was a taste sensation. The crust was soft and the apples had a tinge of tartness. The Tiramisu was a close third but worthy of our mention. A seasoned Tiramisu fan would not be dissatisfied. Cappuccino and Espresso were the perfect complement to a satisfying dessert course.

The Wine List is small

Carol & Joe Davis

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he just acts as the assistant while Lori works her magic in the kitchen. Some say that great cooking is an inherited trait and Lori's family has been responsible for our favorite Italian restaurants over the last twenty years in both Marin and Sonoma Counties. It was no surprise, then, that we enjoyed great quality at Sugo with very modest prices! The food is wonderful and the menu is straightforward with a nice selection of Pas-

to offer.

We started our meal with Mussels and Clams that came piping hot in a tasty broth. The shellfish were juicy and tender and the broth impressed us. Rather than waste it we ordered a side of linguini and poured the remaining broth over it, an excellent idea suggested by one of our guests and Associate Dining Detectives. Harvest Pizza was our next course. It was topped with spinach, tomatoes, eggplant, zucchini and goat cheese. It made for a perfect shared appetizer. Next up were salads. We really enjoyed the Spinach Salad with pancetta, tomatoes, caramelized walnuts, onions, gorgonzola and a honey-mustard vinaigrette. Another good choice was the Caesar Salad with hearts of romaine, parmesan and croutons. The Caesar dressing was creamy and we thought it better than most.

By now we could have



and features selections that are moderately priced. You can't go wrong with the Scarlett Pinot Grigio, Kenwood Sauvignon Blanc or Tiziano Chianti.

Sugo fills a need in the area for casual dining and high quality Italian food that is moderately priced. The wait staff showed poise and attentiveness in a homey friendly manner that fit the casual environment. Stop in and say hello to Joe and Lori. Taste their pasta, salads and desserts. Linger over a glass of wine. You may just become a Regular.

Post Notes:

SUGO

5 Petaluma Blvd S.
Petaluma, CA 94952
707-782-9298

Open:

Lunch 11:00 AM – 3:00 PM
Every day
Dinner 5:00 PM – 9:00 PM
Tuesday - Sunday
Credit Cards Accepted



Sara



Joe and Lori Shea