



Just Imagine If Everything Was Made In-house...

Tommaso Cartia (July 27, 2017)



Based on the teaching his grandmother, Nonna Serafina, critically acclaimed Chef Maurizio Bruschi of Ideale Restaurant in San Francisco, offers an authentic taste of Roman cuisine and a refined selection of Italian wines that will put you in a dolce vita state of mind.

A truly “ideal” place to have an authentic taste of Roman cuisine, Ideale is also one of the best-known Italian restaurants in town. Critically acclaimed chef Maurizio Bruschi opened the place 22 years ago. He comes from four generations of chefs and started cooking at 17 years old. Maurizio



was taught by his grandmother, Nonna Serafina—the secret behind Ideale’s old-fashioned Roman cuisine.

This traditional trattoria has a striking, colorful vibe. Zagat praises Ideale: “Italian fare is the real deal... one of the few no tourist eateries in North Beach.” As you would expect from a Roman osteria, the hospitality is genuine and friendly. You will be treated like an old friend from the engaging, joyful staff. This is the same joy and engagement you will feel when you taste the restaurant’s classic Roman dishes.

You can’t miss the signature spaghetti alla carbonara—spaghetti with homemade pancetta, eggs, pecorino and parmigiano; the bucatini all’amatriciana—bucatini with homemade pancetta and pecorino cheese in a fresh tomato sauce; or the saltimbocca—veal scaloppini with prosciutto di parma and sage in a frascati wine reduction. Another great pasta choice would be the ravioli di zucca, which contains a perfect balance between sage and pumpkin. Everything from the pastas to the sauces are made in-house, which not only makes such a huge difference in taste but also makes you feel as if you were invited to an Italian home for supper.

As for appetizers, clients love the grilled calamari over arugula, which is a healthier twist on the more mainstream fried calamari. Burrata is another delicacy that those who want to experience Italian food really need to have at least once in their lives. Burrata, which is Italian for “battered,” is a fresh Italian cheese made from mozzarella and cream. The outer shell is solid mozzarella, while the inside contains stracciatella and cream—giving it an unusual, soft texture. It is usually served fresh and at room temperature. At Ideale, the burrata is just right and tastes exactly as it should.

Known for more than just pastas, appetizers and main courses, Ideale is also famous for being one of the best pizzerias in the area. This is due to chef’s Maurizio previous experience in San Francisco’s dining scene. He was the owner of Pazzia, on 3rd near Folsom, which became famous for its thin crust pizzas, with tasty tomato sauce, fresh mozzarella, and organic basil leaves—the perfect Roman pizza.

Ideale’s refined selection of Italian wines will put you in a dolce vita state of mind. And speaking of dolce, you can’t miss Bruschi’s signature dessert, which is the tasty traditional tiramisù.

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