



Castagna Reopens as a Provençal Bistro and Wine Bar

San Francisco, CA/April 3, 2014 – Castagna is scheduled to reopen today in San Francisco's Marina district, one year after an electrical fire in the attic damaged much of the restaurant. The chef-owned neighborhood restaurant has since been transformed into a more upscale bistro and wine bar, and will feature "sun-kissed" cuisine from Provence and the neighboring coastal regions of Southern France and the Italian Riviera.

Co-owners and brothers Jerome (General Manager) and Stephane Meloni (Executive Chef) commented, "We are excited to finally reopen after many months of reconstruction, and look forward to introducing our customers to the "new" Castagna and its more refined, bistro-style atmosphere. We plan to continue showcasing home-style cooking inspired by our French upbringing and Italian heritage, but with a greater focus on the flavors and ingredients of our hometown of Nice and the surrounding areas."

The new dinner menu reflects a fusion of Provençal, Côte d'Azur and Italian Riviera cuisine. Sample appetizers include beignets de fleurs de courgettes (deep-fried squash blossoms), tiger prawns flambéed with Pastis on a rosemary skewer, a variety of crostinis, and an assortment of charcuterie with homemade rillettes. Main courses will include Daube à la Niçoise (Niçois-style beef stew with red wine and herbs served with homemade raviolis), fennel crusted Chilean sea bass in an Antiboise sauce of tomatoes, garlic, herbs and lemon olive oil, and Steak Béarnaise à la Provençale. The menu will also include side dishes typical of the South of France, such as tomates Provençales, ratatouille, pommes frites served with aioli, and panisses (chickpea fries). For weekend brunch, Castagna will offer a more casual menu inclusive of a variety of Benedicts and other egg dishes, quiches and crêpes, fresh pastas and gourmet sandwiches. Additionally, plans are underway to offer catering in the near future.

Castagna will also offer a Happy Hour with food and drink specials every Tuesday through Friday from 4 - 6 pm. Libations will include a variety of beers and ciders along with a selection of French and Californian wines, most of which were produced with sustainable, biodynamic or organic practices.

The interior of the restaurant has undergone significant renovations and now features expanded banquette seating in the dining room along with wood floors, stone accents on the walls, and modern lighting throughout. The new look and feel was created with the assistance of Jeon Design.

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“Our goal with the redesign was to warm up the space and create a more comfortable and inviting environment for our guests to linger over a leisurely meal,” noted the Meloni brothers. “For the décor, we envisioned blending elements of the French countryside (think old stone farmhouses) with modern touches, and adding splashes of color reminiscent of Provence.”

In addition to the intimate dining room, Castagna has bar/counter seating with a view of the exhibition kitchen, and outdoor sidewalk seating.

Castagna is located at 2015 Chestnut Street in San Francisco, California, between Fillmore and Steiner Streets. The restaurant will be open six days a week for dinner (closed on Mondays), and will also offer weekend brunch service. In addition, Castagna will be open for Happy Hour every Tuesday through Friday from 4 – 6 pm. More information, including the new menus, can be found at www.CastagnaSF.com.

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