

SFoodie



Street-Food Pickle Maker Dips Into Family Tradition



Irish Brunch: The Outer Richmond's Belfast Bap is a Lifestyle



Not So Haute: Ballpark Dogs Remain Lovably Meh

Join us at one of our five Bay Area locations!



**Cole Valley
North Beach
Castro
Daly City
Alameda**

BurgerMeisterSF.com

Hot Meal: Lunch at Starbelle

By Meredith Brody in Hot Meal

Monday, Aug. 24 2009 @ 2:41PM

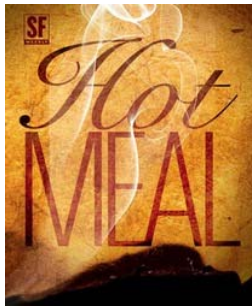


M. Brody

The communal table: Long waits at prime time?

On Friday, only its second lunch service, the Castro's Starbelle already felt like the popular neighborhood restaurant and gastronomic destination it clearly wants to be. This is the second venture (after pizza-and-cocktails phenomenon Beretta) from Deborah Blum and Adriano Paganini. Executive chef Adam Timney, who counts Bacar and EOS on his resumé, does produce some pizzas (including one topped with Starbelle bacon and market peppers), but there's a broader emphasis here on salumi, salads, rotisserie meats, and the occasional homey surprise, such as a classic chicken pot pie with buttermilk biscuit crust (\$12 at lunch).

House-made chicken liver paté (\$9) spread like velvet on grilled toast. It came with a ripe fig and a crisp assortment of pickled vegetables that included radishes and carrots. Rancho Gordo split pea soup (\$5) was freighted with chunks of house-smoked ham hock. Irresistible tiny padron peppers from Mariquita Farms (\$5) were roasted with a bit of sea salt and olive oil; only a few were spicy-hot, but anticipating which ones was part of the pleasure. But the star among our starters was an amazing heirloom tomato gazpacho (\$5), on whose sweet broth floated glistening dots of basil oil and cleverly spiced chunks of ripe avocado, every bit as velvety as the paté.



Sandwiches reflected the chef's stint at Boccalone. The Starbelle salumi "submarine" (\$9 -- picture after the jump) boasted pistachio-studded mortadella, prosciutto, salami, and roasted red peppers on a crisp, floury roll (we added thin, skin-on fries for \$2; they came with a ramekin of tomato sauce). Thinly sliced porchetta (\$8) came topped with spicy salsa verde and cooling arugula, sided with a deeply flavored pork jus. A Diablito (\$5) -- a spicy drink combining house-made tomato juice and beer, a variation on a Michelada -- cooled us. The wine-and-beer-only license seems to have inspired some intriguing cocktails, including a Madeira cobbler and a champagne cocktail with vermouth.

Blogs Only

[Advanced Archive Search >>](#)

Most

[Recent](#) [Commented](#) [Viewed](#)

[Moist Hunks, Juicy Roll: A SFoodie Lunch Planner](#)

[Doggy Bag: Today's Odds and Ends](#)

[Aisu Pop's Explosion of Cool](#)

[Just As Long As Alice Doesn't Show Up in a Tube Top](#)

[Music? What Music? Outside Lands Was All About Eating](#)

[More Recent Entries...](#)

Reader's Picks

[BARS](#)

[RESTAURANTS](#)

[MEMBERS](#)

- Weekly
- Music
- Promotions
- Dining
- Events

Subscribe

lounge
bambuddha



Happy Hour
 Wed-Fri
 5:30-7:30pm
 \$5 Top Shelf
 Specialty Cocktails
 and Hors D'oeuvres

601 Eddy Street
 San Francisco
 415.885.5088

Now Click This

- [SF Weekly Street Team "Band Pick of the Week" on MySpace](#)
- [Follow the SF Weekly Street Team on Twitter](#)
- [San Francisco Text Alerts](#)
- [SF Weekly Alternative Healing Directory](#)
- [Become a friend and a fan of SF Weekly on Facebook](#)
- [Virtual Career Fair](#)
- [LikeMe](#)