



1838 Union Street | San Francisco, CA 94123 | t+1 (415) 674-8400 | f+1 (415) 674-8333 | ottimistasf.com

OTTIMISTA FACT SHEET

- Location:** 1838 Union Street (between Laguna and Octavia)
San Francisco, CA 94123
Tel: (415) 674.8400
www.ottimistasf.com
- Hours:** Tuesday – Thursday 2 PM – 11 PM
Friday 12:00 PM – 2AM
Saturday 11 AM – 2 AM, Brunch 11 AM – 3 PM
Sunday 11 AM – 10 PM, Brunch 11 AM – 3 PM
Closed Mondays
- The Concept:** Ottimista Enoteca-Café brings the Italian wine bar tradition to San Francisco’s Cow Hollow neighborhood. Wine is on center stage, with a seasonal small plate menu based on local, organic ingredients to complement the extensive wine selection. Ottimista takes its name from the Italian word for “optimist” which conveys the founders’ belief that at the wine bar, as in life, the glass is always half full.
- The Wine:** Ottimista offers a unique selection of wines hailing primarily from small, family-owned wine producers in Italy and California. A small but thoughtful mix of wines from around the world completes the list. Ottimista offers 30-35 wines by the glass and over 250 wines by the bottle that rotate every 2-3 weeks to reflect seasonal food offerings and temperature dictated wine preferences. To encourage experimentation, wines are offered by the 6 ounce glass, vertical and regional flights, quartino, bottle, and retail bottle for take-away. By seeking out the best values from up-and-coming wine regions, Ottimista is able to offer high quality wines at a reasonable price point, with the majority of glasses priced between \$7 - 13.
- The Food:** Executive Chef Mark Young has crafted a small menu of 10-15 seasonal offerings ranging from antipasti (artisan cheese plate, asiago-cheese pastry wrapped olives, cured meats, crostini, arancini, panini) to more substantial meat and pasta dishes, cheese selections and seasonal desserts. Small plates range from \$5-\$16, perfect for sampling and tasting with suggested wines. Weekend brunch features seasonal frittatas, fried egg and pancetta panini and the house favorite, breakfast pizza with fried egg, pancetta and caramelized onions. Ottimista is proud to support local growers, purveyors and artisans who offer organic, heirloom and sustainable products.



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- The Design:** Melissa Gisler’s vision for Ottimista is realized in the warm and inviting décor that features exposed plaster walls, an open timber ceiling, fresco mural by local artist Eric Ulrich depicting an Old World map of Italy, the exposed wine wall and a traditional marble-topped bar. Ottimista features an outdoor patio facing Union Street that seats 24, while inside one will find a roomy standing area with wine barrel tables by Bayard Fox, a communal table that seats up to 12, and a large seating area with comfortable bench seating, antique chairs, and old walnut tables that encourage socializing and leisurely savoring.
- Capacity:** Ottimista is 800 square feet with a 300 square foot heated front patio, with a capacity of 44 seats inside and 26 seats outside.
- Events:** Ottimista hosts a regular schedule of wine education and winemaker events, tastings, Italian language lessons and cooking classes.
- Retail:** Nearly all of Ottimista’s wines are available for retail purchase at approximately 33% less than the on-premise price. Retail prices are listed alongside on-premise prices on the bottle list.
- Reservations:** For communal table only (seats 8-10). Other seating is first come, first served.
- Parking:** On-street, public garage at Union and Laguna
- Muni:** 41, 45
- Credit Cards:** American Express, MasterCard, Visa

For current menu and special events, visit www.ottimistasf.com

For [more](#) information, please contact Melissa Gisler at melissa@ottimistasf.com or 415.674.8400