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### **Trattoria Da Vittorio Brings Southern Italian Specialties to West Portal**

**March 21, 2013** -- San Francisco, CA— Trattoria Da Vittorio, set to open by the end of April, will further inject some much needed vitality to West Portal's commercial district. Restaurateur Vittorio D'Urzo, a 15-year front-of-the-house veteran, is excited to re-establish roots in a community that initially welcomed him when he first arrived to San Francisco.

After working in Rome, London, and New York, D'Urzo relocated to Mill Valley to work at his uncle's landmark Mill Valley restaurant, Piazza D'Angelo. From there he worked up and down the Peninsula, at Burlingame's Ecco and Sapore Italiano and most recently San Carlos' popular sister restaurants Locanda Positano and Limone, both which he managed and helped open. His tenured experiences, along with his Italian sommelier certification, have provided him with years of experience and restaurant know-how.

Taking over the closed Café For All Seasons location at 150 West Portal Avenue, D'Urzo plans to serve the type of Italian fare he grew up eating, sharing the recipes from his mother, Francesca, who will make guest appearances from time to time. Dishes like short ribs Genovese, veal scaloppine, fresh Petrale sole, eggplant parmigiana, lobster ravioli, house-made pastas and potato gnocchi are reminiscent of menu items found in the southern Italian region of Calabria, from which D'Urzo hails.

This classic fare, along with traditional Neapolitan pizza, makes for approachable dining. Prices will be approachable too with \$7-\$10 appetizers and \$13-\$25 main courses. D'Urzo's chef team includes Italian chefs Filippo Cannone, whose most recent stint was at San Mateo's AcquaPazza and Pizza chef Antonio Luongo who will have his own pizza station and imported pizza oven.

Trattoria Da Vittorio is located at 150 West Portal Avenue, San Francisco, [www.trattoriadavittorio.com](http://www.trattoriadavittorio.com) and will be open 7 days a week for lunch, dinner, and Saturday and Sunday Brunch, serving beer and wine.

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