



SAN FRANCISCO - JULY 28, 2010

## Your New Pie in the Sky

Zero Zero's Thin-Crust Pizza and Italian



We know what you're thinking: *another* thin-crust pizza joint?

But considering we'd drive to Larkspur for **Bruce Hill's** Neapolitan pies at Picco, be assured that his new pizzeria, **Zero Zero**, opening today in SoMa, will transcend the trend.

The bi-level space has wood accents, leather-topped stools, and a trippy upstairs mural inspired by the history of 'za. Snag the curved booth outside the open kitchen (or, for a bird's-eye view, the high-top upstairs overlooking the downstairs bar) and dig into Italian small plates (hiramasa crudo with jalapeno and basil seeds), artisan pastas (spaghetti, Louisiana prawns, broccoli raab, mint, Calabria chiles), and crisp pizzas (white pie with mozzarella, mortadella, Padrón peppers). Build your own soft-serve sundae for dessert, with a base like olive oil cake and countless toppings including pine nut brittle.

There are also Cali wines on tap (all Italian varietals), local beer, artisan cocktails (we love the muddled Plum Smash), and, at the bar upstairs, shareable punch bowls. Which should help keep the place hopping, through thick or thin.

*Zero Zero, 826 Folsom Street, between 4th and 5th Streets (415-348-8800 or [zerozerosf.com](http://zerozerosf.com)).*