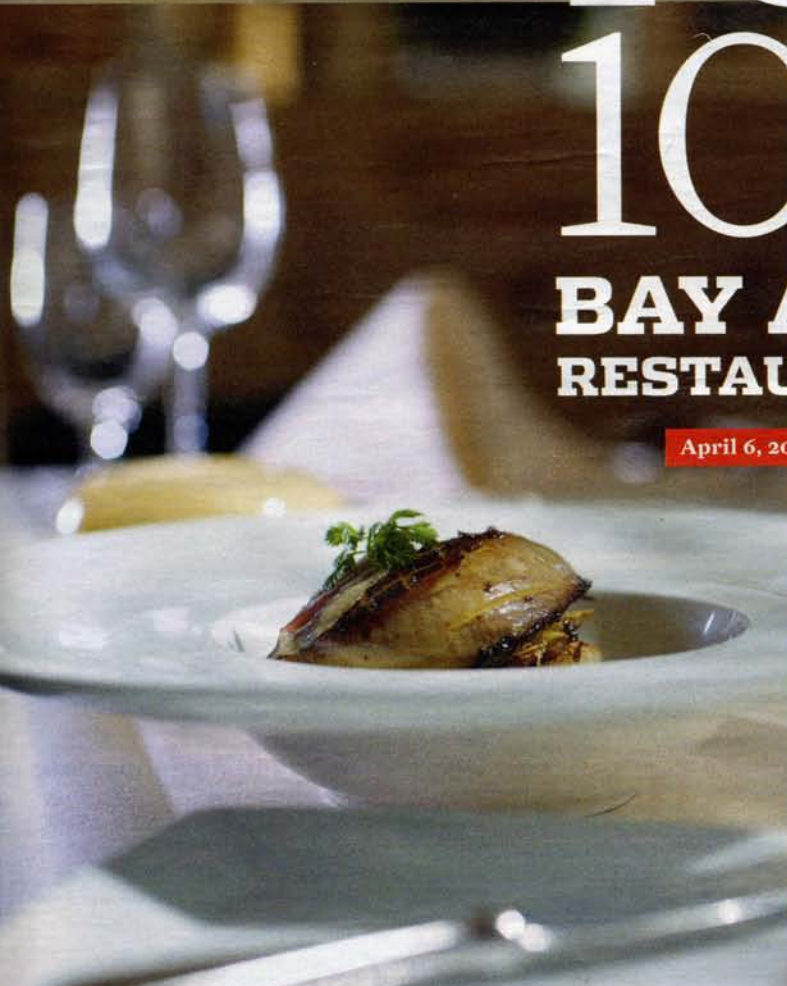


San Francisco Chronicle Magazine



TOP 100 BAY AREA RESTAURANTS

April 6, 2008



TERZO

While Terzo was one of the best small-plate practitioners in the Bay Area, late last year chef Mark Gordon switched to a menu that includes larger portions. Rest assured the food is still as good, and it's served in an upscale dining room that caters to the moneyed Cow Hollow/Marina set. Generally there are five larger plates such as slow-cooked pork with spaetzle or skirt steak with braised greens and a dozen smaller plates including mussels steamed with sherry, roasted winter vegetables or grilled artichokes with piquillo peppers.

Cuisine: Mediterranean

Specialties: Hummus and pita; free-range chicken spiedini; grilled sea bass with garbanzo beans; roast beef with chimichurri and grilled scallions; Lori's Italian sausage.

Seats: 100; private room for 16

Prices: \$16-\$28

Noise: ♫ ♫ ♫

Parking: Valet \$10

Vitals: 3011 Steiner St. (at Union), San Francisco; (415) 441-3200 or terzo.sf.com. Dinner nightly. Beer and wine. Reservations and credit cards accepted.