

Updates

Perbacco

FINANCIAL DISTRICT

If most downtown restaurants are evidence, San Francisco's power brokers have gone into hibernation. But not at Perbacco. The lunch rush here is precisely that, and happy hour blurs into a prime-time parade. With its lounge, extended bar, and multiple dining rooms, the space lends itself to a spectrum of dining experiences. So, too, does Staffan Terje's extensive Italian-inspired menu. The chef is as adept with halibut crudo as he is with ciccioli, a northern Italian version of pork rillettes. Stuffed with veal and cabbage for the signature agnolotti dal plin, or tossed with tuna ragù, capers, and chilies, the pastas are deservedly celebrated. Even main courses, like rabbit three ways with a red wine-blood sauce and porchetta with fennel-citrus salad, are as nuanced as they are brawny. Fifty items is a lot for one chef to pull off, but Terje typically does. These days, apparently, more can still be merrier. (S.H.) 230 CALIFORNIA ST. (BET. BATTERY AND FRONT STS.), S.F., 415-955-0663 \$\$\$ **RWV**

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