Celebrating 30 Years

Three decades downtown for Bartolomucci and Strizzi’s

Strizzi’s restaurant in downtown Pleasanton is turning 30 years old this month! Opened by Pleasanton resident Ray Bartolomucci in 1989, the restaurant celebrates his family’s roots and brings an authentic taste of Italy to town, serving hand-tossed pastas and sausages alongside wood-grilled entrees including chicken, pork chops and fresh fish, flown in daily. Take a step into the restaurant and get a sense of the Strizzi’s story through the black and white photos around the dining room – from his grandfather standing outside of his L. Strizzi Deli ShoeMaker Shop in Greensburg, Pennsylvania in the 1920s to his grandmother cooking over the stove in her tiny California kitchen.

Bartolomucci, who spent more than a decade in corporate hospitality, worked alongside his family in the kitchen and had always dreamed of opening a restaurant to honor his Italian roots and bring together the two main qualities of Italian dining: authentic cuisine and genuine hospitality. He opened his first location in San Leandro in 1980 and set his sights on downtown Pleasanton a few years later. “I was raising my family here and saw so much potential downtown,” said Bartolomucci. “We were one of the first restaurants to call Main Street home and it is incredible to see the evolution of this area. We are excited to continue to be a part of that.”

Bartolomucci was also instrumental in bringing outdoor dining to downtown Pleasanton. “Let’s just say it was quite the process to get the greenlight on what was Pleasanton’s first sidewalk cafe. Thirty years later, outdoor dining is part of the identity of downtown Pleasanton. I think it is hard to imagine coming here and not being able to dine or drink outside.”

Strizzi’s also has locations in Livermore and Fremont’s Central District – all of them serving lunch and dinner daily as well as weekend brunch. Guests can also enjoy an early dining menu, kids menu, and an all-day social hour menu featuring specials on beer, wine, and small plates. Learn more at www.strizzis.com.