

San Francisco's Best-Kept Dining Secret: the Prix Fixe

Eat in style without breaking the bank at these four fixed-price winners.

By [Erin Klenow](#)



The wood-fired oven at Cotogna turns out pizzas such as this one topped with sausage, fennel, and fior di latte mozzarella.

As the cost of an entree in San Francisco seems to creep ever upward, we searched out the city's best prix fixe menus priced under \$40. Area code is 415.

- **Cotogna** It can be tough to nab a table at this Jackson Square standout with a glowing wood-fired oven that warms the dining room. But the restaurant saves the bar seats for walk-ins and offers a \$28 three-course menu Monday through Saturday. The prezzo fisso, as it's called, often starts with a fresh salad or bruschetta, followed by one of chef Michael Tusk's signature pastas (think beet tortelloni or tagliatelle alla Bolognese) and a twist on a simple dessert—chocolate pudding in a glass jar, or Meyer lemon cake with citrus cream. 490 Pacific Ave., 775-8508, cotognasf.com.