



Bruce Hill, Fog City (photo by Sonya Yu)

Pesce reopened in its new Market Street location. **Caravaggio** is a new gelato shop opening any day now. After popping up all over town, **Charleen Caabay** debuted her first brick-and-mortar Filipino restaurant, **Kain'bigan**. The sushi team behind **Sudachi** add to their raw fish repertoire with **Tamashisoul Sushi Bar**.

Coi's pastry chef, **Matt Tinder**, has been promoted to corporate pastry chef for **Daniel Patterson Group**; **Nick Muncy** steps in as pastry chef at Coi. **Arnold Pulido (Va de Vi)** is the new chef at **Bin 38**.

Rangoon Super Stars opens in Berkeley in the first week of September. Closed since spring for remodeling, the San Francisco classic **Fog City Diner** re-debuts next month with a more modernized motif, new chef **Bruce Hill**, and a shortened name: **Fog City**. **Venga Paella** gets cooking in mid-September, bringing paella and tapas to Oakland from **Eduardo Balaguer**.

After nine years in business, **Luella** closes its doors Aug. 31, to be replaced by a new venture called **Stones Throw**. **Canteen** ends its run today.