



ITALIAN STREET FOOD

Arrosta

Arrosta is an Italian fast-casual cafe, known as a tavola calda or “hot table,” bringing the tastes, smells, and sounds of Italian street markets to Pearl and Oxbow in San Antonio. Inspired by the Italian word for “roast,” Arrosta seeks to deliver a fiery attitude with seasoned flavors and a dash of bohemian charm. Peter Selig and the Maverick Restaurant Group provide a uniquely Italian tavola experience featuring “elevated counter service,” a traditional all-day bar, and overflowing glass cases filled with baked goods and casual takeaway meals. Rows of banquettes set against palladian windows and burnt Sienna-colored walls provide a retreat for downtown professionals, friends, and neighbors to gather. Beautiful patio garden spaces offer alfresco seating conducive for leisurely people watching. The talented Chef Christopher Carlson of Maverick Texas Brasserie delivers a menu of bowls, sandwiches, salads, panini, fritti misto, cheese, and charcuterie. The main menu feature is Arrosta’s rotisserie meats sold by the pound. An all-day bar transitions from serving coffee drinks in the morning to Italian wines and beers in the evening. The affordable wine selection, curated by Director of Hospitality & Wine Joshua Thomas, delivers a 5-star experience in a casual hangout spot. Patrons can experience the passion of Italian street food in San Antonio for the first time, whether they are looking for a quick breakfast, alfresco lunch, casual dinner, or meal to bring home. Arrosta is the sister restaurant to Allora, the full-service coastal Italian restaurant next door.

Vision

Inspired by Italian street food yet uniquely Texan, Arrosta brings a new sense of diversity and imagination to Italian cuisine with the bohemian vibe of a hidden European cafe. Arrosta intends to redefine the Italian culinary experience in San Antonio through elevated counter service focused on affordable rotisserie meats, prepared salads, and takeaway bakery items with an all-day bar serving from “wake-up” to “wind-down.”

Mission

Service and hospitality are central to the Arrosta brand. Guests will feel instantly welcomed by well-designed spaces and friendly faces. Our trained staff will make each guest feel recognized, celebrated, and appreciated through their culinary journey, whether for a quick takeaway meal or long afternoons sipping espresso or Italian wines.

La Storia delle Sorelle

The folklore of Allora and Arrosta begins on the winding streets of Italy’s scenic Amalfi Coast. Here, the two daughters of a rugged fisherman and kind-hearted Pastaia played in the salty sea breeze and learned the family trades on bustling market mornings. Allora would always



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daydream, “and then we could learn to make pasta like mama, and then we could move to the States, and then we could open our restaurants.” Beautiful and refined, Allora was the sister with a passion for service, hospitality, and style. Arrosta, on the other hand, was much more bohemian, go with the flow, and fiery in her personality. Allora would focus on crafting delicate pasta dishes and serving the freshest seafood in her stylish restaurant. Arrosta would ignite a flame to roast meats and pour espressos in her casual tavola. After working in New York at a family trattoria, they kept hearing of the promise of a Wild Western frontier. So, they made their way to Texas. But, where to go? Austin...no...Houston...eh...ah, San Antonio, *allora!* Now, these two sisters are bringing Italian flavors unlike any other to the city of San Antonio. You will find their spirit of adventure in their inventive Italian-inspired cuisine with a touch of home and unparalleled service of the Allora and Arrosta restaurants.

Boilerplate

Arrosta is a fast-casual cafe, or tavola, bringing the flavors of Italian street markets to Pearl in San Antonio. Peter Selig and the Maverick Restaurant Group deliver a bohemian cafe experience, featuring elevated counter service and glass cases filled with baked goods and casual takeaway meals. Patrons can linger over work projects in cozy banquettes or retreat to the lush patio garden for relaxing breaks. Chef Christopher Carlson of Maverick Texas Brasserie delivers a menu of rotisserie meats sold by the pound in bowls, salads, and sandwiches, as well as salumi e formaggi, panini, and fritti misto. An all-day bar transitions from coffee drinks in the morning to Italian wines and beers at night. In bold Texas fashion, Arrosta brings Italian street food to San Antonio for the first time. Arrosta is the sister restaurant to Allora, the stylish full-service restaurant next door. For more information about Arrosta, visit www.ArrostaPearl.com.

Menu

Arrosta serves Italian street food inspired by the open-air markets of the Campania region, featuring rotisserie chickens, porchetta, sausages, braciola, salads, sandwiches, cups of fried foods, and charcuterie meat and cheese plates. Modeled after a traditional Italian cafe, or tavola calda, the bar offers all-day service, transitioning from espressos to spritzers to wine. The Arrosta menu features fast-casual meals like rotisserie plates and takeaway options for breakfast, lunch, and dinner.

Breakfast

Serving a selection of sweet and savory baked goods with hand-crafted coffee drinks.



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Lunch

Serving “Rotisol” rotisserie roasted chicken, beef, sausages, and pork fresh sliced by the pound for sandwiches, bowls, plates, and salads, plus a selection of grab-and-go sandwiches, soups, and salads.

Dinner

Serving “Rotisol” rotisserie roasted chicken, beef, and pork with the addition of savory snacks like fritti misto, panini-pressed sandwiches, charcuterie, and cheese.

Drinks

Serving a selection of espresso drinks, sodas & spritzers, Italian wines, and beers.

[View Full Menu - Coming Soon!](#)

Spaces

Arrosta includes 2,200 square feet of interior dining space in addition to 500 square feet of alfresco dining on the Oxbow building’s patio surrounding the tavola. The 2,700 square foot fast-casual cafe channels the spirit of an Italian tavola calda with rows of banquettes and a bustling counter-service bar flanked in Carrara marble and rich glazed Sienna tiles. Designed collaboratively by Joel Mozersky Design, Sanders Architecture, and Peter Selig, the fiery cafe allows over 100 guests to enjoy pastries, sandwiches, and espressos at the bar, banquettes, and alfresco dining spaces. Dozens of others can pick up takeaway meals for picnics, the office, or home.

Main Dining Room

Capacity: 40

The main dining room features rows of window banquettes lined against the perimeter and allows the energy of the counter-service bar to take center stage. Bentwood bistro chairs, marble top tables, and burnt Sienna and Amaro colors create a classic cafe feel that is distinctly Italian.

Bar

Capacity: 12



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The bar space is clad in contrasting white Carrara marble and rich glazed Sienna tiles. It serves as a hub for guests to order their meals, browse glass cases of pastries and takeaway meals, and sip espresso during their break.

Giardino Patio

Capacity: 50

The Giardino Patio includes inset banquettes in the archways of the facade, bistro tables, and ample space flowing into the lush and peaceful patio of the Oxbow. Here patrons can lounge under climbing foliage and relax to the sound of the courtyard fountain.

Team

President - Peter Selig

Peter Selig, the president of Maverick Restaurant Group, has more than 20 years of experience producing some of San Antonio's favorite dining establishments, including Maverick Texas Brasserie, Ácenar, and Biga. With the Allora and Arrosta concepts, he intends to redefine the expectation of Italian food in San Antonio, drawing on the diversity of the traditional Italian culinary arts and the creativity of New York Italian-style dining.

Chef/Partner - Christopher Carlson

Chef Christopher Carlson began his culinary career in one of the top-rated French restaurants in Chicago. From there, he made his way to San Antonio to leave his mark on a growing culinary scene. Chef Carlson worked as the Executive Chef at locally acclaimed restaurants like The Sandbar and Il Sogno before crafting wood-fired recipes at Maverick Texas Brasserie. At Arrosta, he is excited to direct the tavola's offerings, blending his love of Italian cuisine and classic, gas-flame French rotisserie.

Director of Hospitality & Wine/Partner - Joshua Thomas

Joshua Thomas earned his Advanced Sommelier Certification through the Court of Master Sommeliers, was named "Best New Sommelier" in 2013 by *Wine & Spirits Magazine*, and has worked in top-ranking Michelin Star restaurants in San Francisco. He returned home to San Antonio in 2018 to develop Maverick Texas Brasserie's wine program, named one of the top 100 places to drink wine in America in 2019 by *Wine Enthusiast Magazine*. Now, he is thrilled to exercise his knowledge of Italian wines at both Allora and Arrosta.



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Press Mentions

San Antonio Express-News

[2 new Pearl-area restaurants, one Italian, to open later this year from noted San Antonio restaurateur Peter Selig](#)

San Antonio Business Journal

[Biga owner opening restaurants at new Broadway office buildings](#)

San Antonio Current

[San Antonio restaurateur behind Biga and Acenar opening two new Italian spots near the Pearl](#)

Logos

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Photos

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Restaurant Contact

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Oxbow at Pearl

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Hours

Monday - Friday: 7:00 AM - 9:00 PM

Saturday - Sunday: 9:00 AM - 9:00 PM



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Social

Arrosta at Pearl

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