

# Round Table Pizza: Late Night and Group Options for Moraga

By Michael Lupacchino



The new interior of Moraga's Round Table.

Photos provided

The Round Table Pizza restaurant in Moraga is tucked away in between a 24-hour Fitness and the Saint Mary's College Rheem Campus at the intersection of Moraga Road and Rheem Boulevard. Though the location has served the Moraga community for years, the store itself hadn't been updated in years and due to its location, there has been unaware that there is even a Round Table in Moraga.

Greg Merritt has owned the Round Table Pizza in neighboring Lafayette since 1992. The opportunity to take over the Moraga location materialized last year and on Nov. 1, 2015, Merritt officially took over. His first task as

new owner, give the store a make-over. "We went through the process of going through the town of Moraga to get permits to remodel the restaurant, and that took a few months. We just completed the remodel of our store," said Merritt.

Round Table is a Northern California institution. Its first restaurant opened in Menlo Park in 1959 and over the years has expanded to become a major pizza chain in California as well as in Alaska, Arizona, Hawaii, Nevada, Oregon and Washington. The chain offers a mixed menu of pizzas, wings, sandwiches, and their signature garlic parmesan twists. Some locations, like the one in Moraga, also

feature a salad bar and beer on tap.

A full-service family restaurant, the newly remodeled location features eight large screen TVs —just in time for bowl season — a banquet room that is available for parties and private functions, a game arcade area, and a newly expanded beer selection with eight craft beers on tap. Additionally, Merritt has expanded the hours of operation from the previous owners. Monday through Wednesday the store is open from 11 am to 9 pm, until 10 pm on Thursday and Sunday, and on Friday and Saturday the Round Table is open until 11 pm. These new hours of operation make Round Table one of the few restaurants in Moraga that have operating hours beyond 9 or 9:30 pm.

Chai Saechao, the Operations Manager, said that "we want to be the place for the (Moraga) community to come and to have a good time." Merritt and Saechao want the Round Table to be a gathering place for families and for individuals looking to get a good meal and to even watch the game as well as a variety of other programming on the eight television screens on display throughout the restaurant. The restaurant also offers delivery for those not wanting to make a trip into town.

Next on the agenda is to have the front of the store remodeled. Merritt states that they are in the process of creating plans to present to the town to be able to update the front of the building this spring. Ac-

ording to Merritt, many people in the community had no idea that the inside of the building was recently updated as the outside features the same storefront that has been there for years.

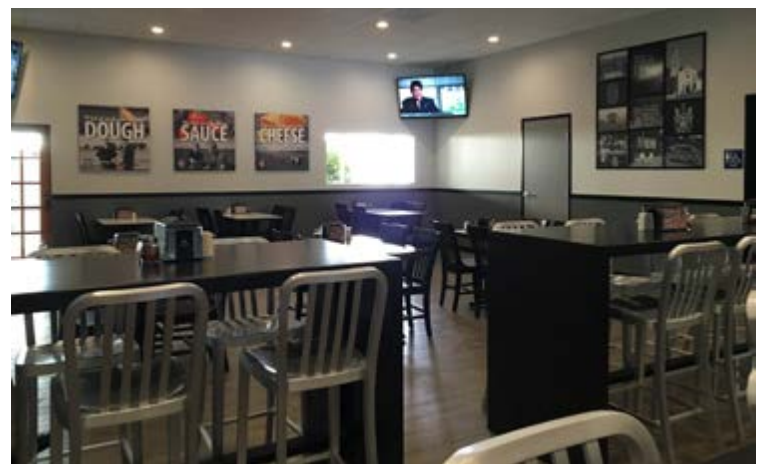
Merritt always knew he wanted to open up shop in Moraga. "Since we were next door for so many years in Lafayette, opening in Moraga seemed like the perfect match for us," he said. Merritt also mentioned having Saint Mary's College as a central fixture in Moraga was a plus. He hopes that the restaurant will become popular among Saint Mary's students, especially with its expanded hours of operations. Students, staff, and faculty can present their Saint Mary's ID for a discount. Merritt and Saechao have also been hard at work building partnerships with the college and other local area schools. They just made a deal with the Saint Mary's basketball team and will be running promotions and handing out pizzas

at games.

Saechao met with leaders of many student organizations on campus and gave a presentation on fundraising opportunities. According to Merritt "We're open to help any organization with fundraisers. We donate 20 percent of the proceeds from these types of events to the organizations and their causes." Both Merritt and Saechao are enthusiastic about building relationships with the community. They would love to see local youth groups and sports teams as well as school groups use their new private dining areas for events.

Stop by the newly remodeled Round Table Pizza at 361 Rheem Blvd, Moraga, CA 94556 or give them a call at (925) 376-1411 for delivery or carry-out.

Lamorinda Weekly business articles are intended to inform the community about local business activities, not to endorse a particular company, product or service.



## Business Bites

By Paula King

### New Restaurant Concept at Theatre Square

For six years, Table 24 in Orinda's Theatre Square brought a neighborhood comfort food vibe to local foodies who appreciated its organic and local ingredients. Table 24 served its final patrons on Nov. 6 and closed the restaurant for a few weeks to make way for its new concept called Wild Magnolia.

"You all have contributed to our years of success and we thank you from the bottom of our hearts," Table 24 owner Michael Karp said to its patrons. "We look forward to seeing you all at our grand opening later in November."

After Thanksgiving, Wild Magnolia will open with a fresh look, a menu featuring seasonal and sustainable items, lighter and healthier options for the lunch crowd and future Jazz Brunch in the works. At the bar, Wild Magnolia will serve local craft beers, an impressive wine list and artisan cocktails.

Another unique element to the new restaurant concept is that it will have a guest chef program for diners to sample the results of diverse culinary skills. Groups of patrons will also be able to enroll in small or medium creative cooking classes there.

Table 24 co-creator with Karp, Dianna Davis-Condon of Dianna Condon Cuisine, is the visionary for Wild Magnolia and plans to bring her catering and cooking background to the mix. Its executive chef will be Jose Ulises Santiago and he will be in charge of the daily changing menu.

### Moving Closer to Home

Owners of Pollak & Pollak Wealth Management, Orinda residents Scott and Michelle Pollak, recently moved their head-

quarters to their hometown. An open house recently took place for the office now located 25 Orinda Way, Suite 205.

Pollak & Pollak was formerly located in San Francisco, but the Pollaks have lived in Orinda for a decade and decided to relocate their business last summer. They said that they are very excited to begin a new chapter in Orinda.

As a private wealth advisory practice of Ameriprise Financial Services, Inc., Pollak & Pollak offers help with retirement planning, employee stocks, tax options and investments. For more information on their services, visit [www.pollakandpollak.com](http://www.pollakandpollak.com) or call 925-905-9890.

### The Buzz on the New Barbershop in Town



SHARP Barber Shop, which opened just 11 weeks ago at 1001 Oak Hill Rd. in Lafayette, brings a little bit of old-fashioned tradition back to men's hair styling. They offer three services: hot towel straight razor shaves, beard trims

and haircuts.

"Lafayette has been very welcoming and we look forward to meeting more of this amazing community," says SHARP's EJ Colberg. Call for appointments, 925-478-9424.

### Chamber Music

The local Chambers of Commerce are busy this time of year. **Moraga Chamber Holiday Mixer**, 7 to 9 p.m. Tuesday, Dec. 6. Moraga Royale, 1600 Canyon Road \$15 per (payment can be made at the door). RSVP - [kathe@moragachamber.org](mailto:kathe@moragachamber.org) or (925) 323-6524

Please bring an unwrapped toy. They are joining forces with 5 A Rent A Space and the Moraga Lion's Club collecting unwrapped toys for Bay Area Crisis Nursery and other local charities that support underprivileged children locally.

**Lafayette Chamber December Holiday Mixer**, 5:30-7:30 p.m. Wednesday, Dec. 7, Bank of the West, 3583 Mt. Diablo Blvd. Food from award-winning restaurants and caterers. \$10 for members; \$20 for non-members or bring at least 3 canned food items for Food Bank and admission is FREE.

**The Orinda Chamber of Commerce** will hold a holiday mixer at 5 p.m. on Dec. 8 at Hilton House, 21 Orinda Way in Orinda. Entertainment and refreshments will be served. Free fun and mingling opened to all chamber members and interested guests.

If you have a business brief to share, please contact [storydesk@lamorindaweekly.com](mailto:storydesk@lamorindaweekly.com).

## Avoid the Malls and Shop Locally This Season

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Great gift idea from Sanvitalia: tea towels.

Every corner, table and shelf in the store is filled with something beautiful you likely won't find elsewhere. There are exquisite 100 percent Egyptian bath towels, available in 60 colors; a collection of coffee-table quality cookbooks; the most incredible wooden hand-turned bowls from Spencer Peterman, who gets his wood

from fallen trees; and candles, which are actually more like art pieces, made from 100 percent natural raw materials. There are serving pieces, place mats, cooking utensils and an excellent assortment of the popular Le Creuset cookware (at the same price, or possibly slightly less, than at most high end cookware stores, Marconi said.)

1409 Moraga Way, Moraga. Open Tues. - Fri. 11 a.m. - 6 p.m.; Sat. and Sun. 11 a.m. - 5 p.m.

### Pomegranate Balsamic Vinegar

Is there a cook on your list? If so, your first stop should absolutely be **Amphora Nueva**, featuring the largest and freshest selection of extra virgin olive oils and aged balsamic vinegars on tap, all available for tasting. Employee Sharon Leone, who is unabashedly passionate about olive oils and balsamic vinegars, is happy to tell you her favorites (Pomegranate balsamic, "my absolute favorite," and **Corancosa** olive oil, "the best thing ever," Leone said), as well as share a variety of recipes and cooking ideas. With over 20 olive oils and an equal number of aged balsamics (with prices starting at \$7 for

a small bottle), as well as jams, tea towels and personalized gift packs, this is the perfect spot to get a gift for your friends, co-workers or yourself.

7 Fiesta Lane, Lafayette. Open Sun. - Thurs., 10 a.m. - 6 p.m.; Fri. and Sat. 10 a.m. - 7 p.m.

### Clocks and Home Décor

An old song by Chicago asked, "Does anybody really know what time it is?" At **Clocks, Etc.**, everyone who walks in can answer that question. For 40 years, owners Scott Hampton and Wendy Tamis have made sure of that with an inventory of hundreds of clocks in every shape, size, material and style. There are clocks to match every décor and accommodate every age and interest. And then there's the Etc. part: candles, bird feeders, wind chimes, decorative pillows, ceramic boxes, lamps, garden accessories, nightlights, ornaments and holiday décor. There is definitely something for everyone on your list in this incredible store; and if you're there on the hour, you'll enjoy a cheerful symphony of sound.

971 Moraga Rd., Lafayette. Open Mon. - Sat. 10 a.m. - 6 p.m.; Sun., 11 a.m. - 5 p.m.

### Cookbooks and Fine Serving Dishes

**Indigo & Poppy** sees the beauty in every room of the house and celebrates fine California living in everything it offers. Owner Thad Mirt believes happiness can be found in any well-chosen object, whether it's a painting, a rug or a vase. Elegant furnishings as well as high-quality accessories that make a home inviting are beautifully showcased, including candles, holiday décor, French soaps, coffee table books and cookbooks, and serving pieces and dinnerware in many different colors and patterns, "not what you'd see in most stores," Mirt said. They also carry their own line of olive oils, balsamic vinegars, marinades and, according to Mirt, their very popular caramel sauce with cognac. Some of their more unique gift items include dog leashes that light up; a Warriors cheese board and, for the kids, the Indoor Snowball Fight, a bucket of white balls that actually feel like snowballs.

1009 Oak Hill Rd., Lafayette. Open Mon. - Sat. 10 a.m. - 5:30 p.m.

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