

Jon Darsky of San Francisco's Del Popolo makes pizza in a repurposed 20-foot shipping container.



WHAT'S NEW ON PLANET PIZZA

From \$180,000 pizza trucks to deep-fried crusts, here's a roundup of openings, innovations and trends in the world of sauce, cheese and dough. **By Christine Quinlan**

The West

Ciccio; Yountville, CA

Winemaker-turned-restaurateur Frank Altamura uses ingredients from his nearby Napa ranch—to tomatoes for sauce, pork for sausages—to make wood-fired pizzas. The wine list is all local and includes Altamura's stellar Sangiovese. 6770 Washington St.; ciccionapavalley.com.

Redd Wood; Yountville, CA

Richard Reddington, who runs the elegant Redd down the street, goes casual at this industrial-chic Napa trattoria. The focus is on *salumi*, antipasti, well-priced wines and rustic pizzas with crispy, ultra-thin crusts. "It's a place for an impromptu meal or a reprieve from wine tasting," says Reddington. 6755 Washington St.; redd-wood.com.

Del Popolo, San Francisco

Jon Darsky, a former *pizzaiolo* at San Francisco's excellent Flour & Water, has repurposed a 20-foot shipping container to create his impressive mobile pizza restaurant. The setup includes a handmade wood-burning oven from Naples that's protected with massive air bags during transit. *Various locations; delpopolosf.com.*

Casey's Pizza Truck, San Francisco

East Coast transplant Casey Crynes was making pizza on the street, using a modified 18-inch Weber grill, before outfitting a former laundry truck with a gas-fueled oven last year. His crust, a recipe two years in the making, gets perfectly crispy after four minutes in the 700-degree oven. *Various locations; caseyspizzas.com.*

INSIDE SCOOP

The Del Popolo rig cost \$180,000 to build and weighs 14 tons, including a 5,000-pound pizza oven that heats up to 800 degrees.



Stella Rossa; Santa Monica, CA

Mathematician-turned-chef Jeff Mahin tested 30 dough recipes before he settled on his salty, puffy crust. He's no traditionalist, topping his pies with purple kale, chèvre and fennel. *2000 Main St.; stellarrossapizzabar.com.*

800 Degrees, Los Angeles

From the folks behind Umami Burger: fast artisanal pizza. Each pie is made to order, cooks in 60 seconds and costs only \$6. *10889 Lindbrook Dr.; 800degreespizza.com.*

Oven and Shaker; Portland, OR

Pizza and cocktails get equal thought at this serious pizza bar. The Neapolitan-style pies pair with cocktails in three categories: Fresh, Dry and Strong. *1134 NW Everett St.; ovenandshaker.com.*



Pizza meets cocktails at Oven and Shaker.

GLOBAL PIZZA HIT LIST

Jon Rimmerman, the founder of wine purveyor Garagiste.com, travels the world looking for unusual bottles for his customers—and mind-blowing pizzas for himself. Here, some of the pizza obsessive's favorites:

DA MICHELE, NAPLES

"A perfect Margherita in the spot where, arguably, pizza was born." damichele.net.

FRANCO MANCA, LONDON

"Local ingredients and attention to detail are on par with Brooklyn's Franny's." francomanca.co.uk.

LA BRICIOLA, PARIS

A perfectly thin, blistered crust. "Don't ask for directions; locals want to keep it for themselves and will deny it exists," he says. 64 Rue Charlot, 3rd arr.

LA MEZZETTA, BUENOS AIRES

"A torrent of bubbling cheese over a thick crust with hardly any sauce." Avenida Alvarez Thomas 1321.

SAVOY, TOKYO

"I came here with a family from Rome, and it was so good, they actually cried." 2-7-10 Kamimeguro, Meguro-ku.

The South

Garage Bar; Louisville, KY Chef Michael Paley, owner of local favorite Proof on Main, serves Italian-meets-Southern pizzas—like Margherita topped with country ham—inside a renovated auto-repair garage. *700 E. Market St.; garageonmarket.com.*

The Backspace, Austin The wood-burning oven heats to 1,000 degrees, producing a super-blistered crust at this spot behind Parkside restaurant. The chefs spent months developing a special

dough to stand up to the heat. *507 San Jacinto Blvd.; thebackspace-austin.com.*

Harry's Pizzeria, Miami

Chef Michael Schwartz has always been great with a wood-burning oven; now he's making pizzas in one at his new Design District outpost. His go-to cheese is Trugole, which melts like mozzarella but is more stretchy and gooey (see recipe, p. 56). *3918 N. Miami Ave.; harryspizzeria.com.*



Local zucchini tops a pie at Garage Bar.

The Midwest

Bar Toma, Chicago Chef Tony Mantuano lets his dough rise for 48 hours, which he says makes it lighter. Unusual toppings include goat cheese and dates. *110 E. Pearson St.; bartomachicago.com.*

Mani Osteria; Ann Arbor, MI

Adam Baru worked under restaurateur Danny Meyer before returning to his hometown to open his first restaurant. Wood-fired ovens turn out pies like the Farmers' Market, loaded with local vegetables. *341 E. Liberty St.; maniosteria.com.*

» COMING SOON

Pastaria by Niche, St. Louis

Gerard Craft spent time in Italy before opening this new pizza-and-pasta spot. Aspiring pizzaolos can also buy his pizza flour. *7734 Forsyth Blvd.; pastariastl.com.*

Fennel-and-Sweet-Onion Pizza with Green Olives

ACTIVE: 1 HR; TOTAL: 3 HR
MAKES FOUR 10-INCH PIZZAS

At his terrific new spot, Harry's Pizzeria, Miami chef Michael Schwartz uses brown ale and whole-wheat flour to flavor his chewy crust. Toppings can range from potato and house-cured bacon to this pie, made with Pernod-braised fennel, caramelized onions and Trugole, a semisoft Italian cheese that melts beautifully.

DOUGH

- 1 package active dry yeast (¼ ounce)
- 1 teaspoon honey
- 2½ cups all-purpose flour, plus more for dusting
- ½ cup whole-wheat flour
- ½ cup brown ale
- 1 tablespoon extra-virgin olive oil
- 1 teaspoon kosher salt

TOPPINGS

- 2 tablespoons extra-virgin olive oil, plus more for brushing
- 1 fennel bulb, cut into 8 wedges
- ¼ cup dry white wine
- ¼ cup Pernod
- 1 cup chicken stock
- Salt and freshly ground pepper
- 1 very large sweet onion, thinly sliced
- 1 pound shredded Trugole or fresh Asiago cheese
- 8 large pitted green Sicilian olives, coarsely chopped
- Basil leaves, for garnish

1. MAKE THE DOUGH In the bowl of a standing mixer fitted with the dough hook, combine the yeast, honey and ¼ cup of warm water. Let stand until foaming, about 4 minutes. Add the 2½ cups of all-purpose flour and the whole-wheat flour, ale, olive oil, salt and ½ cup of water and mix at medium speed until a smooth dough forms, about 5 minutes. Transfer the dough to a work surface and knead for 2 minutes. Lightly oil the bowl, return the

dough to it and cover with plastic wrap. Let the dough rise in a warm place until very billowy, about 1 hour.

2. MEANWHILE MAKE THE TOPPINGS In a skillet, heat 1 tablespoon of the olive oil. Add the fennel and cook over moderate heat, turning once, until lightly browned, 5 minutes. Remove from the heat and add the wine and Pernod. Return the pan to moderate heat and cook until the liquid has evaporated, about 2 minutes. Add the chicken stock to the skillet. Cover and simmer over moderately low heat, turning the fennel once, until very tender and the liquid is nearly evaporated, about 20 minutes. Season with salt and pepper. Transfer the fennel to a cutting board and coarsely chop it.

3. Meanwhile, in another skillet, heat the remaining 1 tablespoon of olive oil. Add the onion, cover and cook over moderate heat, stirring once or twice, until softened, about 3 minutes. Uncover and cook until the onion is caramelized, about 20 minutes. Add a few tablespoons of water to the skillet to prevent scorching.

4. Preheat the oven to 500°. Preheat a pizza stone as close to the oven bottom as possible for 20 minutes. Punch down the dough and divide it into 4 balls. Set the balls on an oiled baking sheet and cover with oiled plastic wrap. Let stand for 15 minutes.

5. On a floured surface, roll or stretch one dough ball to a 10-inch round. Set the round on a floured pizza peel, shaking it gently so it doesn't stick. Brush the edge of the dough with oil. Add one-fourth of the cheese, followed by one-fourth each of the braised fennel, caramelized onion and olives. Slide the pizza onto the stone and bake until bubbling on top and the crust is deeply golden, 8 to 10 minutes. Transfer the pizza to a cutting board, sprinkle with basil and cut into wedges. Repeat with the remaining dough and toppings.

MAKE AHEAD The dough can be frozen for up to 1 month.

WINE Juicy, minerally Italian white: 2010 Beni di Batasiolo Gavi.

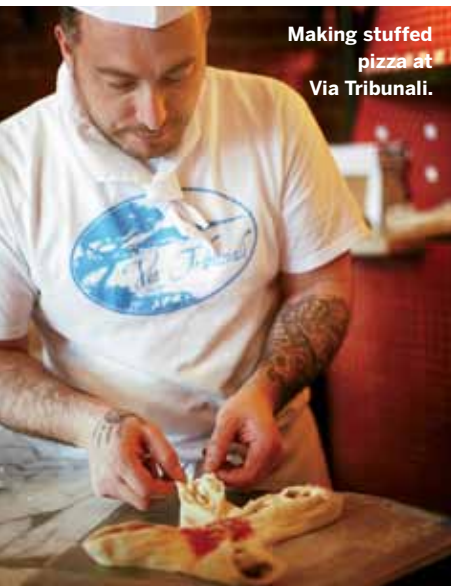


New York City

Forcella Though it sounds like an abomination, *montanara*, or fried pizza, is a Neapolitan tradition. The dough is deep-fried, then topped and baked, adding a depth of flavor. Last year, Giulio Adriani introduced New Yorkers to the delicacy at Brooklyn's Forcella; he's since opened a Manhattan location. *334 Bowery; forcellaeatery.com.*

Don Antonio by Starita Roberto Caporuscio, of New York's Kesté, has partnered with his mentor, Antonio Starita, a third-generation Italian *pizzaiolo*. Their pizzeria serves 50 different pies—including fried *montanara*. *309 W. 50th St.; donantoniopizza.com.*

Ribalta The first US location of an Italian chain has three ovens—a wood one for Neapolitan, a convection one for Roman-style pizza and a brick one for other styles. It will also be home to New York's first branch of Scuola Italiana Pizzaioli, Italy's famed pizza school. *48 E. 12th St.; ribaltapizzarestaurant.com.*



Making stuffed pizza at Via Tribunali.



Arugula-and-prosciutto pizza at Michael White's Nicoletta.

Midwestern-Style Pizza in NYC

New York pizzerias love to tout their Italian bonafides, but chef Michael White's new restaurant references a far less famous pizza destination: Wisconsin. White worked at Domenico's in Beloit as a teenager and says the pies at his soon-to-open *Nicoletta* will resemble the crisp-crust versions he ate there. "There won't be any need to fold over the slice, like you do with floppy New York-style pizza," says White. Even the mozzarella will be from Wisconsin. "We're all trying to capture those childhood tastes, right? I'm chasing the pizza of my youth." *160 E. Second Ave.; nicolettanyc.com.*

Rubirosa Hard to believe, but it can be tough to find good Italian food in and around Little Italy. No more: Rubirosa, run by Angelo "AJ" Pappalardo, specializes in a thin-crust pie that dates back to a 51-year-old family recipe from Staten Island. The Pappalardos also added a gluten-free pizza dough to the menu. *235 Mulberry St.; rubirosanyc.com.*

Sottocasa The old floors of this Brooklyn pizzeria couldn't handle the weight of the 4,000-pound pizza oven that owner Luca Arrigoni had ordered, so he hired a crane to lift it three stories over the building and into the backyard. Arrigoni then built walls around the hearth, where he now makes the Neapolitan-style pies he mastered at Kesté. *298 Atlantic Ave.; sottocasanyc.com.*

Via Tribunali Seattle espresso-and-pizza-empire builder Mike McConnell just opened branches of his Caffé Vita espresso bar and Via Tribunali pizzeria in New York City. The Neapolitan-style pizzas have puffy crusts that cook in just 45 seconds in an oven made with imported bricks—from Naples, of course. The house specialty is a stuffed pizza: dough wrapped around sausage, mozzarella, smoked provolone, spinach, cherry tomatoes and broccoli rabe. *122 Ludlow St.; viatribunali.net.*

» COMING SOON

Franny's This Brooklyn favorite will move to a new, larger home nearby this fall, which will also offer lunch and takeout. This will hopefully cut down on the two-hour waits for the featherlight pizzas. *348 Flatbush Ave.; frannysbrooklyn.com.*

12 NEW CLASSICS

The artisanal pizza boom has spread from coast to coast. Below, a list of our favorites, many run by star chefs who have become pizza fanatics themselves.

ATLANTA
Antico Pizza
anticopizza.it.

BIRMINGHAM, AL
Bettola
bettolarestaurant.com.

BOULDER, CO
Pizzeria Locale
pizzeria locale.com.

CHICAGO
Great Lake
773-334-9270.

LOS ANGELES
Pizzeria Mozza
pizzeria mozza.com.

NEW YORK CITY
Lucali
718-858-4086.

NEW YORK CITY
Motorino
motorinopizza.com.

OAKLAND, CA
Pizzaiolo
pizzaiolo oakland.com.

PHILADELPHIA
Osteria
osteriaphilly.com.

SAN FRANCISCO
Flour + Water
flourand water.com.

SAN FRANCISCO
Una Pizza
Napoletana
unapizza.com/sf.

SEATTLE
Delancey
delancey seattle.com.