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## Township welcomes new gourmet pizza development

By Andrea Zarczynski  
C & G Staff Writer

**BLOOMFIELD TOWNSHIP** — The new Crust Pizza Wine Bar on Telegraph is proving to be anything but cheesy in Bloomfield Township. Township Planning and Building Director Patricia McCullough said the new business is a benefit to the community.

The restaurant opened Dec. 12 at 6622 Telegraph Road in the Bloomfield Plaza shopping center, located at the southwest corner of Maple and Telegraph roads. A second location has been open for some time at 2595 Rochester Road in Rochester Hills.

“We are very much looking forward to Crust Pizza joining the Bloomfield Plaza shopping center,” McCullough said. “The restaurant is offering a unique new type of pizza for that plaza — something that we believe the township residents will enjoy.”

Township trustees issued officials at Crust a certificate of occupancy on Dec. 11, and Crust made a proposal to move into its current space — vacant at the time — to the managing company of the plaza, Schostak Brothers and Company.

Crust is known for making Neapolitan pizza, a simple style for which toppings are to beautify the main staple of the pie — the crust. Individualized, thin-crust pizzas are made from scratch using handcrafted methods and upscale ingredients. All pies are fired in an oven at 900 degrees and cook in 90 seconds.

Toppings range from caramelized sweet onions, to roasted red peppers to imported goat cheese, fennel sausage and prosciutto. The Shroom Pizza includes cremini, shiitake, Portobello and oyster mushrooms. Build-your-own pizza, soups, salads and pasta entrees are available for lunch or dinner.

Individual pizzas are said to be large enough for sharing, and wine and dessert selections rotate every six weeks. Individual portion desserts under \$1.95 each can be mixed and matched to include up to five tastings per tray of key lime pie, cookies and cream, carrot cake, mint green tea and white and dark chocolate mousse. Cappuccino and espresso are also available.

An open kitchen and dining room allow customers to watch chefs at work while full-service bartenders create signature cocktails and pour from a rotating stock of 35 wines.

Curtis Nordeen owns Crust with brother Greg Nordeen and friend Jon Sherer. Sherer has experience working as a Chicago mercantile commodities exchange trader and has performed several real estate transactions in the past. The Nordeen brothers have more than 45 years of restaurant experience combined related to tasks such as researching and developing menu items for TGIF Friday’s. Curtis was the original managing partner of The Capital Grille in Troy.

Owners of Crust came up with the idea to open their restaurant while discussing a Minneapolis restaurant where Curtis once enjoyed traditional Neapolitan pizza.

“I loved what they did,” Curtis said. “We basically started wondering how to take it to the next level. We felt like it would be a concept that people would enjoy — we’re focused on simple food with high quality, fresh ingredients.”

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