

The Restaurant Reporter: Artisanal Pizza at Bon Appétit Features at Epicurious.com

## The Restaurant Reporter: Artisanal Pizza

Around the country and around the world — where to go now



Charlie Hallowell at Oakland's Pizzaiolo

The Restaurant Reporter: Artisanal Pizza, plus San Francisco, Portland, and Minneapolis at Bon Appétit Features at Epicurious.com 06/13/2007 07:18 AM

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### THE DISH: ARTISANAL PIZZA

Seasonal, fresh-off-the-farm toppings, wood-fired ovens, and crust-crazy chefs are defining the latest pizza craze.

**Detroit** At Crust Pizza + Wine Bar in Rochester Hills, it's no secret what part of the pizza they've perfected. The Neapolitan-style pies (i.e., handmade, thin, and crunchy) are best enjoyed with minimal toppings — cheese, tomatoes, anchovies, olives, and a drizzle of olive oil. *Perfetto*. (2595 Rochester Road, Rochester Hills; 248-844-8899)

**New York** Some say Anthony Mangieri is a pizza-making genius. Decide for yourself at his Una Pizza Napoletana in the East Village. The earnest menu consists only of wine, beer, and four perfect pies. (349 East 12th Street; 212-477-9950)

**Chicago** For the pizza at Spacca Napoli, the passionate Jonathan Goldsmith goes for authenticity by using almost exclusively Italian imported ingredients: *mozzarella di bufala*, San Marzano tomatoes, and Molino Caputo flour. One slice and you'll relish the difference. (1769 West Sunnyside Avenue; 773-878-2420)

**Houston** It's really no surprise that the pizzas at Dolce Vita Pizzeria & Enoteca arrive with perfect crust (chewy and crispy at the same time) and first-rate toppings (shaved fennel, bottarga). Chef-owner Marco Wiles also runs Da Marco, arguably the best Italian restaurant in town. (500 Westheimer Road; 713-520-8222)

**Phoenix** Arizona is home to some of the country's best pizza makers (think Chris Bianco of Pizzeria Bianco). The newest star is Cibo's Guido Saccone, who grew up outside Naples — the home of pizza as we know it. (603 North Fifth Avenue; 602-441-2697)

**Portland, Oregon** Monday's pizza night at Ken's Artisan Bakery became so popular (and overcrowded) that owner Ken Forkish, the city's best baker, had only one option: to open Ken's Artisan Pizza. Try the excellent version topped with crumbled fennel sausage, caramelized onions, and Calabrian chiles. (304 Southeast 28th Avenue; 503-517-9951)

**Los Angeles** The much-anticipated Pizzeria Mozza is the brainchild of La Brea Bakery founder Nancy Silverton and Mario Batali. Silverton's influence is seen in the perfect bread-y crust, which features toppings like speck and arugula, or house-made fennel sausage and red onion. (641 North Highland Avenue; 323-297-0101)

**Oakland** At Pizzaiolo, chef Charlie Hallowell bakes perfectly charred wood-fired pizzas, a skill he mastered while working at nearby Chez Panisse. His potato, olive, rosemary, and Fontina cheese version is habit-forming. (5008 Telegraph Avenue; 510-652-4888)