

realistic_restaurant_reviews

Title	Date	Rating
Best pizza in town	2024-03-15	5
Disappointed with service	2024-02-20	2
Authentic Italian experience	2024-01-05	5
Overpriced for what you get	2024-03-01	3
Great gluten-free option	2024-02-15	4
Family night favorite	2024-03-10	5
Greasy and disappointing	2024-01-25	2
Hidden gem for vegans	2024-02-28	5
Mediocre at best	2024-03-05	3
Late night savior	2024-01-15	4
Spicy special was too much	2024-02-10	2
Perfect thin crust	2024-03-18	5
Dirty restaurant	2024-01-20	1
Best Hawaiian in the city	2024-02-25	5
Too much sauce	2024-03-08	3
Amazing Detroit-style	2024-01-10	5
Inconsistent quality	2024-02-08	3
Perfect for lunch specials	2024-03-12	4
Too noisy for conversation	2024-01-30	3
Best white pizza ever	2024-02-18	5
New owners ruined it	2024-03-03	2
Creative seasonal specials	2024-01-12	5
Epic meat lovers option	2024-02-22	4
Burnt crust ruins it	2024-03-07	2
Perfect for big groups	2024-01-23	5
Undercooked in the middle	2024-02-12	2
Phenomenal crust	2024-03-20	5
Skimpy on toppings	2024-01-18	3
Excellent beer pairing suggestions	2024-02-27	5
Too salty	2024-03-02	2
Perfect NY-style slices	2024-01-08	5
Terrible delivery experience	2024-02-14	1
Innovative toppings	2024-03-16	5
Not enough cheese	2024-01-28	3
Perfect crust-to-topping ratio	2024-02-05	5
Rude staff ruined the meal	2024-03-11	2
Excellent for takeout	2024-01-13	4
Too expensive for pizza	2024-02-19	3
Fresh ingredients make the difference	2024-03-04	5
Tiny portion sizes	2024-01-26	2
Excellent Chicago deep dish	2024-02-23	5
Too greasy to enjoy	2024-03-09	2
Perfect balance of flavors	2024-01-16	5
Bland sauce needs work	2024-02-09	3
Excellent customer service	2024-03-17	5
Doughy and undercooked	2024-01-21	2
Perfectly crispy crust	2024-02-24	5
Way too much oregano	2024-03-06	2
Authentic coal-fired perfection	2024-01-03	5
Refrigerated dough taste	2024-02-16	2
Perfect for picky eaters	2024-03-13	4
Sauce like ketchup	2024-01-27	2

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Perfect pepperoni placement	2024-02-17	5
Not worth the wait	2024-03-14	3
Crispy yet chewy perfection	2024-01-19	5
Too much cornmeal	2024-02-13	3
Incredible vodka sauce base	2024-03-19	5
Cold center burnt edges	2024-01-22	2
Perfect sauce-to-cheese ratio	2024-02-26	5
Weird aftertaste	2024-03-01	2
Outstanding variety of options	2024-01-07	5
All style no substance	2024-02-21	3
Perfect temperature every time	2024-03-15	5
Stale-tasting crust	2024-01-29	2
Excellent wine pairings	2024-02-07	5
Too much garlic	2024-03-08	3
Perfect for kids' parties	2024-01-11	5
Toppings slide right off	2024-02-11	2
Expert-level pizza folding	2024-03-10	5
No flavor distinction	2024-01-17	3
Righteous ranch drizzle	2024-02-03	5
Too much cheese	2024-03-04	2
Perfect crunch factor	2024-01-24	5
Burned mouth on first bite	2024-02-20	2
Superior ingredients make the difference	2024-03-18	5
Underwhelming and basic	2024-01-09	3
Excellent attention to cooking time	2024-02-22	5
False advertising on size	2024-03-12	2
Perfect ingredient distribution	2024-01-06	5
Lackluster veggie options	2024-02-19	3
Ideal char-to-chew ratio	2024-03-03	5
Cheese solidified too quickly	2024-01-31	2
Brilliant buffalo chicken pizza	2024-02-15	5
No-cheese option was all sauce	2024-03-11	2
Outstanding breakfast pizza	2024-01-14	5
Painfully obvious cheap ingredients	2024-02-08	2
Perfect for late-night cravings	2024-03-07	5
Too thin to be satisfying	2024-01-25	3
Masterful use of olive oil	2024-02-28	5
Absurdly small slices	2024-03-05	2
Perfect balance of herbs in the sauce	2024-01-02	5
Tough leathery crust	2024-02-04	2
Exceptional spinach ricotta pie	2024-03-09	5
Sloppy presentation	2024-01-13	3
Brilliant seasonal rotation	2024-02-23	5
Way too much crust	2024-03-16	2
Perfect textural contrast	2024-01-18	5
Unmelted cheese in the center	2024-02-06	2
Innovative flavor combinations	2024-03-13	5
Burned bottom raw top	2024-01-20	1
Perfect for watching sports	2024-02-27	4
Sauce had an odd chemical taste	2024-03-02	2
Outstanding wood-fired perfection	2024-01-04	5
Too much salt in the dough	2024-02-10	2
Excellence in simplicity	2024-03-19	5

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Suspiciously uniform toppings	2024-01-30	3
Perfect niche for Roman-style pizza	2024-02-25	5
Pizza barely survived the drive home	2024-03-04	2
Magnificent flavor layering	2024-01-15	5
Crust like cardboard	2024-02-12	2
Perfect for large parties	2024-03-14	5
False advertising on ingredients	2024-01-08	1
Supreme quality control	2024-02-18	5
Pizza arrived upside-down	2024-03-06	1
Exceptional sauce-making technique	2024-01-26	5
Too much emphasis on appearance	2024-02-14	3
Brilliant use of fermented dough	2024-03-17	5
Excessive grease pooling	2024-01-22	2
Perfect for dietary restrictions	2024-02-09	5
Tasteless cheese substitute	2024-03-01	2
Masterclass in proper baking	2024-01-10	5
Tomato sauce tasted rancid	2024-02-16	1
Perfect buffalo mozzarella application	2024-03-20	5

Review

The crust was perfectly crispy on the outside and chewy inside. Their signature pepperoni pizza had the perfect ratio of sauce to toppings. While the pizza itself was decent, we waited over an hour for delivery despite being told it would be 30 minutes. When it finally arrived, it was still hot. This place reminds me of the pizzerias in Naples. Their wood-fired Margherita pizza has that perfect char, fresh basil, and mozzarella. \$24 for a medium pizza with just two toppings seems excessive. The ingredients were fresh and the crust was good, but not amazing. As someone with celiac disease, finding good gluten-free pizza is a challenge. Their cauliflower crust was one of the best I've tried. We bring our kids here every Friday night. The staff always make them feel special, providing dough for them to play with. I had high hopes based on the reviews, but my pizza was swimming in grease. The crust was undercooked in the center, and the toppings were soggy. I can't believe how good their vegan pizza is! They make their own cashew cheese that actually melts properly, and their vegetables are fresh. Nothing terrible but nothing special either. The crust was okay, toppings were standard, and service was fine. It's the kind of place you go to when you're in a pinch. Open until 2am on weekends, this place has saved me many times after a night out. Their slices are huge, reheated perfectly. Their 'Firebreather' pizza should come with a warning label. It wasn't enjoyably spicy - it was painfully hot to the point where you can't eat it. If you're a thin crust fan, this is your place. Cracker-thin, crispy all the way through, yet somehow still has a nice chew. The toppings were good. I was shocked at the state of this place. Tables were sticky, floors were dirty, and I could see into the kitchen which didn't look clean. I know Hawaiian pizza is controversial, but if you're a fan, you must try theirs. They use fresh pineapple (not canned) and the toppings are good. The ingredients seemed high quality, but they absolutely drown their pizzas in sauce. My crust was soggy in minutes, and the toppings were lost. Their Detroit-style square pizza is incredible - crispy cheese edges, fluffy interior, and those corner pieces are to die for! This is my favorite. I've been here three times. First visit: amazing. Second: terrible. Third: just okay. Seems like it really depends on who's working. Their lunch deal is unbeatable - \$10 for a 10-inch pizza and small salad. The pizza comes out quickly, is always fresh, and the service is good. The pizza was good - I especially liked their sausage and mushroom combination - but the restaurant is like an echo chamber. Their 'White Album' pizza with ricotta, mozzarella, garlic, and spinach is phenomenal. The cheeses are creamy but not heavy. This used to be our favorite place, but it changed hands three months ago and it's not the same. The dough doesn't have that perfect texture. Just had their spring special with asparagus, lemon ricotta, and prosciutto. The combination was bright, fresh, and perfect. If you're a carnivore, their 'Butcher's Block' pizza is incredible. Five different meats, all high quality - the soppressata and sausage are amazing. They claim 'char' is part of the Neapolitan experience, but there's a difference between char and burnt. The entire bottom of the crust was burnt. We had a party of 12 and they accommodated us perfectly. Their 20-inch shareable pizzas are great for groups, and they cut them into 10 slices. The edges of the pizza were fine, but the middle was doughy and undercooked. The toppings were sliding off the soggy crust. Whatever they do to their dough is magical - it's got that perfect combination of crispy and chewy with a slight sourdough tang. The quality of ingredients is good, but they're incredibly stingy with toppings. Counted just 10 pepperoni slices on a 14-inch pizza. Not only is their pizza excellent (try the fig and prosciutto!), but the staff is knowledgeable about their craft beer selection and wine. Everything I tried was oversalted - the crust, the sauce, and especially the cheese. It was like they were trying to ensure you'd come back. As a transplant from NYC, I've been searching for authentic NY-style pizza. This place nails it - thin, foldable slices with the perfect amount of sauce. Ordered for Valentine's Day and regretted it. Pizza took 2 hours to arrive, was cold, and had the wrong toppings. Called them and they were apologetic. Their 'Experimental' menu section is amazing. Just tried one with maple-glazed brussels sprouts, pancetta, and smoked gouda. The sauce and crust were good, but they're stingy with cheese. You could see the sauce through the sparse cheese layer. Some places overload toppings so the crust gets soggy, others are too sparse. This place gets it perfect - enough toppings to satisfy. The pizza itself was decent, but the counter staff was incredibly rude - sighing when I asked questions about ingredients, not making eye contact. Their pizza travels remarkably well. Even after a 20-minute drive home, the crust was still crispy and everything was at the right temperature. The pizza is good, I'll give them that. But \$30 for a basic large cheese pizza is highway robbery. Add toppings and you're looking at \$40. You can taste the difference in their sauce - clearly made from fresh tomatoes, not canned. Same with their vegetable toppings. Their 'personal' pizza is the size of a CD. For \$15, I expected something that would actually satisfy my hunger. Had to order two. Hard to find authentic Chicago-style pizza in this area, but they nail it. The buttery, flaky crust, the layering of cheese under the toppings. Had to literally blot my pizza with napkins, which came away completely saturated with grease. Whatever flavor might have been lost. Their 'Mediterranean' pizza has the perfect balance of flavors - the briny olives, tangy feta, fresh tomatoes, and herb-infused oil. The crust had a nice texture and the toppings were fine, but the sauce lacked any personality - no hint of herbs, garlic, or olive oil. Made a mistake on my online order and called the restaurant in a panic. They were so accommodating - halted production and made me a new one. The crust was still doughy and pale. When I mentioned it, they said that's their style, but it just seemed undercooked. The toppings were good. However they achieve it, their crust has the perfect crispness all the way through - no soggy middle! Even the slices with lots of toppings. Do they measure their oregano with a shovel? It was completely overpowering - couldn't taste anything else. My entire car smelled like oregano. Their coal-fired oven gives the pizza a distinctive char and smoky flavor that's impossible to replicate any other way. The sauce was good. The crust had that distinctive 'refrigerator' taste that comes from dough that's been sitting around too long. Fresh dough has a different texture. Their 'build your own quarter' option is genius - a large pizza divided into quadrants with different toppings. Perfect for our group. The sauce was suspiciously sweet and one-dimensional, reminiscent of ketchup rather than a proper pizza sauce. No evidence of tomato.

As a pepperoni perfectionist, I appreciate that they space the pepperoni so every bite gets one full piece. No bare spots or
90-minute wait on a Thursday night with no option to call ahead. The pizza was good when we finally got it, but nothing sp
How they achieve a crust that's simultaneously crispy on the outside and chewy inside is beyond me, but it's perfect. The c
They use cornmeal on the bottom of the crust to prevent sticking, which is standard, but they use so much that it's like eati
Their vodka sauce pizza with fresh mozzarella and basil is something special. The creamy, slightly spicy sauce is a perfec
The pizza looked beautiful but had serious temperature issues - edges were burnt while the center was barely warm with
They've perfected the ratio of sauce to cheese - enough sauce to be flavorful and moist but not so much that it makes the
Everything seemed fine at first bite, but there was a strange metallic aftertaste that became more pronounced as I continu
Their menu has something for everyone - traditional options done well, creative specialties, and customizable choices. Ev
The restaurant looks trendy and their branding is cool, but the pizza itself is just average. Seems like they invested more in
However they do it, their pizza always arrives at the perfect temperature - hot enough that the cheese is still stretchy but n
The crust had a stale, almost cardboard-like quality that suggests either old dough or old flour. Fresh ingredients on top co
Their curated wine list is designed specifically to pair with their pizzas, and the staff is knowledgeable about suggesting the
I love garlic but this was excessive - felt like they mistook cloves for teaspoons in the recipe. My breath was lethal afterwar
Hosted my son's birthday here and it was fantastic. They did a dough-tossing demonstration for the kids, let them make the
The ratio of sauce to cheese was so off that all the toppings slid off with the first bite. Ended up eating what was essentially
Their thin-crust slices fold perfectly New York-style without cracking or losing toppings. The slight resistance before the fol
Ordered two completely different specialty pizzas but they somehow tasted nearly identical. It's like they use the same bas
Their house-made ranch drizzle takes their pizzas to another level. It's not your typical ranch - has hints of dill and garlic w
There is such a thing as too much cheese, and this place proves it. The excessive cheese made the pizza so heavy and g
The bottom of their crust has the perfect level of crunch - you hear it when you bite in, but it's not so hard that it hurts your
They served the pizza dangerously hot - barely out of the oven with no time to cool. Severely burned the roof of my mouth
They import their flour from Italy, use San Marzano tomatoes, and make their mozzarella in-house daily. The commitment
Nothing particularly wrong with it, but nothing memorable either. Standard crust, standard sauce, standard toppings. In a c
They nail the cooking time perfectly - pulling the pizza from the oven at exactly the right moment when the cheese is fully r
Their menu clearly states that a large pizza is 16 inches, but what we received couldn't have been more than 14 inches. W
Every bite had the perfect combination of ingredients - no barren spots, no overwhelming clumps. The toppings were distr
Their vegetable toppings lacked freshness and flavor - the mushrooms were clearly canned, the peppers were soft and fac
The small charred bubbles on the crust add amazing flavor without dominating. They've mastered that balance between th
The cheese hardened into a solid mass before we were even halfway through the pizza. By the end, it was like eating a ch
Their buffalo chicken pizza balances spicy and creamy perfectly - the chicken is actually high-quality and juicy (not the dry
Ordered a cheese-free pizza for my dairy-allergic friend, but they made no adjustments - just removed the cheese and left
Their brunch pizza with bacon, eggs, and hollandaise sauce is incredible. The eggs are perfectly cooked with runny yolks
The pre-shredded cheese didn't melt properly, the sauce tasted like it came from a can, and the sausage had that distincti
Open until 3am on weekends, this place has saved many late nights. The slices are huge, they reheat them perfectly so th
Their ultra-thin crust might appeal to some, but it was too insubstantial to be satisfying. Felt like I was eating toppings on a
The drizzle of high-quality olive oil they add just before serving makes all the difference - adds richness, enhances the flav
Their 8-slice large pizza had slices so small they were almost comical - two bites and they're gone. For the price charged,
Their sauce has a complex herb profile that evolves as you eat - initial notes of basil give way to oregano, with subtle garli
The crust was so tough I almost couldn't bite through it - like trying to eat leather. The edges were particularly problematic.
Their white pizza with spinach and ricotta is exceptional - the creamy richness of the cheese balanced by the slight bitterne
The pizza looked like it had been assembled in a hurry - toppings haphazardly thrown on, cheese unevenly distributed, an
Love that they have a rotating seasonal pizza that showcases what's fresh. The current spring offering with asparagus, gre
The edge crust (cornicione) was comically large - almost half of each slice was just bread with no toppings. This ratio of cr
The contrast between the crisp bottom, the tender interior crumb, the gooey cheese, and the slight resistance of the topping
The edges were fine but the center had cold, unmelted cheese - a sign the oven wasn't hot enough or the pizza wasn't coo
Their 'Avant Garde' menu section features combinations I would never have thought of but somehow work perfectly. The p
The bottom of the crust was completely black while the cheese on top wasn't fully melted. This temperature imbalance sug
Great setup with TVs visible from every table, excellent pitcher specials during games, and their 'Game Day' pizza loaded
The sauce had a strange artificial flavor - almost like they used sauce mix rather than real tomatoes. Had an unpleasant ch
The wood-fired oven gives their pizza a distinctive smoky complexity you can't get any other way. The slight char adds bitt
The crust was so salty it was almost inedible - overwhelmed all the other flavors and left me incredibly thirsty afterward. A
Their classic Margherita showcases their commitment to quality - the balance of sweet-acidic tomato sauce, creamy fresh

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All the vegetable toppings were cut in precisely identical shapes and sizes, suggesting they came pre-cut from a food service. Their Roman-style pizza al taglio (rectangular, with a focaccia-like base) is a welcome alternative to the usual round pies. Ordered takeout and by the time I got home (15 minutes), the pizza was a soggy mess. They clearly don't use appropriate packaging. The thoughtful layering of ingredients creates a perfect progression of flavors - the spicy soppressata reveals the sweeter sausage underneath. The crust had all the flavor and texture of packing material - dry, tough, and completely devoid of character. Even the decorations were perfect. Their party package is fantastic - multiple 18-inch pizzas with varied toppings, plenty of sides, and they were accommodated. Menu promised 'house-made Italian sausage' but what came on my pizza was clearly pre-formed, uniform pellets of commercial sausage. Visited multiple times and the consistency is impressive - every pizza comes out identical to the last one, with the same execution. Delivery driver must have taken a sharp turn because our pizza arrived completely flipped over in the box - all toppings stuck to the bottom. You can tell their sauce is made with properly hand-crushed tomatoes - it has that perfect texture with small chunks rather than a smooth puree. The pizza was clearly designed to look good in photos - perfect symmetry, vibrant colors, photogenic cheese pull - but the taste was mediocre. Their 72-hour fermented dough has incredible depth of flavor with subtle sourdough notes. The extended fermentation creates a complex flavor profile. Had to continuously blot the pizza with napkins as pools of orange grease formed on top of the cheese with every passing minute. As someone with multiple food allergies, I appreciate that they take dietary concerns seriously. Their allergen matrix is comprehensive. Their vegan cheese option was terrible - had no meltability, a grainy texture, and tasted strongly of coconut which clashed with the other ingredients. Watching the pizzaiolo work the oven is like watching an artist - constantly rotating pizzas, adjusting their position based on doneness. The sauce had a distinctly off flavor that suggested the tomatoes had gone bad before processing. After two bites, couldn't finish. They understand that buffalo mozzarella shouldn't be cooked too long or it loses its distinctive texture and flavor. Applied the same logic to the toppings.