WEBSITE PROJECT

Prior to starting the project, create a new folder entitled "Pizzeria Website Project" in your HTML folder. All image items and your Notepad++ programming document must be saved in it in order for it to open properly.

Premise

You have been hired as a web designer by Mr. Sementa to create a website for his three pizzerias that he started with his family. He is looking for fresh, new ideas to promote his business. The content he would like on the website will be provided. You're responsible to use your newly learned skills AND some new ones you will develop along the way, to create something suitable and creative!!

Requirements

- **3 total pages minimum**: home page with hyperlinks to sections, menu page and an online order form page
- Name of pizzeria as webpage title. (You have three to choose from)
- Logo of pizzeria to match name selected.
- Background image or color.
- Addresses and phone numbers of 3 locations.
- Website address (you create one based on the name of the restaurant).
- Content provided
    o Restaurant history paragraph.
    o Appetizer, pizza and drinks menu with prices
    o Pictures of pizzas
- Hyperlinks to other sites given.
- Hyperlink to section with menu and online order form.
- A table of some type.
- Corporate address and copyright of some type in footer of each webpage (see below).
- CSS document linked to each page that includes styles for the various website elements. (See below for specific requirements)

    Any other content ideas must be pre-approved by Mr. Sementa

Other

There are many other items you can include with your website project like a navigation bar or buttons. You are encouraged to expand your learning and add items like this to enhance the quality and appearance of your project. Much of the information you need to do these things can be found on the W3Schools website. Of course, Mr. Sementa is also around for guidance and help.

Grading

Your grade will be based on the above requirements as well as the website having an organized layout and appearance of the content provided. Creativity counts!! Rubric will follow.

Resource Website

Business Name Options
- **A' Pizza Giuseppe**
- **Nina's Pizzeria**
- **Pizzeria Nina**
- **Giuseppe's Pizzeria**

   ***Logo designs provided MUST match the selected name!**

History-La Nostra Storia
In 1992, Rochestarian *Giuseppe Testaverde* visited Avellino, Italy, the homeland of his family. During his time in Avellino he was able to sample many of the delicious, traditional food offerings but what impacted him most of all were the local pizzerias. Each one served a variety of traditional Neapolitan pizzas and each with their own special touch. His favorite turned out to be one owned by a second cousin Carlo Cucina. The visit with his cousin proved to be life changing! Giuseppe decided to stay with Carlo and his family to learn the art of pizza making…the **"Napolitan"** way! With Carlo's undying love and support, Giuseppe ventured off to Brooklyn, NY to begin his own traditional pizzeria…**A' Pizza Giuseppe**. **This name has to match your choice for name and done bold. Same below.**

As the years passed and his own family grew he decided to expand the business and share his passion and traditions in new locales. In 1998 he opened a restaurant in Penfield, a suburb of Rochester, NY. The Italian-American community in this upstate town were thrilled! "Finally, a real pizza place…" was being heard around town! But, you'll only find Giuseppe in this pizzeria on a Saturday night. His son Marco runs the show in this location and Giuseppe only stops in for a glass of wine and a slice or two of Diavola.

In 2002, Giuseppe brought **A' Pizza** to the West side...Greece that is! His son Matteo is the true pizzaiola in the family and he has taken over at the newest location. This spot has decor with a new modern flair that complements the traditional *pizze* perfectly. It has become a place to be for happy hour on a Friday evening or for watching the soccer games on Sunday afternoon. If you stop by early enough on Sunday, you probably find Giuseppe shouting for Napoli in between sips of his espresso!

Locations:

455 Atlantic Avenue   718-227-3636
Brooklyn, NY 11217

2501 Browncroft Blvd.   585-670-1234 (Penfield)
Rochester, NY 14625

2750 West Ridge Road   585-225-5150 (Greece)

Rochester, NY 14626

Hours (All Locations)

Monday	Closed
Tuesday-Thursday	11AM-9PM
Friday-Saturday	11AM-11PM
Sunday	11AM-8PM

Our Favorite Sites   (Make hyperlinks to these websites)

Timeout New York   ← This is the clickable link.
https://www.timeout.com/newyork/brooklyn ←This is the URL you need to make the hyperlink.

Things To Do Brooklyn
https://www.tripadvisor.com/Attractions-g60827-Activities-Brooklyn_New_York.html

Guide To Brooklyn
http://www.atlasobscura.com/things-to-do/brooklyn-new-york

History of Pizza
http://www.history.com/news/hungry-history/a-slice-of-history-pizza-through-the-ages

NY Pizza History
https://www.seriouseats.com/new-york-pizza-slice-history

The last link has been updated April 1
Footer
- Corporate address and phone number for the company
  - (Your Pizzeria Name) Corporate Offices
  - 2501 Browncroft Blvd.
  - Rochester, NY 14625
  - 585-670-1000
- A link to email to inquire about a job (Contact Human Resources).
- Copyright information with symbol and year. **This is your own pizzeria name.**
  - **See what we did on HTML page18**

MENU ITEMS (2nd web page)

Some things to consider…
- Multiple tables to organize the menu content would work best. Label each table with a different name.
- Pizza pictures need to be resized. However, they should retain a rectangular proportion. I suggest using height=150 and width=225.

Antipasti

Salumi e Formaggi $9
A variety of classic Italian salami, bresaola and cheeses.

Giardeniera $7
A collection of pickled vegetables served with crostini.

Calamari Fritti $9
Lightly breaded calamari tossed with roasted cherry pepper served with a side of our house made marinara.

Bruschetta $7
Our twist on the Italian classic served on our homemade crostini

Foccacia $7
Our homemade herbed focaccia served with seasoned extra virgin olive oil and Parmigiano cheese.

Arancini $9
An Italian classic...stuffed rice balls. 3 per order.

Le Pizze
Our authentic pizza is crafted in the tradition of Naples, Italy, the birthplace of pizza. We adhere to the standards set forth by the Associazione Verace Pizza Napoletana, using fresh ingredients. We use fresh imported Italian bufala mozzarella, our sauce is created with Italian San Marzano tomatoes, and our freshly prepared hand-pressed dough creates the authentic pliant crust that made Neapolitan pizza famous.

Margherita $13
San Marzano tomato, bufala mozzarella, Parmigiano Reggiano, extra virgin olive oil.

Puttanesca $13
Anchovies, capers, black olives, San Marzano tomato, garlic, oregano, crushed red pepper.

Monte Bianco $17
Robiola, Parmigiano Reggiano, Fontina, Porcini mushrooms, Prosciutto di Parma.

Rustica $16
Pancetta, onions, potato, bufala mozzarella, rosemary.

Prosciutto $17
San Marzano tomato, bufala mozzarella, Prosciutto di Parma.

Primavera $15
Grilled eggplant, zucchini, roasted peppers, mushrooms, bufala mozzarella, San Marzano tomato.

Salame Piccante $17
San Marzano tomato, bufala mozzarella, soppressata piccante, black olives.

Salsiccia $17
San Marzano tomato, sausage, roasted red peppers, extra virgin olive oil, garlic.

Quattro Stagioni $17
San Marzano tomato, mushroom, artichoke hearts, prosciutto and black olive with bufala mozzarella subdivided into four sections.

Diavola $17
San Marzano tomato, bufala mozzarella, spicy salami, black olives and olive oil

Bevande
We typically offer a wide variety of beer, wine, soft drinks and Italian specialty drinks. We also

like to support our local wineries and breweries so there's always something new to try!

Vino

Col di Sasso Cabernet Sauvignon	$7 glass	$12 carafe	$22 bottle
Terredora Aglianico	$9 glass	$14 carafe	$26 bottle
Robert Mondavi Merlot	$7 glass	$12 carafe	$22 bottle
Farnese Vini Montepulciano	$6 glass	$10 carafe	$20 bottle

Birra $4 half pint $6 pint

Genesee Imperial Cream Ale	Peroni Nastro Azzurro
Genesee IPA	Birra Menabrea
Genesee Orange Cream	Birra Moretti
Labatt Blue & Blue Light	Birra Forst

Italian Specialty Drinks $8 each

Campari	Rossini
Negroni	Sgroppino
Aperol Spritz	Italian Mule

Caffe

Regular	$2
Espresso	$2
Macchiato	$2
Marocchino	$3
Cappuccino	$3
Shakerato	$4

Soft Drinks $3 free refills

Coca-Cola Products	Unsweetened Iced Tea
Italian Soda	Seasonal Lemonade

Dolci (desserts)

Cannoli	$3 each
Tiramisu	$4
Biscotti	$3
Gelato	$4

Nocciola, Baccio, Caffe, Ciocolato, Pistaccio, Fraggola, Limone

Order Form (3rd web page)

Should include the following items:

- Text boxes for...first & last name, address with city & state, phone number
- Checkbox options with a list of the menu items **both** appetizers and specialty pizzas
- Radio button option for "make your own" pizza and sizes
  - Include the following prices for the pizzas
    - Small $13   Medium $15   Large $18
- Checkbox option for various ingredients on your "make your own" pizza (i.e. pepperoni, peppers, olives, etc.) Minimum 10 items.
- DOES NOT need to include drinks or desserts

CSS Document
Your CSS document should include styles for many of the website elements and HTML tags. Plenty of information on this is available on the W3Schools website.

Minimum:
body   >   background images & position, background color
h1,h2,h3 >   colors & font family
p >   colors & font family
image >   height and width, locations
table >   size, border, padding etc. (see the tables in the web page we created together)

Progress Check
About midway through the project work period a progress grade will be reported and added to the gradebook. It is considered a formative (20%) assessment.

BONUS CREDIT

If you can prove your webpage HTML validates without any errors you will receive 5 points (NOT %) to your score total.

If you can prove your webpage CSS validates without any errors you will receive 5 points (NOT %) to your score total.