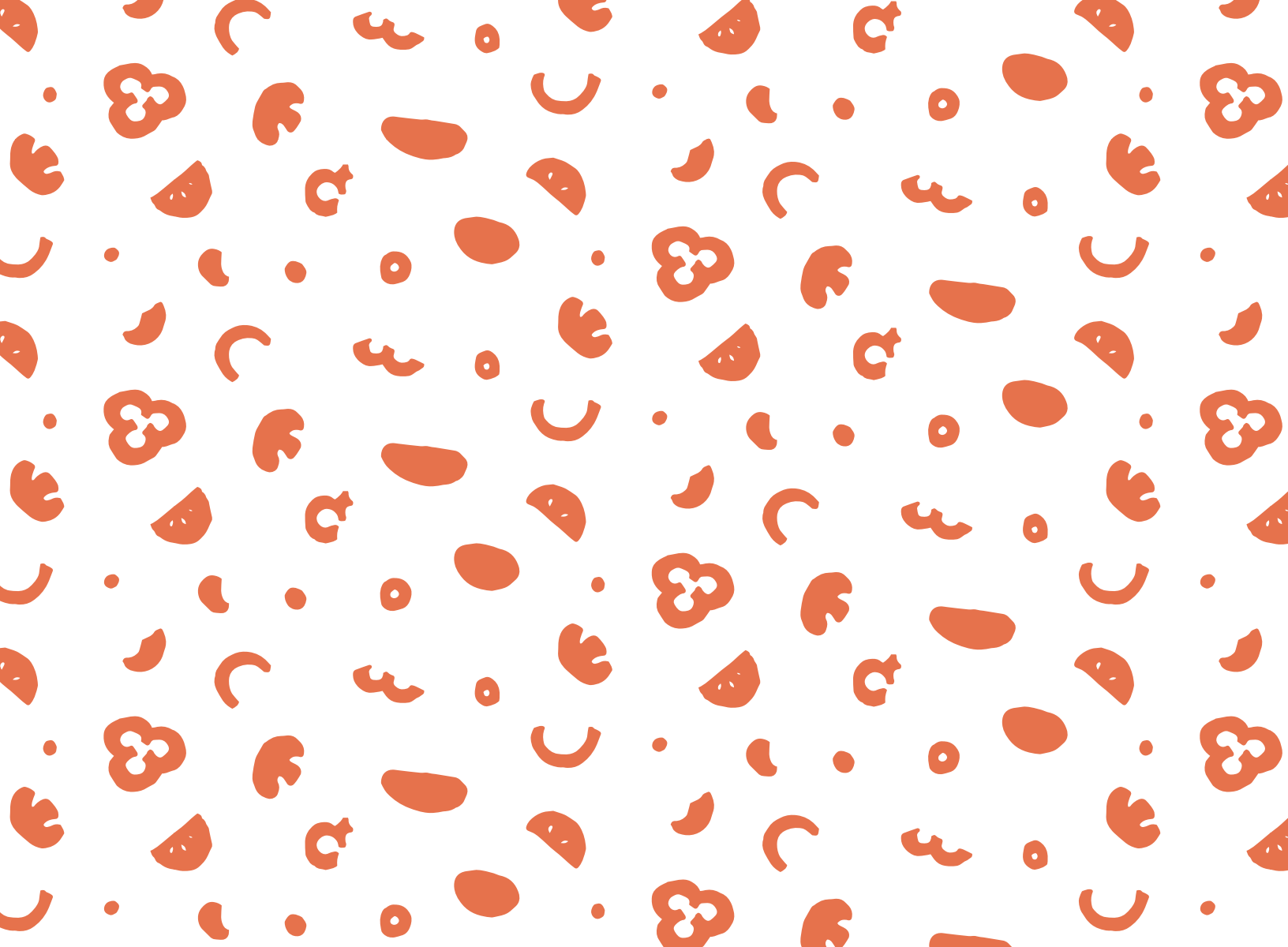




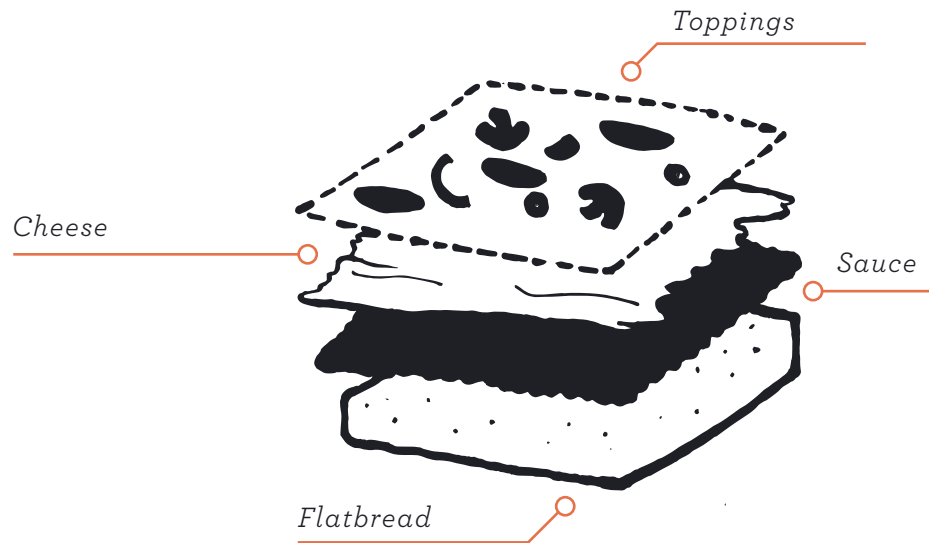
*A Pocket Guide*

# **10 Regional Pizzas**

*UrbanSlice*



# Anatomy of a Pizza





# Detroit Style

Detroit-style originated in 1946, when Gus Guerra enlisted the help of his wife to prepare a pie with Sicilian dough, topped with cheese and tomato sauce. The pizza's unique characteristics – the soft and airy square crust, the crunchy exterior, the caramelized cheese that edges the pizza – are all due to the deep pans in which the pizzas are baked. Legend has it that Gus got his initial batch of pans from a friend who worked in a factory that used the pans for spare parts. Detroiters have been fighting for corner slices ever since.




# Quad City Style

Sm \$7 Lg \$12

This style of pizza is found in the Quad Cities, a group of five cities on the Iowa-Illinois border. The dough contains a heavy dose of dark-roasted brewer's malt that gives the crust a darker appearance and a taste that's nuttier and slightly sweet. Because of a unique mix of spices that include ground cayenne and red chile flakes, there is a spicy kick to the thin, smooth tomato sauce. Almost all of the toppings go under the cheese and the pie is cut into strips, where the corners are often the first ones grabbed and eaten by people who are true Quad City pizza fans.

# Chicago Deep Dish

Slice into a deep-dish pizza and your knife sinks through layers of meat and vegetables, thin tomato sauce, dense mozzarella cheese and finally, a cracker-like crust. The crust can easily measure 4" high, making for a thick, hearty pizza that resembles a pie more than a flatbread. Its debut is credited to Sewell and Riccardo, who began to serve a new kind of pizza with a deeper dish, crunchier crust and inverted layers – a far cry from the classic Neapolitan version of their parents. And Chicagoans bit (literally). Soon, deep-dish pizza was no longer considered an immigrant tradition, but a Windy City icon.



*To stand up to this dense pie, grab an imperial or double IPA beer.*



# New York Style

The round, thin-crust stuff that most people in the U.S. think of as “pizza.” There are an estimated 1,600 pizza places in New York City serving the city’s famous thin-crust style. It’s rumored the crust has a one-of-a-kind flavor due to the mineral content in the city’s water. It’s distinguished by being light on the tomato sauce, large size, and hand-tossed crust that is crisp along its edge yet soft and pliable enough to be folded in half to eat. Quite fitting for the fast-paced city, New York pizza is often served by the slice, folded lengthwise and eaten on the go.



# New England Greek

Rather to stereotypical Greek toppings like olives or feta cheese, Greek-style refers more to a style of crust and its preparation. These pizzas are baked in a shallow pan heavily oiled with olive oil. They have a crust that is chewy and puffy, almost like focaccia bread but not as thick. The sauce is typical tangy and thick with a strong taste of oregano and is used in a greater amount compared to the light amounts of cheese placed on the pizza.





# New Haven Apizza

Sm \$9 Lg \$13

There is pizza, and then there is apizza. New Haven-style pizza is the latter; a hotter, crispier, and dirtier descendant of Neapolitan style pie. Pronounced “a-BEETS,” it originated at the Frank Pepe Pizzeria Napoletana in 1925. Apizza pieces are baked in intensely hot brick ovens and left intentionally longer on their decks, producing a signature deeply charred crust. New Haven-style pizza dough relies on a longer fermentation than that of its quick rise New York style pizza neighbor, which results in a much more nuanced flavor and chewy crust.




# Trenton Tomato Pie

Like pizza, tomato pie first appeared in the U.S. around the turn of the 20th century, when the tide of Italian immigrants was strongest. Chefs and cooks who make tomato pies define the distinction between pizza and tomato pies in the process of making the pie. Pizza adds tomato sauce before adding cheese and other toppings while tomato pies add the tomato sauce after cheese and other toppings. Unlike the thicker Sicilian style tomato pie, Trenton tomato pie is of the thin crust variety and is served hot. In Trenton's version of tomato pie, the mozzarella is placed on the pie first followed by the sauce.



# Philadelphia Tomato Pie


Not to be confused with its neighboring tomato pie to the north, Philadelphia Tomato Pie is stretched and baked into sheet pans. The thick, bready crust is as thick as a Sicilian and the tomatoes for the sauce are cooked down with lots of seasoning into a thick, heavy, sweet sauce. This style is described as “distinct from everyday pizza—the best Tomato Pies come room temperature from old-school neighborhood bakeries rather than hot from a pizzeria. No toppings and no cheese, save for a scant shake of Romano or Parmesan. For many who grew up in the area, this simple bakery style pie says ‘Philly’ more than any other style of pizza.”



*Play up the sweet and tart flavors from all of those tomatoes with a fruity beer.*

# St. Louis Style

The keys to a St. Louis-style pizza are threefold: a thin, cracker-like crust, a special blend of cheese called Provel, and a slightly sweet tomato sauce. The crispiness of the yeast-free crust with the buttery gooeyness of the Provel are a delicious combination, and the sweeter sauce adds another twist to the classic pizza. Provel cheese is a mixture of swiss, cheddar, and provolone cheese. They have a thin, round crust, as opposed to Chicago-style pizza or New York-style pizza, and is typically cut into squares instead of the usual pie-like wedges.




*Try a hoppy IPA beer that will stand up to the flavors of oregano and distinctly flavored cheeses.*



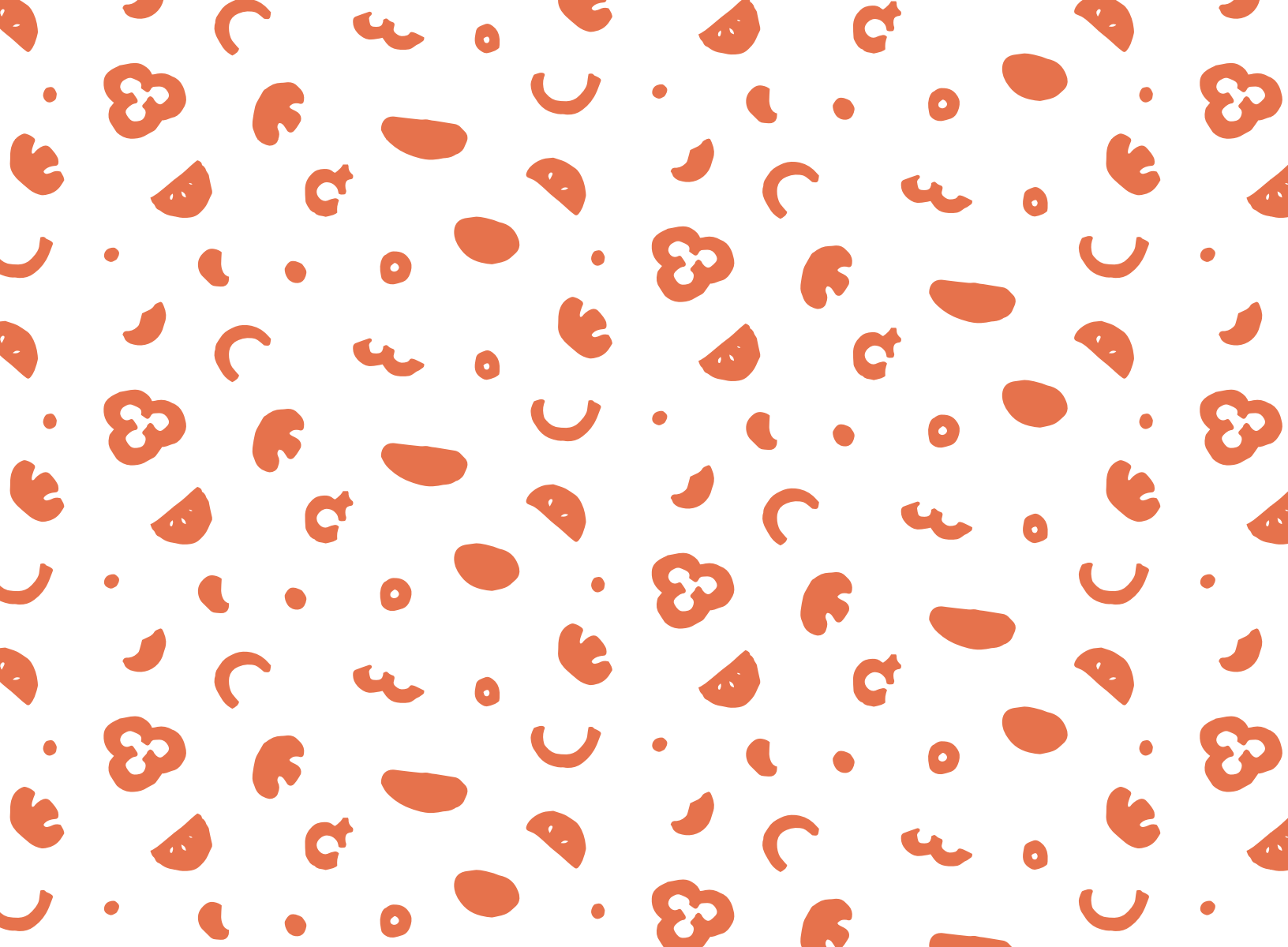
# California Style

California-style pizza is known for its unique toppings and striking flavor combinations not typically found in Italian cuisine. The phenomenon began in the 1980s with the debut of pizzas at two restaurants already famous for delivering gourmet food—Spago in Los Angeles and Chez Panisse in Berkeley. Chef LaDou remarked in *Everybody Loves Pizza*, “The kitchen...had wonderful things to cook with...goat cheese and truffles and artichoke hearts and wonderful things like that.” California-style pizza is reflective of the state’s bounty of fresh produce, its affinity for culinary innovation, and its enthusiasm for healthy fare.



Compliment the fresh vegetables on this pie with a light wheat beer.





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