

TASTE **25A**



PN WOOD FIRED PIZZA

Brings Authentic Italian to New York

By Georgette Malitsis

The foundation of any fine pizza is quality and customization— at PN Wood Fired Pizza you will be pleased to find both. The PN stands for Pecore Nere or in English black sheep – appropriately labeling the restaurant as the black sheep of the pizza industry. Unlike other restaurants, PN Wood Fired Pizza prides itself on imported Italian ingredients offering a variety of choices down to the crust of your pie.

PN Wood Fired Pizza brings a sense of Italian charm to the bustling New York metropolis. The restaurant's wood-burning oven welcomes its guests and the rustic décor is a timeless addition to the Flatiron District. It features a large and inviting liquor, beer and wine bar as well as Italian merchandise on display that is available for purchase.

PN Wood Fired Pizza masters the art of pizza dough through organic flour and ancient grains strictly imported from Parma. This dough is higher in fiber and significantly lower in carbs and will leave you feeling comfortably satisfied rather than stuffed—not to mention you will have extra room for dessert.

Make your way through the antipasto choices with an order of seasonal and authentic Italian specialties. The layered fan favorite, Toasted Crostini all'Elbana, consisting of melted mozzarella, prosciutto di Parma and anchovies, is bound to make your mouth water. Or try the Mozzarella di Bufala & Prosciutto Crudo di Parma, delicate Italian Campania buffalo mozzarella accompanied with thin sliced prosciutto di Parma. These addicting snacks are necessary starters as you prepare yourself for your main course.

While you're enjoying your antipasti, take the time to select one of the various dough varieties such as Organic stone ground, Einkorn or Kronos wheat. As true New Yorkers we are heavily invested in thin crust pizza, but don't worry, there are several choices to suit your preferred pizza style. Enjoy a Neapolitan-style Margherita pizza made with fresh mozzarella, plump tomatoes and basil, a timeless classic cooked to perfection thanks to the wood-fired ovens.

If you are feeling ambitious, order the Bianche, white pizza carefully decorated with an artichoke and black truffle puree, fresh mozzarella, peppery pancetta and raw Tuscan sheep milk cheese. For those with a discerning palette, we suggest the gourmet Porcini, made with melted mozzarella, porcini mushrooms, pine nuts, lardo and fresh thyme.

In Italy your meal is not over until something sweet or dolce hits the tongue. After exciting your taste buds with your customized pizza, enjoy a delicious creamy indulgence of bite-sized Pistachio Soft Cakes, a perfect treat to close your meal.

PN Wood Fired Pizza is a unique addition to the neighborhood, breaking the rules of conventional pizza making by creating their own rules, geared specifically to customer personalization and satisfaction. Mangia!

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