

July 26, 2016

'Best of the Best' PN Wood Fired Pizza Brings Authentic Italian Flours to NoMad



As one of Manhattan's culinary hotspots, NoMad is known for having everything from [tasty affordable fare](#) to the highest rated restaurants in the world. Now the neighborhood also features a new specialty Italian pizza spot to rival the [legendary Forcella](#).

PN Wood Fired Pizza is located at 2 West 28th Street and was recently named "The Best of the Best" by the Food & Wine section of *BroadwayWorld.com*. If there is one thing that makes PN, which stands for Pecore Nere ("Black Sheep" in Italian), truly special it is the flour.

Giacomo Baldi, the Managing Partner at PN, is also the CEO of a top manufacturer of specialty Italian flours. With Baldi's knowledge, experience and resources at PN's disposal, the restaurant made imported flour essential to its offering: When customers order pizza, diners get to choose between eight different imported flours for the custom pizza crust.

In addition to the delicious authentic pizza offerings, the menu features antipasto and Prosciutto di Parma in addition to a selection of paired wines for the perfect Italian meal.

The restaurant features a romantic, rustic interior design. As [BroadwayWorld.com writes](#), "PN makes you feel like a little bit of Tuscany is now in NoMad." The space includes a large bar area and is well suited for both large parties and intimate dinners for two.

The next time you have the taste for something new and authentic in the neighborhood, give PN Wood Fired Pizza a try!

PN Wood Fired Pizza
<http://www.pnpizzanyc.com/>
 2 West 28th Street
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