








# PN Wood Fired Pizza

Photo: Jason Greenman

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**2 West 28th Street**  
**New York, NY 10001**  
**NoMad**

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This may be sacrilege, but the pies at the rustic PN Wood Fired Pizza on 28th Street and Fifth Avenue are better than most you'd find anywhere in Italy. To be sure, the raw ingredients come from the old country —organic flour, stone ground grains, prosciutto, Parmigiana-Reggiano—but extra effort goes into the dough, maturing it for 48 hours. Guests can choose between hand-stretched, soft crust or a thin, crisp base. Add on stellar toppings like classic tomato, mozzarella and basil, or artichoke and black truffle purees with cheese. Italian wine completes the sense of being transported.

## Features

- Good for Groups
- Credit Cards Accepted
- Pizza
- Kid Friendly
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