

## New York's New PN Wood Fired Pizza Uses Flour Power to One-Up the Competition

This NoMad eatery offers customers 8 different varieties of flour to make their pies

May 12, 2016 | 3:48 pm By [Chelsea Davis](#), Editor



PK Wood Fired Pizza

**The Bufalina comes with artichoke puree, mozzarella di bufala, speck, and baby spinach.**

Most people don't think twice about the flour used for the crust of their pizza, or how much of a difference it can make. The recently opened **PN Wood Fired Pizza in NoMad** is changing that with its innovative, **customizable options for pizza making**. PN stands for Pecore Nere, or black sheep, and allows customers a choice of eight, unrefined flour varieties, used in **dough matured for at least 96 hours**.