



by Mark Rumreich

Circle City Pizza was started in 2001 as the result of a split within the Jack's Pizza empire. Founders Marilyn Warden and Bill Gentry had been owners and operators of their respective Jack's stores since 1974. Old timers know that the Broad Ripple store (next door to the Red Key Tavern) is a former Jack's location. There are now 10 Circle City Pizza stores operating in the Indianapolis area.

True to its heritage, Circle City specializes in delivery and carry out, and emphasizes pizzas heaped with toppings.

Besides pizza, Circle City has strombolis, hoagies and other sandwiches, wings, rib tips and bread sticks. Pizzas come in 10, 14 and 16-inch sizes, with thin or super-thin crusts. Toppings include regular and Italian sausage, jalapeno and banana peppers, chicken, anchovies, and all the usual favorites.

Circle City Pizza

52nd & College Avenue
283-8124

Lunch: Tues-Sat 11AM-1:30PM
Dinner: 7 days a week, 3:30PM-11:45PM
www.circlecitypizza.com

I noticed in the July 2005 Indianapolis Woman magazine (don't ask) that Circle City Pizza placed third in its Woman's choice awards for best pizza, right behind pizza heavy-

weights Bazbeaux and Some Guys. Impressive -- no, intriguing.

We ordered a pepperoni with Italian sausage, a Bar-B-Q Chicken with super-thin crust, and a deluxe pizza. The Deluxe comes with eight toppings "piled-high."

The pizzas were delivered fast & hot. The pepperoni & Italian sausage had spicy pepperoni, tasty chunks of sausage and stretchy mozzarella. The sauce was mildly spiced and generously applied. The crust was the weakest link - it was somewhat tough and limp instead of crisp. The Bar-B-Q Chicken pizza used barbecue sauce on top of the regular sauce, which worked well to balance the flavors of the sauce and toppings. Its super-thin crust was an improvement over the regular crust, but still the weakest link. The Deluxe was piled high (nearly an inch tall) with meats and vegetables. Circle City was careful not to let the onions or peppers overwhelm the mix. The regular sausage on the Deluxe was a lot less tasty and in smaller bits than the Italian sausage on the first pizza - a substitution would give the Deluxe a deluxe flavor boost.

Historic Ad

This advertisement ran in 1983 for a very cool shop at 54th and College Avenue, Modern Times. Now at that location is a very cool place to eat, Yats.



I found an uncanny resemblance to Circle City and Jack's pizzas. But I guess that should come as no surprise. With over 30 years in the pizza business, why mess with success?

Crossword solution

puzzle on Page Nine

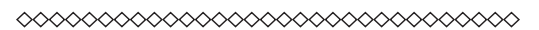
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Mark Rumreich has been vigilantly surveying the pizza scene in the Indianapolis area for over two decades. He is an avid home brewer, has written for several magazines, and is the author of the just-released second edition of the Car Stereo Cookbook.



Want your pizza to be reviewed by The Pizza Scene? Add a new pizza since your last review? Did our review overlook your specialty pizza?

Contact the Gazette at 508-6634