



by Mark Rumreich

In 1966, Frank Luca arrived in New York City from Italy and opened his first pizzeria. Fifteen years later, he brought his nephews, brothers Giancarlo and Antonio Di Mizio, into the business. Since that time, the family has been involved in launching over 150 stores. In 1998, what

was then Luca Pizza became Pizza di Roma to better identify the true origin of their tradition from Rome, Italy.

Pizza di Roma specializes in providing New York style pizza by the slice and Italian fast food to malls and food courts. They have locations from Maryland to Texas, and are opening new stores overseas. There are 13 Indiana restaurants, five in Indianapolis. Their headquar-

PIZZA di ROMA

Glendale Mall Food Court
6101 N. Keystone Ave
254-1490

Mon-Sat: 10AM - 9PM
Sun: noon - 6PM

www.pizzadiroma.com

ters are here in Indianapolis.

We visited the Glendale Mall food court's Pizza di Roma for lunch. Even though it's geared for fast efficient service, a lot of attention was paid to create the look and feel of a fine Italian pizzeria. The fixtures are brass, and you'll find oak, marble and brick used throughout the store. Crusts are tossed into the air, and pies are baked in Italian-style hearth ovens before



PIZZA di ROMA in the food court at the south end of Glendale Mall

your eyes. Ten or so varieties of pizza by the slice, calzones, strombolis and panzerottis are on display for your selection. You can also order whole 14, 16 or 18-inch pies with the toppings of your choice. The menu includes pasta dishes, hot subs, breadsticks and salads. Combo meals and kid's meals make ordering easier when you're in a hurry.

We chose slices of pepperoni & sausage, meat-stuffed and a "white pizza" with fresh tomato replacing marinara sauce and topped with ricotta and mozzarella cheeses. After a quick warm-up in the hearth ovens, we took our lunch to a nearby table.

The crusts on the pepperoni & sausage and white pizzas did justice to New York style pizza - they were thin, golden-brown, and some-

Random Ripplings

Coffee barista Molly Dagon, manager of the 52nd Street Hubbard and Cravens Coffee Co., conducted a coffee tasting recently at the Broad Ripple location. Various holiday specialty coffees were French-pressed and served with a food, such as dark chocolate or madelines, that accentuated the flavors in the coffee.



A customer learning ways to bring out the flavor of the specialty coffees, such as combining them with other foods.

where between tender and crisp. On my meat-stuffed slice, the bottom crust was a little soggy. The sauce had a fresh tomatoey flavor, not too tart or sweet. The small chunks of sausage on the meat slices were abundant and had a mild flavor resembling breakfast sausage. The white pizza was a nice change of pace from the heavier meat slices.

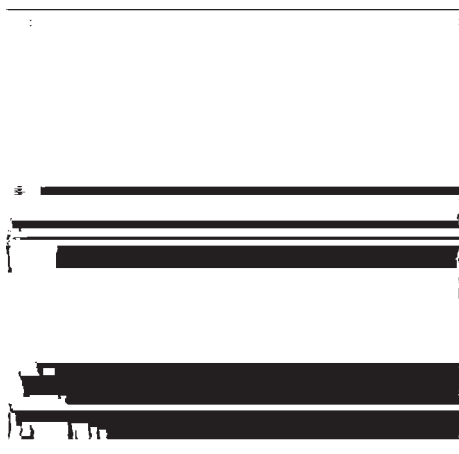
Pizza di Roma has claimed honors by being named Indianapolis Monthly's People's Choice Award as "Best Pizza by the Slice" for six years. To me, the reason is clear - they provide premium New York style pizza with fine pizzeria atmosphere, and the convenience of pizza by the slice.



The Glendale Food Court seating is next to a childhood memory, the penguins.

Crossword solution

puzzle on Page Seven

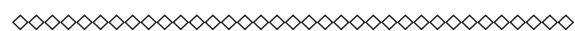


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Fri-Sat...11a-12a
Sun...12p-10p



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 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