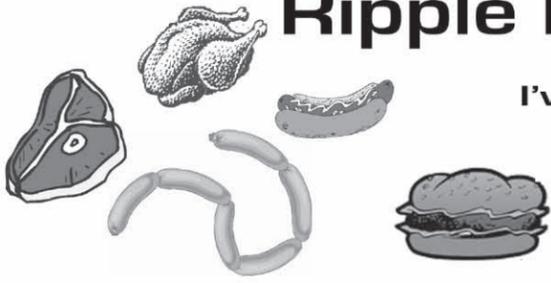


Ripple Restaurant SBS* Review

or

I've looked at food from both sides now.



by Mark Rumreich

Ball State alums and Muncie natives are already familiar with Greek's Pizzeria, but the chain is new to Broad Ripple. There's a third store in Fishers, and sister restaurants in the Fort Wayne area. Greek's is the first new pizza place to open in Broad Ripple since 2005.

If you're wondering about the name, the founder of the franchise is Athanasios Chris Karamesines. Chris worked in every major pizza franchise in the United States and learned the pizza trade from the ground up. He established his first pizzeria in 1969 when he was only 17 years old.

Greek's is first and foremost a neighborhood pizzeria. You won't find burgers, wings or desserts here. What you will find is pizza, salads, Italian sandwiches and pasta. Their calzones are called pizza shells. There's a decent selection of bottled beers and wine too.

There's ample seating indoors and an outdoor deck with an awning for when the weather is warm. There were a few hardy souls out on the deck when we visited, but most of the crowd was inside. I was surprised at the number of customers on a Thursday night just a month after opening. The atmosphere is relaxed and the air is filled with the smell of garlic.

This was my first side-by-side review and the editor knew which side to put me on. To cover the meat-eating side of the review, we ordered a pepperoni and sausage pizza and a Greek's Special. The Special has Italian sausage, spanish onions, green pepper, baked ham, mushrooms, double pepperoni and extra cheese - vegetarians beware! We also ordered a White Pizza; fresh hearth baked dough with select blended cheeses.

Greek's offers all the obligatory toppings plus meatballs, feta cheese, grilled chicken, BBQ sauce, pineapple and more. Their specialty pizzas include Cordon Bleu ala Rafael, Hawaiian, Garden and Gourmet Wings pizza.

The key to great pizza is the crust, and that's where Greek's stands out. The crust is hand-tossed, crisp in the middle and chewy on the outside. The sauce was somewhat sweet and not spicy. All three of our pizzas came topped with plenty of cheese.

On the meat pies, the pepperoni was generously applied, and was unusually good and spicy. On the other hand, the Italian sausage was somewhat bland. On the Greek Special, the veggies were crisp and fresh. All the toppings were piled on high, but the crust could handle it. The White Pizza was more cheese bread than pizza, and my least favorite of the three.

How good was the pizza at Greek's? Good enough that even a vegetarian might eat some meat here!

Long-time readers may remember Mark Rumreich from the Pizza Scene reviews in the Gazette. Mark is filling in for Bob in this issue.

*The SBS (Side-by-Side) Review will attempt to cover every Broad Ripple-area restaurant with a goal of letting our readers, both meat-eaters and vegetarians, know what they can expect. We arrive unannounced and pay for our meals in order to remain objective. Send your question/comments to sbs@broadripplegazette.com.



Greek's Pizzeria
834 E. 64th St.
465-9111

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Fri - Sat: 11 am to 11 pm
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- www.mygreekspizzeria.com

by Theresa Kolbus

I'm always hungry when dinner is pizza, and tonight, dinner was pizza. I knew exactly where we were going before it was even communicated to me. We had been talking about this new pizza place opening up, and I think I remember great mention of a very nice patio. This was when it was warmer of course, and tonight, we would be dining on no patio. Instead, we dined inside a small, packed Greek's Pizzeria. The place has been open for three weeks, and it was packed! We found a nice little corner table next to a big window. License plates decorated the yellow walls, and red and white checkered vinyl table cloths covered the tables. It seemed there were too many tables in such a small area, but there were so many people there, there had to be too many tables. If it were warmer outside, the deck could have been used. A friendly punk rock waitress with pink hair came over to take our order. We settled on some breadsticks to start out with. Covered in garlic and oil, the breadsticks were soft, warm and browned. The nacho cheese sauce was somewhat spicy, yet mild in flavor. The breadsticks were pretty good by themselves, though. As far as pizza, there were two vegetarian options. Of course there was a garden pizza, stacked with veggies, and there was also a white pizza. I love a good garden pizza, but I'd rather try something new, and I had never had a white pizza before. The menu description was a bit strange, but I really didn't pay much

mind. I just decided I was going to go for it. According to the menu, the White pizza is " 'Fresh' hearth baked dough +or- special garlic crust & select blended cheeses." I don't know about the plus or minus. We were never asked one way or another, but the pizza was good the way it was. I'm usually a tad bit weary of pizza that does not include marinara sauce under its cheese, but this pizza was a bit different. The menu description doesn't include pesto, but it did taste a bit like pesto. Perhaps there was just garlic sauce or garlic oil. I could spot little pocks in the cheese that contained oil and Italian spice, perhaps oregano. This pizza was more than just dough and cheese, though. The cheese was salty and tasty, but there was something else there, and that something definitely tasted of garlic. The pizza itself was extremely thin and light. This is the kind of pizza that you can keep eating, and you do not have to feel too bad because it slowly fills you up. The other two pizzas were meat pizzas. I did try some of the sauce on those pizzas (because I'm always curious), and it was pretty sweet. I usually prefer a more tangy sauce over sweet because most sweet sauces don't seem to have a lot of flavor, but this sauce was still pretty flavorful. And the crust on all of the pizza looked like it was very thin and hand tossed. If you don't feel like pizza, Greek's does have other menu items, as well. Any of their sandwiches can also be baked into a calzone, or as they call them, "shells." There was a vegetarian sandwich or "shell." The nature's delight is stuffed with veggies, just like the garden pizza. I'm sure you could probably get any of the sandwiches, shells or even pizzas for that matter, without meat on it. I look forward to eating at Greek's Pizzeria again.

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