



by Mark Rumreich

Marco's Pizza (not to be confused with Marco's Restaurant & Lounge at 54th & Keystone) is located at the former home of Pizza Magia, across from the Vogue. In fact, all nine central Indiana Pizza Magia stores were seamlessly replaced by Marco's stores last May.

Marco's was founded 27 years ago by Pasquale "Pat" Giammarco, who came from Italy with his parents as a boy. The Toledo, Ohio based company grew to a 125-store regional chain by 2002, with no plans for expansion. Then Jack Butorac Jr., a semi-retired industry veteran, stepped in. That started a franchising growth spurt with stores in Ohio, Indiana, Michigan, Nevada and Arizona. Butorac plans to add 70 stores in Indiana, 35 in the Indianapolis area.

The focus here is clearly on pizza, but Marco's offers hot subs, wings, salads and cheese bread. Pizza crusts come in 10, 12, 14 and 16-inch sizes, in "original classic" or "crispy thin." There's also pan pizza. Toppings include grilled chicken, feta cheese, bacon, fresh tomatoes, anchovies and the usual favorites. There are six

Marco's Pizza

6286 North College Ave
(carryout & delivery)

214-4100

Mon - Thurs: 11 am - 2 am

Fri & Sat: 11 am - 4 am

Sun: 11 am - midnight

www.marcos.com

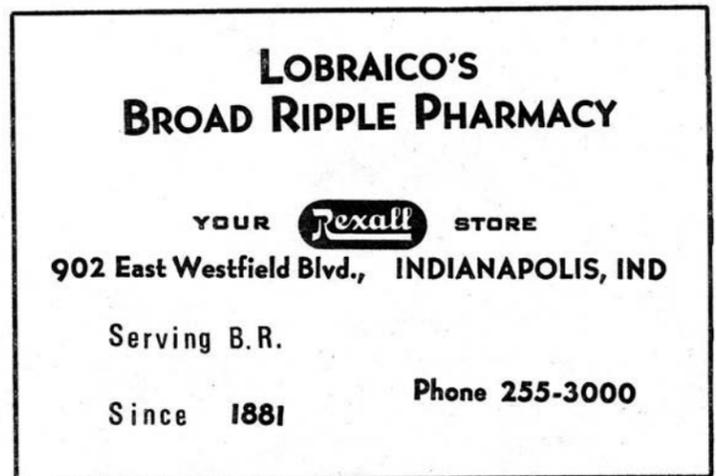
specialty pizzas, or you can design your own. We chose a Chicken Club pan pizza, a White Cheesy thin-crust pizza, and a pepperoni with Italian sausage on a regular crust.

When the pizzas were delivered, we were warned that the boxes were hot (yeah, right). But they really were hot - a nice surprise for delivery.

The pepperoni & sausage pizza had spicy pepperoni and tasty nuggets of sausage. The sauce was spiced-up but very sparse and the cheese was stretchy, abundant and flavorful. The crust was tender and chewy. Overall, it was a better than average mass-market pizza. The White Cheesy pizza has butter garlic sauce with three blended cheeses, bacon, onions, tomatoes and feta. Its thin crust was flaky, almost like a pie crust, and didn't become leathery like many other thin crusts after twenty minutes in the pizza box. This pizza was rich, and reminded me of tiropita (Greek feta cheese pastry). The Chicken Club pan pizza had a very generous amount of grilled chicken with bacon, onions, tomatoes and cheddar. The toppings were flavorful, but the crust was too much bread for me, especially with so little sauce, and without the delectable crispy outer edge of some deep dish pies. It was my

Historic Ad

These old ads are courtesy of Betty Lobraico. She found them in a 1976 Broad Ripple High School football program. Mac's Bicycle Shop is now The Midtown Grill and Lobraico's Pharmacy is now Chelsea's.



least favorite of the three pizzas.

Marco's has its sights on becoming a national pizza powerhouse and Indianapolis is a big part of it. Don't have a Marco's near you? You will soon!

Crossword solution

puzzle on Page Nine

S	T	E	M		R	I	D		G	O	O	D			
W	I	N	E		L	A	N	E		A	R	A	B	S	
A	D	D	S		A	N	N	E		H	E	R	E	S	
M	E	S	S	E	N	G	E	R		E	A	S	Y		
				E	L	D	E	R		H	A	T			
C	R	A	D	L	E				F	E	D	E	R	A	L
R	U	N		E	D	I	T	O	R		S	O	L	O	
O	R	G	A	N		N	O	R		S	T	A	I	R	
P	A	L	M		S	K	E	T	C	H		D	V	D	
S	L	E	E	V	E	S				L	O	S	S	E	S
				R	O	W			A	B	O	U	T		
	O	M	I	T		P	R	A	C	T	I	C	E	D	
S	A	U	C	E		L	I	C	K		C	A	V	E	
A	T	L	A	S		A	S	K	S		K	N	E	E	
W	H	E	N			Y	E	S			S	E	N	D	

Hidden History solution

puzzle on Page Nine

ALTHOUGH WELLINGTON WAS THE TOWN SOUTH OF THE CANAL, THE WELLINGTON APARTMENTS ARE NORTH OF THE CANAL.



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