



by Mark Rumreich

Keith and Nancy Carey started Some Guys back in 1989. A second store was launched in Carmel in 2001. They serve pizzas, pastas, salads and sandwiches with a leaning toward gourmet-style pizza and pasta. They have both wood-burning and regular pizza ovens, and make all their own dough and sauces.

Some Guys has an unassuming strip-mall façade, but the inside is more inviting. It's partitioned into two sides; the entrance side and the dining side. The entrance side is a jumble of cocktail tables, suitable for having a drink or appetizer while waiting for a table on the dining side or for enjoying live music when it's offered. The dining side is decorated in dark tones, with drawn shutters blocking out the heat of the summer sun. Wrought-iron dividers between canopied booths create an Old World atmosphere, and pizza-themed art adorns the walls.

The menu offers a diverse selection of appetizers, salads and pasta dishes. You can choose any combination of five pastas and over a dozen gourmet sauces. Homemade lasagna is served the first weekend of every month, and is always a crowd-pleaser. There's also a children's menu.

### Some Guys Pizza Pasta Grill

6235 N. Allisonville Road  
**257-1364**

Tues-Thurs: 11:30 AM -2 PM,  
 4 PM -10 PM  
 Fri: 11:30 AM -2 PM,  
 4 PM -11 PM  
 Sat: 4 PM -11 PM  
 Sun: 4 PM - 9 PM  
[www.someguyspizza.com](http://www.someguyspizza.com)

Regular-oven pizzas are available in 8, 12 and 16-inch sizes. Wood oven pizzas are offered only in a 10-inch size, and available only during dinner hours. Toppings are too numerous to list but include all the regular toppings, gourmet ingredients like clams, Cajun shrimp and capers, seven kinds of cheeses and seven sauces. A small, but

well thought out selection of bottled and draft beers and wine are offered. I chose Bell's Oberon draft on this visit.

In the interest of pizza science, we decided to order the same pizza in regular and wood oven versions. That proved difficult. Our server explained that certain toppings were too greasy for the wood oven and that our selection was limited to the wood oven pizzas listed on the menu. Fair enough. We ordered a wood oven pepperoni, and regular oven Classic and Cajun pies. The Classic has pepperoni, sausage, mushrooms and extra cheese, and was the control sample for our comparison with the wood oven pepperoni.

## Historic Ads

These old ads are courtesy of Steve Papesh at Broad Ripple High School. They are from a 1931 Riparian yearbook that was recently donated to the school.

Claffey Grocery was on the southeast corner of College and 61st, where Der Glass Werks is today.

The Alpha Cafe (serving Clean, Wholesome Food!) was on 63rd which is now Broad Ripple Avenue. Today this is where Teeki Hut is located.

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Sunday Dinner, 12 to 8 p. m., 50c

Delicious Homemade Pies



The Cajun has smoked Cajun sausage, bell peppers, onions, Louisiana shrimp and Creole sauce.

The first pizzas to arrive were from the regular oven. The Classic had big hunks of Italian sausage - some of the best I've tasted, and spicy pepperoni. The cheese was abundant, gooey and flavorful. The thin crust scored a perfect ten - it was bubbly, brown and crisp. There was less sauce than I prefer, but this pizza has to rank among the best I've had. The Cajun had the same perfect crust, but the Creole sauce was so sparse that what should have been a spicy Cajun concoction turned out bland.

Now for the wood oven versus regular oven shoot-out. I went into this expecting the wood-oven pizza to be everything that the regular-oven pizza was, and more - the "more" being subtle smoky hues imparted by the wood fire, like the difference between a charcoal-grilled and ordinary burger. I was partially right - the subtle smoky hues were there. But everything that made the regular crust so incredible was missing. The wood-oven crust was flat, limp and lifeless. The wood-oven pepperoni has hand-sliced pepperoni, ricotta cheese and fresh basil. The hand-sliced pepperoni was sliced way too thick, making each pepperoni bite like chewing on a Slim Jim.

With so many gourmet ingredients and a thin crust to die for, Some Guys can make some amazing pizza. When you add in efficient service, engaging atmosphere, family friendliness and broad menu options, it's a place worth frequenting.

### Crossword solution

*puzzle on Page Nine*

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E	N	D	S			S	P	Y			T	W	O			

### Hidden History solution

*puzzle on Page Nine*

THE KNIFE AND FORK RESTAURANT USED TO BE IN THE HOOK'S DRUG STORE ON COLLEGE; LATER IT WAS REVCO DRUGS; TODAY IT IS CVS.



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.



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