by Mark Rumreich

For this installment, we traveled east to 62nd and Allisonville. WB Pizza (named after the owner) was established in 1999, originally on east 86th Street. The restaurant moved to its current spot a year later.

WB Pizza is a few minutes east of the Village on 62nd Street at Allisonville Road.

WB has an eclectic atmosphere - artsy light fixtures and decor mixed with wallboards and tabletops for kids to mark on with washable markers. An odd mix, but it's easy to feel comfortable here. During warm weather, there's patio dining overlooking the street.

The menu has a more than ample selection of appetizers, salads and sandwiches, most with an Italian flair. There are calzones, pasta dinners, and a kid's menu too. The owner's wife is a vegan, so a number of the menu offerings are vegetarian or vegan friendly. Vegan foods don't contain any animal or dairy products, so those menu items don't use meat, eggs, butter or cheese. Beer-wise, there's a nice selection of domestic and imported bottles.

WB Pizza

6165 Allisonville Road
205-5555

Mon: 11am - 10pm
Tues: closed
Wed & Thurs: 11am - 10pm
Fri & Sat: 11am - 11pm
Sun: 4pm - 10pm

WB offers four crust sizes (seven to fourteen inches) and four styles of pizza: original thin, ultra-thin, deep-dish and upside-down deep-dish. You can choose from red, creamy garlic white, and barbecue sauces. The standard cheese is a blend of mozzarella, provolone and white cheddar, although you may pick asiago or feta as well. Toppings include all the traditional favorites plus two kinds of Italian sausage, shrimp, bacon, chicken, smoked turkey, artichoke hearts, portabello mushrooms, fresh garlic, basil, broccoli, spinach and more. There are a dozen specialty pizzas if you need inspiration.

We ordered an original-crust pepperoni and mild Italian sausage pizza, and Grant Park and Vegan specialty pizzas. The Grant Park is an upside-down Chicago style deep-dish with pepperoni, hot Italian sausage, mushrooms, onions and green peppers. The Vegan is a deep-dish with portabello mushrooms, onions, green olives, diced tomatoes, broccoli and spinach, and of course, no cheese.

The star of the show for me was the original crust pepperoni and sausage. On their original style pizzas, WB puts the cheese on last, so what you see is an ocean of golden cheese within the scalloped edge of the crust. WB makes all its crusts fresh, and the result was crisp but tender on this pie. The cheese had the extra flavor-boost of provolone with the stretchiness of mozzarella. The pepperoni was very generously applied and had a spicy kick. The mild Italian sausage was some of the best that I've had - great flavor and in good-sized hunks. My only complaint was that there wasn't more of it! This is a pizza worth going out of your way for.

WB's original crust pizza is a Gazette favorite.

The Grant Park is an upside-down deep-dish pizza. This means that the cheese, toppings and sauce are applied to the crust in that order. This makes the cheese meltier, and brings out the flavor of the fresh-made sauce. The Grant Park uses hot Italian sausage, much spicier than the mild and in thin link slices rather than hunks. This was good pizza, and substantial, but I kept getting sidetracked to the first pizza.

I have to admit to being partial to meat and cheese, so the Vegan was an experiment for me. I kept wanting to reach for the nearby shaker of Parmesan, but I resisted the temptation. The strong flavors and textures of the hefty green olives, portabello mushrooms and broccoli gave this pizza a lot more substance than I anticipated.

From the quality of their ingredients to the variety of styles and toppings, WB Pizza takes their pizza seriously - you should too.

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