

# Time Out

## New York

The ultimate  
guide to the  
city's **best slices**  
(And the winner is...on page 18)

NOVEMBER 30–DECEMBER 6, 2006 ISSUE 583 \$2.99  
TIMEOUTNEWYORK.COM

# Mmmmm, Pizza!

**Plus:** The day-old  
pizza taste test

Rating the Ray's  
(22 of them!)

**Pie charting**  
Our NYC pizza  
poll results



# What up, home slices?

New York pizza joints come in every style—from upscale to oddball.



Sicilian-style pie lovers come for the fluffy square slices draped with mozzarella cheese and dusted with pecorino romano. 2725 86th St between 10th and 11th Sts, Bensonhurst, Brooklyn (718-449-1230)

**Lombardi's**  
Supposedly, this is where it all began: Gennaro Lombardi opened the shop in Soho in 1905—the first pizzeria in the U.S. We can't vouch for how the pizzas tasted a century ago, but the current product is inconsistent: It can be delightfully balanced, or may be oversauced and undercooked, with a gummy, droopy crust. 32 Spring St between Mott and Mulberry Sts (212-941-7994)

**Patsy's**  
Pasquale "Patsy" Lancieri, another Lombardi's alumnus, founded this East Harlem spot in 1933. Here the sauce is tasty, and the ultrathin crust, charred by a coal-burning oven, can be beautifully blistered or just flat-out burnt. 2287 First Ave between 117th and 118th Sts (212-534-9783).—Josh Friedland

## The classics

The city's legendary pizzerias are not necessarily the best or the oldest—but they're popular. Expect long lines.

### Arturo's

Since 1957, this always-packed sit-down spot on Houston Street has been pumping out pies with great crisp crusts, charred in a coal-fired oven (one of the few remaining). Regular live jazz music adds charm. 106 W Houston St at Thompson St (212-677-3820)

### Grimaldi's Pizzeria

This pizzeria was founded in 1990 by Patsy Grimaldi, a nephew of Patsy Lancieri (the man behind Patsy's). Some critics say that standards have dropped. Still, the joint is crowded, and the coal-fired oven issues a nicely charred pie topped with fresh mozzarella and basil. 19 Old Fulton St between Front and Water Sts, Dumbo, Brooklyn (718-858-4300)

### John's of Bleecker Street

This place was established in 1929

by John Sasso, who worked at Lombardi's, but nowadays it's not worth the wait to get in. They pump out mediocre pies with goopy cheese and sauce. The slightly charred crust, however, is still great. 278 Bleecker St between Sixth and Seventh Aves (212-243-1680)

### L & B Spumoni Gardens

Opened in 1939 by Ludovico Barbati, this pizzeria is also a spumoni shop, takeout operation and full-service restaurant.

## A piece of history

### A.D. 79

Evidence of ancient flat flour cakes have been found in the remains at Pompeii. But how good could it have been if there were leftovers?

### A.D. 997

Documents in Gaeta, north of Naples, record the word *pizza*, possibly derived from the Latin *picea*, which referred to the blackened bottom of oven-baked dough.

### 1400s

Italians learn that the spoiled milk of water buffalo is surprisingly tasty.

### 1500s

Tomatoes, native to South America, are brought to Europe from the New World and add some much-needed color and flavor to dry, boring flatbreads.

### 1830

"The world's first pizzeria, Antica Pizzeria Port'Alba, opens its doors in Naples," according to pizza expert and Upper West Sider Ed Levine, in his book *Slice of Heaven*.