



Another Day, Another Artisanal-Pie Joint: A First Look at Midtown's Golosi

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Golosi has opened near Grand Central, and on Thursday (from 11 a.m. till 9 p.m.) it celebrates by giving away a scoop of one of its 28 gelato flavors with the purchase of a pie. The pizzolo, Francisco Barros, is a Sicilian who makes his dough using fine Italian flour and strutto (rendered pork fat) in lieu of olive oil, in the traditional Southern Italian way. Other imported ingredients include toppings such as Calabrian soppressata and salame, prosciutto cotto, Parmigiano, and fior di latte mozzarella. About a dozen varieties of pies will go for \$0.99 to \$1.50 *per inch*, with a three-inch minimum (after all, we're told Golosi means "glutton" in Italian). Check out our slideshow for a glimpse of the goods. The menu is still in flux, but here are the items that are expected to make the cut.



\$0.99/inch

Biancaneve ("Snow White" with mozzarella cheese)

Anchovy (tomato, mozzarella Italian anchovies)

Potato (potato, mozzarella, Parmigiano)

Margherita (tomato, mozzarella, basil)

Eggplant (tomato, mozzarella, eggplant)

Artichoke (tomato, mozzarella, artichoke hearts)

\$1.50/inch

Capricciosa (artichokes, mushrooms, prosciutto cotto)

Soppressata (tomato, mozzarella, Calabrian soppressata)

Salame (tomato, mozzarella, Calabrian salame)

Cherry Tomato (mozzarella, cherry tomatoes, hot peperoncino)

Sun-Dried Tomato (mozzarella, sun-dried tomatoes, red onions)

Golosi, 125 Park Ave., nr. 41st St.; 212-922-1169