



the buzz

“Golosi Pizza Opens Thursday with Free Gelato and Tax Day Deals”

If you love pizza as much as I do, you won't be offended in the least by the name of the latest Roman entrant into the pizza wars—Golosi. Italian for “gluttons” (and apparently “gourmands”), this new Midtown by the inch (\$0.99 – 1.50 per inch, 3-inch minimum) pizza spot offers artisanal pizza and gelato with beer and wine to come soon.

The long skateboard shaped pies are made by Sicily's Francisco Barros from quite a unique recipe. They're made from Neapolitan Antico Molino Caputo's 00 flour and strutto (rendered pork fat), which was traditionally used in Southern Italy as olive oil was too expensive.

Many of the toppings are also imported, such as Calabrian soppressata and salami, prosciutto cotto, parmigiano and fior di latte mozzarella. There will be 10-12 pies offered every day, including the mozzarella-only Biancaneve (Snow White), traditional Margherita, Anchovy, Soppressata and Capricciosa with mushrooms, artichokes and prosciutto cotto.

Rumor has it there will be a hot dog pizza as well. (The hot dogs will not be imported.)

The gelato will be made on premises daily offering traditional flavors, using ingredients such as Italian dark chocolate, fresh fruit and nuts.

Golosi will open on Thursday at 125 Park Ave. between 41st and 42nd streets. Tel. 212-922-1169.

Show up between 11am and 9pm and with every pizza purchase, you'll get a free scoop of gelato in any flavor of their 28 flavors on offer.

And on April 15th, from 11am-9pm when you buy 1 scoop of gelato, you get one free, and when you buy any pizza (3-inch minimum), you'll get same amount free.