



Golosi *Glutton*, in English, is not a friendly word, but Italian has *goloso*, a related term that isn't nearly as pejorative, and one you can wear with honor at this artisanal Roman pizzeria. Sicilian chef Francisco Barros makes the dough with imported Italian flour and rendered pork fat (a traditional alternative to olive oil), and bakes the pies in the style of the Eternal City, long and rectangular, ready to be cut and sold by the inch. Toppings include the standard Margherita (mozzarella and tomato) and *capricciosa* (mushroom and artichoke), among others. Twenty-eight flavors of homemade gelato and sorbetto will also be served. 125 Park Ave between 41st and 42nd Sts (212-922-1169)