

# SO SOUTHERN VOICE VO

DINING

## Gotta have a slice

When the craving for pizza is too much to bear, try one of these fulfilling options

By HOPE S. PHILBRICK

**WHEN UNDER ATTACK BY A PIZZA CRAVING,** seek relief at these restaurants where upscale preparations are served at reasonable prices.

**MO'S:** The menu features munchies like buffalo wings and nachos, salads, burgers, hot dogs and a variety of sandwiches, but pizza is the big draw and arguably among the best in town.

Get a slice or a whole 14- or 16-inch pie. The crust is thick enough to support several toppings, yet thin enough not to overwhelm them. The sauce is spiced just right, and the mix of available ingredients is, if not creative, at least complete.



Mo's even offers authentic Canadian bacon, something some transplants may never have considered exotic until moving into HoneyBaked Hamland. If you don't want your pizza

drowning in cheese, ask for a lighter touch when ordering.

Delivery is available for orders over \$15 (within delivery area), or dine in for lunch or dinner and join the Emory-area crowd. Weekly specials make the prices even more affordable.

**SLICE:** The original Castleberry Hill location opened three years ago, and its success warranted a second location downtown. The menu includes appetizers like bruschetta and bread sticks with marinara, salads, sandwiches and entrees like chicken parmesan and spaghetti with meat balls.



There's also an impressive bar menu. But the pizza is the star of the show, by the slice or as 12- and 16-inch pies. The crust is thin and crispy.

Available toppings cover all the basics plus some creative options like broccoli, tofu, goat cheese and banana peppers. Specialty combinations take the pressure off designing combinations on your own.

Try the Sweet Pea's Za with spinach, sundried tomatoes, artichoke hearts and feta, or the Not So Plain Jane with pepperoni, black olives and banana peppers.

Get your pizza to go or dine in for lunch or dinner.

**FRITTI:** Fritti is the sister restaurant to neighboring Sotto Sotto. Find authentic Neopolitan Pizza; it's even certified by the Verace Pizza Napoletana Association.

Ricardo Ullio's artisanal pizzas feature dough made with Molino Caputo Tipo 00 Pizza Flour, natural yeast and sea salt. The result is crisp and memorable.



A simple, authentic pizza is the start of something wonderful at Fritti.

From there, pizzas can be topped with San Marzano tomatoes, bufala mozzarella and baked in a 700 degree Fahrenheit wood-burning oven, or they can simply be drizzled with top-notch olive oil and a sprinkle of fresh herbs.

Frutti di Mare features shrimp, scallops, calamari, mussels and oregano. Speck e Rucola is topped with smoked prosciutto, smoked mozzarella, cherry tomatoes and arugula. And here, creativity can take all forms—for a time, a hot dog pizza graced the menu.

The restaurant is housed in a former garage. Tables are close together and give the space a European vibe, as well as make it a tacky place to break up with someone.

**ALSO GREAT:** A mixed clientele and a long list of creative toppings also make Savage Pizza in Little Five Points, as well as

Everybody's Pizza near Emory worth trying. Another local favorite for years is Mellow Mushroom, with the LaVista Road and Midtown Promenade locations especially popular with *eat* diners.



**MO'S PIZZA**  
3109 Briarcliff Road  
404-320-1258  
http://mospizza.com

**SLICE**  
259 Peters St.  
404-588-1820

85 Poplar St.  
404-917-1820  
www.sliceatlanta.com

**FRITTI**  
311 N. Highland Ave.  
404-880-9559  
www.frittirestaurant.com

**SAVAGE PIZZA**  
484 Moreland Ave.  
404-523-0500

**EVERYBODY'S PIZZA**  
1593 N Decatur Road  
404-377-7766

**MELLOW MUSHROOM**  
931 Monroe Drive  
404-874-2291

1679 Lavista Road  
404-325-0330

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