



## **A MANO** RIDGEWOOD

When the moon hits your eye like a big pizza pie, that's amore! Made by hand and by heart, readers are truly in love with this Neapolitan pizza, baked in traditional, wood-burning ovens. Authentic ingredients combine to perfection in 1000-degree heat. Prepared by certified pizzaiuoli – expert Neapolitan pizza makers – a house specialty is the A Mano pizza, featuring imported mozzarella di bufala, cherry tomatoes, prosciutto di parma, arugula, shaved gran cru, extra virgin olive oil and basil. Cut me a slice right quick and in a hurry.

### **BEST PIZZA**

**RUNNERS-UP** Everyone loves their neighborhood pizza parlor, and these businesses grabbed their local piece of the pie as many readers tossed the dough in their favor. Kinchley's is well known for its thin crust, Pizza Fusion for its healthy and gluten-free fare, Rudy's for just being Rudy's, Nellie's for being a family place, Andiamo for being all things Italian and Anthony Franco's for its super pies. The pie's the limit at these exceptional pizza joints.

**KINCHLEY'S TAVERN** MAHWAH (2009 WINNER)

**PIZZA FUSION** RIDGEWOOD (2010 WINNER)

**RUDY'S** CLOSTER

**NELLIE'S PLACE** WALDWICK

**ANDIAMO** HAWORTH

**ANTHONY FRANCO'S** PARAMUS AND RAMSEY