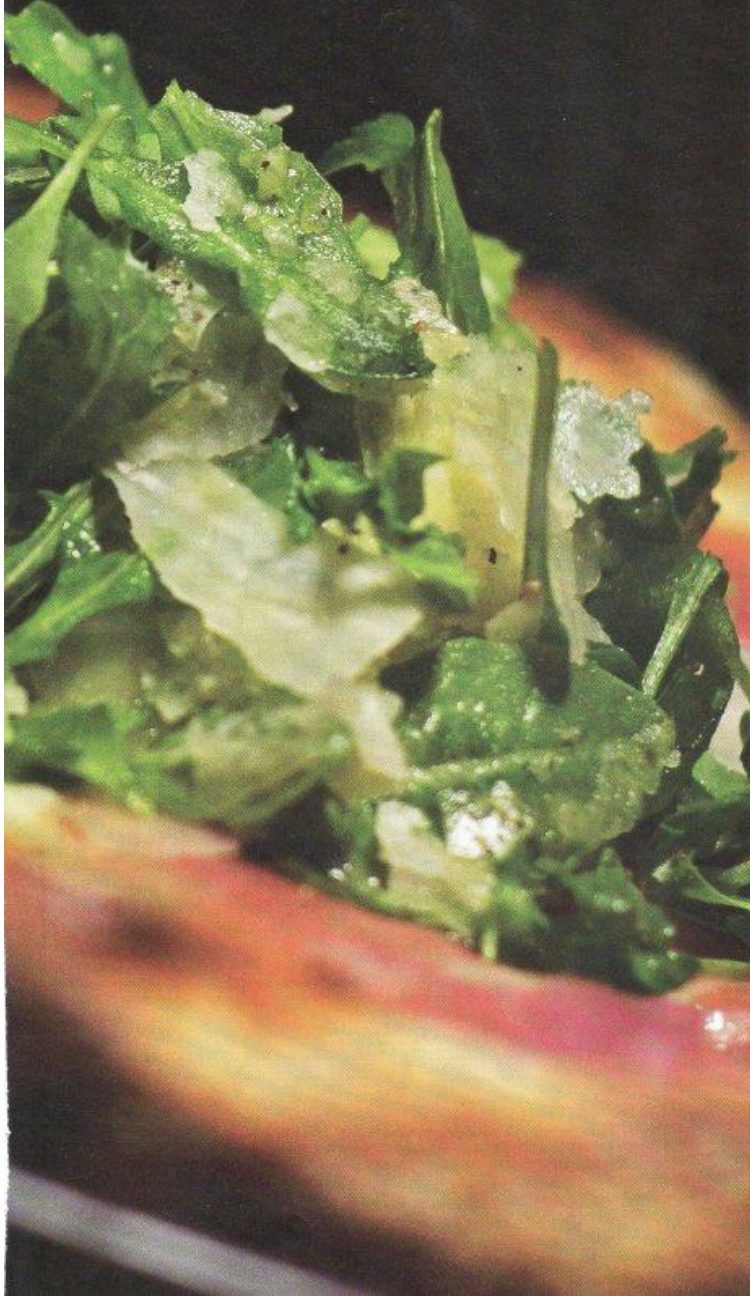


A speciality pizza from 900 Wall dressed with prosciutto, arugula, truffle oil and parmesan cheese.



Local Habit EAT & DRINK

## Primo Pizza Pies

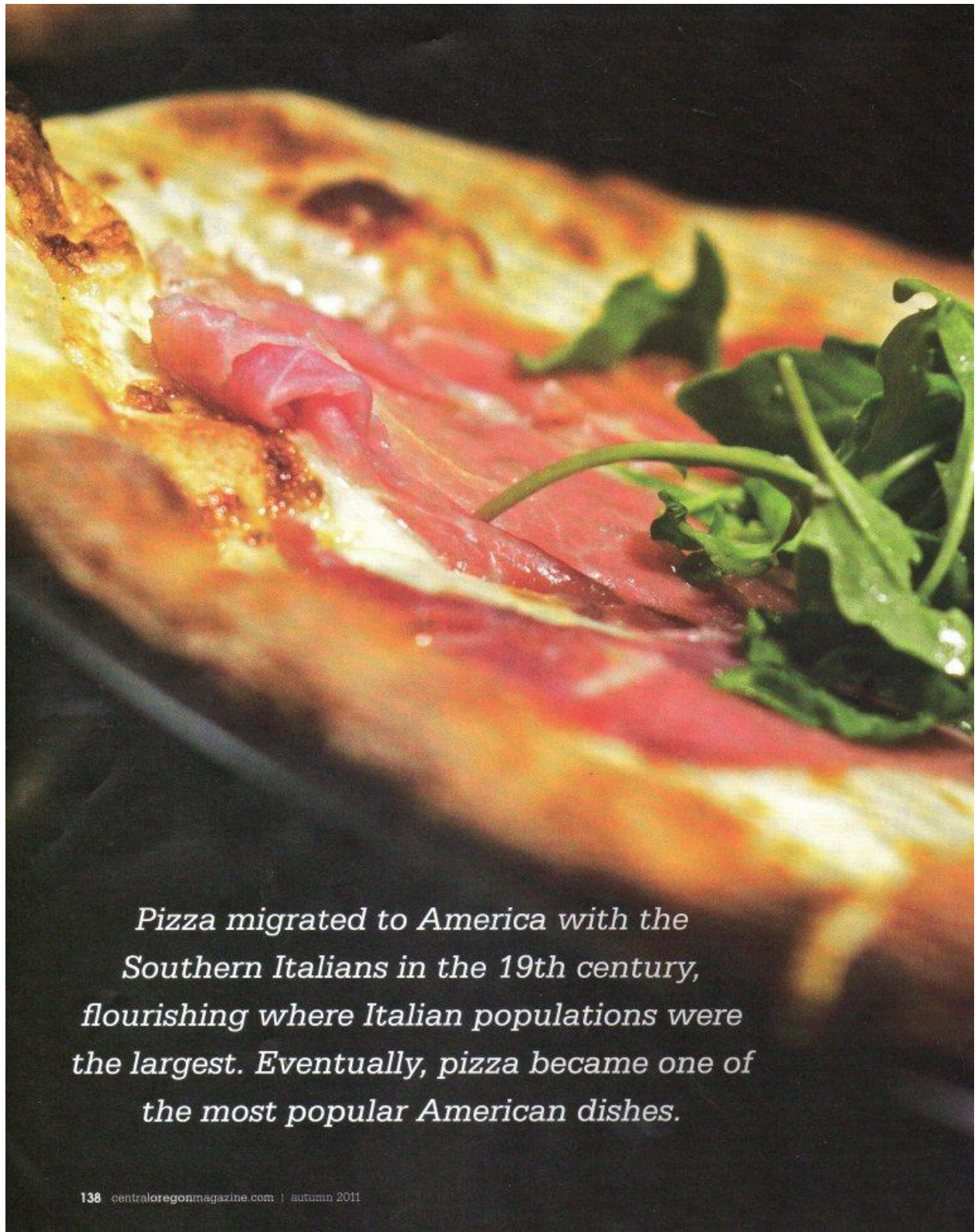
The Perfect Combinations

**P**izza is simple, fast and delicious. When done right, it is memorable. Pizza has also been the instigator of heated debates between different pizza aficionado camps. There may never be a unanimous consensus confirming where the best pizza comes from or what style of pizza hits the spot. The only common denominator is that just about everyone loves pizza.

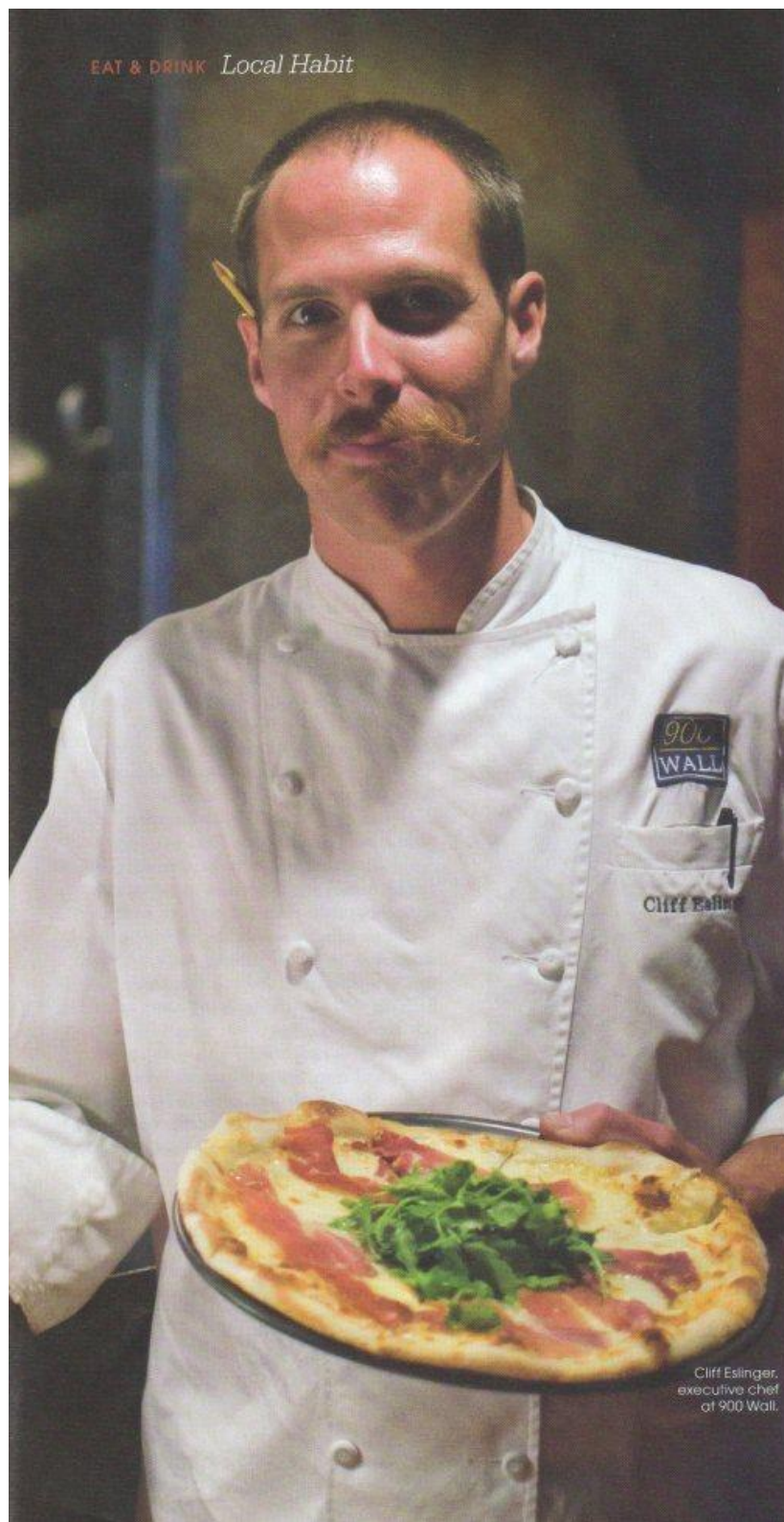
Historically, Naples is the birthplace of pizza as we know it today. Pizza was created as an affordable and tasty peasant dish. It quickly gained popularity then spread rapidly throughout Italy. Flatbread has been a staple to ancient cultures worldwide. Adding ingredients and flavors to flatbread was an activity not unique to the Italians. The Greeks ate flatbread with olive oil, herbs and honey while 6th Century Persian soldiers ate flatbread cooked on their fighting shields with melted cheese and dates. Pizza migrated to America with the Southern Italians in the 19th century, flourishing where Italian populations were the largest. Eventually, pizza became one of the most popular American dishes.

STORY BY *Amy Perez*

PHOTOGRAPHY BY *Adrian Doza*



*Pizza migrated to America with the Southern Italians in the 19th century, flourishing where Italian populations were the largest. Eventually, pizza became one of the most popular American dishes.*



Cliff Eslinger,  
executive chef  
of 900 Wall.

Bend is lucky to have so many restaurants and pizzerias, each of which take pride in making excellent pizza by only using home-made dough, the freshest ingredients possible and authentic cooking techniques. Here are a few pizzas that have such wonderful flavors and textures they possess the capacity to embed themselves in our memory and taste buds, and make us eager to return for more.

900 Wall's stone oven, finely cooked pizza dressed with prosciutto, arugula, truffle oil and parmesan cheese brings rich savory flavors together as well as provides a bite from the fresh arugula.

Flatbread Community Oven features a Neapolitan Capricciosa pizza that stands out as one of the true Napoli classics, with silken Fior di Latte, artichoke hearts, herbed Portobello mushroom, olives, prosciutto, fresh basil and true San Marzano tomato sauce.

Jackson's Corner house specialty is the Sopressata pizza pie, cooked in a brick oven and lightly topped with house made marinara, sopresseta sausage, mozzarella and provolone cheeses, topped with local organic arugula.

Little Pizza Paradise's over-the-top Chicago style cheese pizza melts the finest blend of cheese to perfect consistency and golden color, suspended on a crisp crust.

Pizzicato has an al pesto with shrimp pizza that combines fresh pesto, garlic and shrimp on a crispy crust that will please any pizza lover willing to go a bit outside the norm.

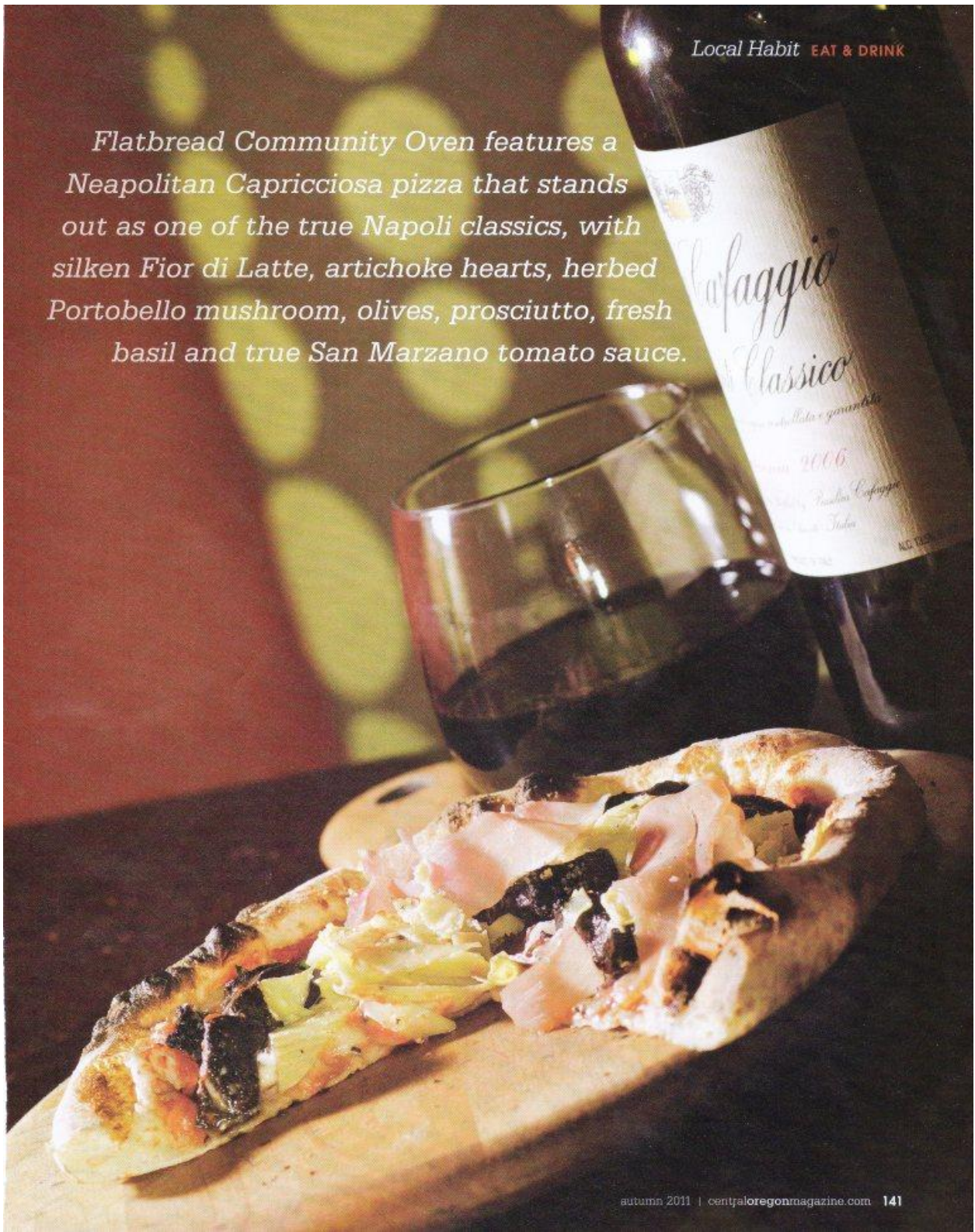
Old Town Pizza has a great combination pizza that is a meat lover's delight. It is topped with a sweet sauce and loaded with pepperoni, salami, ham, veggies, linguisa, beef and Italian sausage on a sweet and savory thick crust—fork and knife often required.

Paisano's Pizza screams "New York pizza" at its best. Ingredients matter here, so it is no wonder that they have a fabulous Margherita pizza. The simplicity of this pizza with just tomato sauce, rounds of fresh mozzarella and basil leaves little room for error.

Pizza Mondo can make any kind of pizza taste great. The newest, Big Island pizza, rocks the house with a crisp crust topped with BBQ pulled pork, sweet hot peppers, bacon and pineapple on a sweet pepper infused olive oil base. If you've got your usual "go to" pizza here, it's time to branch out and give this a try.

Scanlon's Restaurant offers the Hood River pear flatbread imaginatively dressed with

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TOP: Jackson's Corner has become a local's favorite for pizza.

BOTTOM: A great pizza begins with perfect formation of the crust.





Old Town Pizza offers a meat lover's delight loaded with pepperoni, salami, ham, veggies, linguisa, beef and Italian sausage on a sweet and savory thick crust—fork and knife often required.

grilled pear, hazelnut, rosemary, Riesling honey and gorgonzola that will awaken your taste buds and have you coming back for more.

The Ranch House at Brasada makes a divine hand crafted pizza topped generously with forest mushrooms, caramelized onions, sweet peppers, lavender and fresh sage. These earthy ingredients together somehow make sense and the flavors are surprising yet balanced and fragrant together.

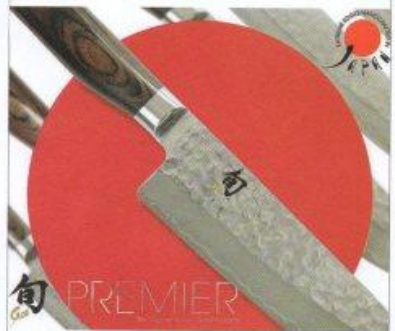
Versante's Blue Moon pizza with mushrooms, sweet roasted, green peppers, roasted red peppers, black olives, fresh basil and crumbled gorgonzola cheese is one of the house favorites and gives veggie lovers something to get excited about.

Kids can't be left out when it comes to pizza and Pappy's takes the honors here—pizza and fun under one roof!

Gluten free pizza crusts are available at: Pizza Mondo, Paisano's, Versante, Old Towne Pizza and Little Pizza Paradise.

*Buon appetito!* 🌿

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