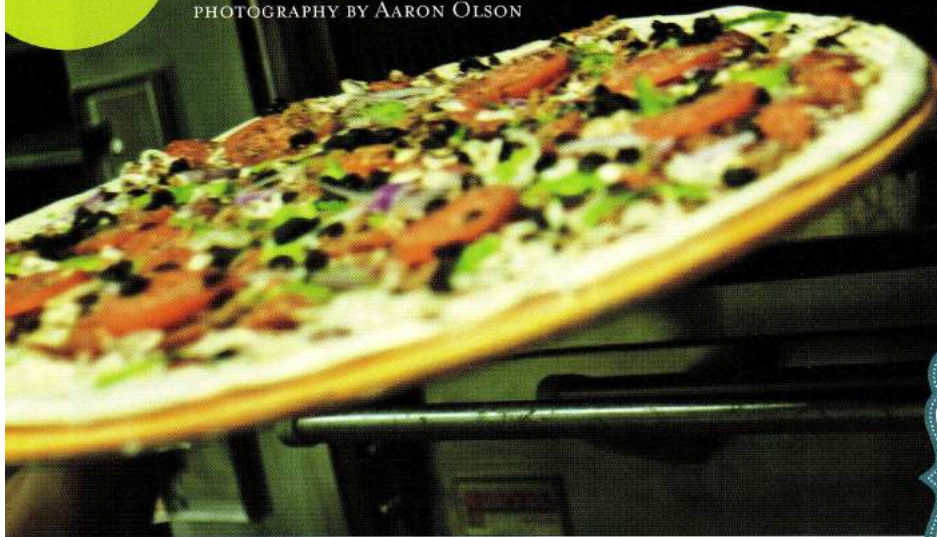


dining out | LUNCH

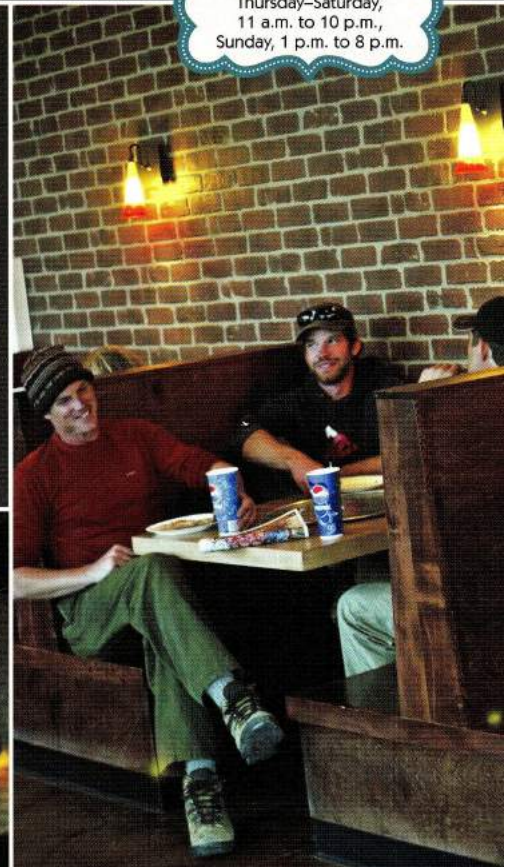
**SPOTLIGHT** Pisano's Pizza

STORY BY AMY PEREZ  
PHOTOGRAPHY BY AARON OLSON



*take a bite*

Pisano's Pizza  
2755 NW Crossing Drive  
Bend  
541-312-9349  
Hours: Monday-Wednesday,  
11 a.m. to 8 p.m.,  
Thursday-Saturday,  
11 a.m. to 10 p.m.,  
Sunday, 1 p.m. to 8 p.m.



(clockwise from top) New York style pizza is Pisano's specialty. Patrons enjoy a pizza lunch. Owner Ed Barbeau tosses dough to the perfect size and thickness. The hot meatball sandwich is a crowd pleaser



# New York Pizza Pies Made Just for Bend

**ED BARBEAU LOVES PIZZA.** More specifically, he loves what he considers to be true, New York style pizza. As owner and creator of Pisano's Pizza, Barbeau has made sure that this neighborhood pizza spot, while located in Bend's Northwest Crossing, remains true to New York. His goal is to create the best New York pizza pies in town. A variety of simple, fresh ingredients with flavor, freshness and authenticity is the basis to all of Pisano's meals, a fact made obvious by the aromas wafting out of the lively pizzeria in the center of one of Bend's most lively neighborhood communities.


One key to Pisano's success is that customers are treated like family. But Pisano's Pizza gets people in and keeps them coming back with the pizza. Awesome pies are created with dough made in-house, hand tossed and cooked in a traditional deck oven. Flying and spinning dough stretches in perfect symmetry to the right size and thickness. Pisano's Pizza also serves the decadent stromboli—rolled pizza crust with pepperoni and sausage, served with marinara. These are just made at lunchtime and served until sold out!

Come to eat armed with your family, friends and a large appetite. Pisano's sells single slices, 18-inch or 25-inch pies. Barbeau boasts of two signature pizzas that have become new favorites of many customers: white pizza brushed with garlic sauce, topped with mozzarella, ricotta cheese, parmesan, basil and oregano, and the white pizza with artichoke, marinated chicken and sun dried tomatoes.

Calzones bursting with mozzarella, ricotta cheese, sauce and toppings; meatball sandwiches of fresh hot Italian bread piled high with savory, juicy meatballs, sauce and mozzarella; salads; wings (barbecue, Thai or Buffalo), and New York cheesecake make this New York style pizzeria complete. Carefully selected Italian, California and Oregon wines complement all of the menu items, as do local microbrews available from Deschutes, Silver Moon and Wildfire Breweries.

Pizzas are made to order from any of 21 topping choices. With no freezer on site, all ingredients as fresh as possible, as well as typically from local vendors. Pies are tossed, tomatoes are cut and cheese is grated from the block just for you! You won't even find a pre-established menu, just a chalkboard with specials that change daily. Make sure not to miss one special, recurring each Saturday—the spaghetti feast!

Pisano's Pizza has the perfect recipe for lunch made easy: ample parking, a friendly locale and a knack for doing pizza fast and doing it right! The price is even right—for \$5.75, your mid-day meal will consist of one pizza slice, a side salad and soda.

"People ask me all the time, 'What's so special about your pizza?'" Barbeau says. His response: "It's 'da best New York style pizza in Bend!" Drop by soon to see what he means. 

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