



FRIDAY, JULY 1, 2011

## Basil Brick Oven: True Italian Pizza at the Mouth of the Triboro



### **Basil Brick Oven Pizza (28-17 Astoria Blvd.)**

Astoria has been home to some wonderfully delicious Italian American pizzas--and for many, those admittedly delicious standbys are exactly what you are seeking (don't get me wrong--I love, love, love me some [Rizzo's](#) and [Sac's Place](#)). But the world of true artisan pies has seemed exclusive to Brooklyn, the Village, Arthur Avenue, and Eataly... with few exceptions. To think that I not longer have to trek to Kesté or Motorino for a gourmet pie is like a culinary Christmas present.

These aren't thin-n-crispy pizzas. They aren't sicilian. One pie won't feed a family. It really won't even feed two. But if excellent, authentic, Italian pie baked in the northern Italian tradition is something that makes you salivate, then you need to immediately head over to newly opened Basil Brick Oven Pizza just a block from the Astoria Blvd. stop on the N/Q.

### WHAT IS AMUSE \* BOUCHE?

*A hodgepodge of individual, bite-sized musings. It is my hope that these nibbles, like an amuse-bouche, will not only whet your palate, but also expose a porthole into my adventures with cooking and dining... as well as living and thriving in New York City.*

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### FOOD PHOTOGRAPHY SERVICES

While my quick snapshots can be seen on my site, around the internet, and in various publications (winner of the 2011 Metro Food Photo Challenge), my professional photography can be seen monthly in *BORO Magazine*, and on several New York City restaurant websites. For extremely competitive rates (all-inclusive packages with post-production and retouching), please e-mail [bradleyhawks@bradleyhawks.com](mailto:bradleyhawks@bradleyhawks.com). I can provide images for websites, social media, business cards, promotional materials, and even artwork.

### PITCH IN...

*Amuse\*Bouche is my attempt at sharing unique culinary & cultural experiences with my friends and readers. Until some fancy NY magazine picks me up or I get a book deal, all expenses come from my own wallet. Any donation you might want to offer would be so greatly appreciated. On my wish list: 1) (UPDATE: I was just graciously*



The oven, kept piping hot (850-900° F) brings these individual-sized rounds to bubbling glory in mere seconds. And while I have learned that a margherita is always my favorite (the ingredients are so fresh, you really don't need much else to confuse your senses), Basil offers a mindblowing selection of over 25 varieties, including speck & brie, gorgonzola & pear, mussels & garlic, or asparagus & egg.



If there are little charred bubbles, your pizza is not burnt. It's a standard marking on this style of pizza, cooked at such extreme temperatures. The crust is crisp on the edge and then fluffy inside... the tomato & basil insanely fresh (watch as Chef Danielle cuts the herbs to-order from a little garden right by the pizza oven).



A limited selection of antipasti, panini, and pastas are also available to round out the meal. We sampled the Fettuccini al Antonio, and were absolutely thrilled. Al dente pasta tossed in what could best be described as a pesto bolognese--tender ground beef, fresh basil, a touch of cream, sauteed

miraculous little Canon PowerShot G11 that I adore--but I'd like to get a professional camera); 2) a culinary blogging trip to Italy to develop short stories as well; 3) feel free to fund any other potential restaurant/excursion you'd like to see me cover... (please click below to make a secure donation via PayPal to the email address: [bradleyhawks@bradleyhawks.com](mailto:bradleyhawks@bradleyhawks.com))



**CONTACT AMUSE\*BOUCHE**

If you have any tips or suggestions on favorite or unique places, or even feedback on posts you have read, please send me an e-mail to [bradleyhawks@bradleyhawks.com](mailto:bradleyhawks@bradleyhawks.com) and I will get back with you as soon as possible!

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The pana cotta, polka dotted with vanilla bean specks, was exceptional, skirted in juicy fresh sliced pear with dollops of whipped cream and a dusting of confectioner's sugar. All of the desserts (including a Nutella stuffed pizza with strawberries), as well as the dishes, are made in-house by Chef Danielle, who brings his family recipes from Piemonte, Italy.

The space is small, but immaculate... the seating limited to not many more than twenty or so. And when the neighborhood discovers what a true gem they have, there will easily be a line down the block. But for now, take advantage while you can. Delivery is even available, though I recommend trying these masterful pies in person, fresh from the oven, as they are intended.

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Posted by [amuse\\*bouche](#) at 4:14 PM

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2 comments:

**Anonymous said...**

Nice article.

July 1, 2011 5:04 PM

**Astoriafication said...**

Thanks for the article. I didn't know this place existed so close to home. Now I know where to get my next pizza.

July 1, 2011 7:32 PM

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