



## The Autumn Table

- October 6, 2012 3:06 pm
- [Bradley Hawks](#)

With the change of seasons comes the availability of new produce ripe for harvest. Using local ingredients in-season not only guarantees freshness but also supports local farmers and reduces the waste caused by shipping ingredients from thousands of miles away. Read on for a preview of four neighborhood restaurants serving up some incredible autumn dishes:

---

### ~Basil Brick Oven~



The most exciting autumnal pizza here is the Pizzucca, where pumpkin is slow roasted with walnuts and herbs, pureed with a touch of cream, spread onto the crust and then topped with homemade mozzarella, crispy pancetta, parmigiano reggiano, extra virgin olive oil and freshly clipped basil sprigs.

28-17 Astoria Blvd, LIC  
718-204-1205  
[www.basilbrickoven.com](http://www.basilbrickoven.com)