

Eating Along the Q Line: It's one-stop snacking at Astoria Blvd. stop

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MANY FORMULAS FOR PIE

Just as in the States, pizza is sold in every corner of Italy, and styles range by region and by baker. That's why if you ask Italian chef Daniele Barbos what kind he makes at the year-old **Basil Brick Oven Pizza** — it's owned by Astoria brothers Joe and Vito Giannola — the answer is his own.

Baked in seconds with help from the wood-fired oven, Barbos' pies are nicely charred with a nice bit of chew and not too much extra crust, most topped with the basil he grew in the backyard all summer.

But his real touch is in the rest of the toppings. Barbos, who has cooked in several Italian restaurants since he moved to the U.S. six years ago, currently offers 40 different pizzas, including pear and gorgonzola or pureed pumpkin with bay leaf, crushed walnuts and crispy pancetta, both \$12.

He has plans to double his menu in coming months, adding variations like a mix of olive oil and anchovies called bagna cauda or pureed beets with a young cow's milk cheese called stracchino — both of which borrow inspiration from the Piedmont region of Italy where he was raised. Not that you'd find those pies in Europe: "I want to make pizza," Barbos laughs, "you can only eat here."

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