

Pizza Imported From Italy



Gnocchi with pesto

Byron Smith for The Wall Street Journal



The pera and gorgonzola pie

Basil Brick Oven Pizza differentiates itself from other Astoria pizzerias by serving up thin, northern-Italian style pizza. Its co-owner and chef, Daniele Barbos, owned a pizza shop in Italy for several years before moving to the U.S. about five years ago.

Mr. Barbos explained that some of the pizzas incorporate heavy cream, something seen in northern Italy and in France. Pizzas are 12 inches; the pera and gorgonzola pizza—made with fresh mozzarella, gorgonzola, Williams pears, parmigiano reggiano and basil (\$12)—is an unexpected and tasty combination.

Another pie to try is the basil, made with pesto sauce, fresh mozzarella, oven-baked rosemary potatoes, pine nuts, extra virgin olive oil and basil (\$11).

The restaurant seats 16 now, but Mr. Barbos plans to expand into a space next door. He also hopes to expand the menu to include more pasta options as well as some fish and poultry dishes.

—*Willa Plank*

Basil Brick Oven Pizza, 28-17 Astoria Blvd. between 28th and 29th streets; open 11 a.m.-11 p.m. daily; closed from 4-5 p.m.; 718-204-1205.

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