

Pizza Today™

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Basil Brick Oven Pizza

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The small, artisan pizzeria in Queens, New York, is gaining the attention of the NYC pizza scene, nominated for “Best New Pizza 2012” by TimeOut New York magazine and buzz in The New York Times and Wall Street Journal. This summer, the 20-seat pizzeria expanded to add 50 more seats, as well as a Gelato station. A 50-seat two-level patio is still in the works. Basil boasts fresh ingredients, including mozzarella made daily. Nearly 40 artisan pizzas are featured, including the Speck & Brie with Parmigiano-Reggiano, extra virgin olive oil and basil (\$13.75) and the Boscaiolo with tomato sauce, mozzarella, heavy cream, sausage, asparagus, mushrooms, Parmigiano-Reggiano, truffle oil and basil (\$13). It’s also famous for a chocolate dessert pizza, the Pizza al Cioccolato (\$10). Basil menus an assortment of Panini, (\$9.25) from the Salsiccia with Italian sweet sausage, mozzarella, roasted red peppers and caramelized onions to the L’Americano with scrambled eggs, bacon, mozzarella, black pepper, Parmigiano- Reggiano and extra virgin olive oil.