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I can smell the home cooking from the parking lot. And I can feel the welcoming warmth from La Pizza & Pasta's owners, Nick and Carmela Fazio, as I step across the threshold into their shop.

At, "Hello," Carmela hands me an Italian cookie, still warm from the oven.

That's La Pizza in a nutshell.

In the restaurant business since 1974, Nick, as with all great restaurateurs who have sustained their success, started humbly enough as a pizza delivery boy.

And, for Nick, it's all about the pie. He mentors, "There's many elements that go into making our pizzas unique. The crust is our signature. I make the dough from blended flour and I let it proof twice. That makes it much lighter and easier to digest. One person could eat a whole large pizza by themselves and not feel bloated because the yeast has been tamed."

Nick tells me although they offer their customer six — count 'em folks! — choices of hand-tossed pizza crust, thin crust is the most popular

Nick continues, "The sauce is also a key element. I use California tomatoes and basil and oregano and rosemary and peppers from my garden. The cheese we use is a mix of top quality local and imported cheeses.

"There are no short-cuts [to good food]," says Carmela. "Our dough is light, our sauce is sweet not acidic, we make our own sausage and meatballs, we oven-dry our own tomatoes and roast our own red peppers so we can ensure quality and taste."

La Pizza & Pasta's To-Go Bistro features fresh made pastas and frozen entrees, Carmela's homemade Italian desserts, and made-to-order catering platters that offer toothsome grilled vegetables and antipastos and custom made pizzas that one can bake off at home, ditch the box, and call one's own.



Says Nick, "People come in once and are customers for life. They trust us because we care so much about our food. We cook here the way we eat at home."

A note to the wise...

Not on the menu is "Nick's Salami Supreme," an ultra thin euro crust pizza laced with Nick's own cured capocola and Sicilian salami; earthy marinara; marinated artichokes and black olives, and a plethora of cheese. Like in the speak-easy days, you've got to be in the know to get it.

And you can!

Just go off-menu and ask Nick or Carmela for it when placing your order.

La Pizza & Pasta
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