

# VNY *La Voce di New York*

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## Food & Wine

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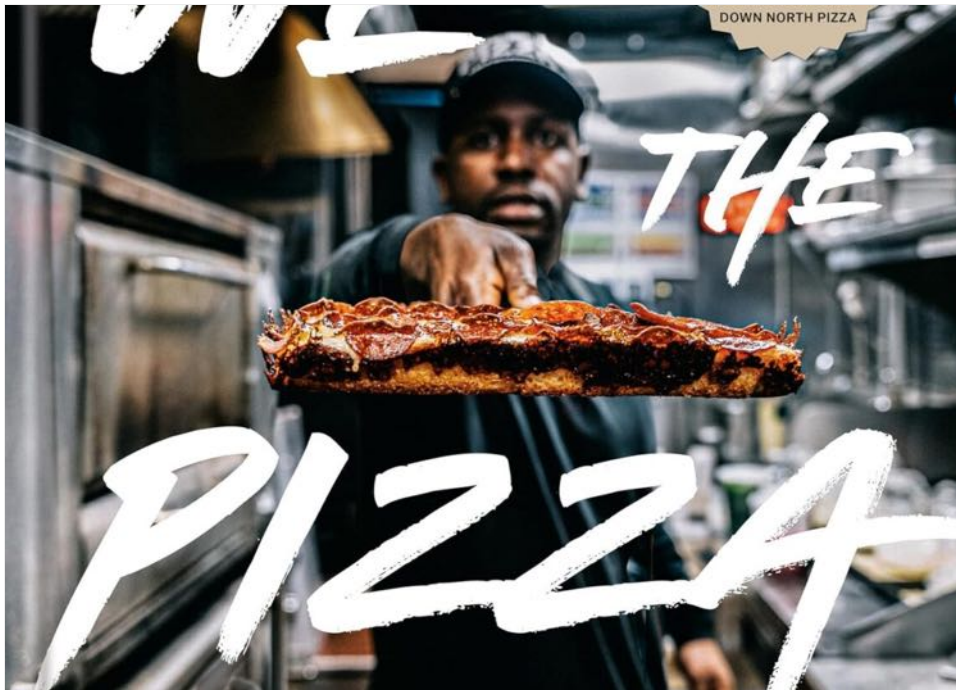
# Four New Pizza Books Hit the Store Shelves Hot Off the Press

Updating the beloved food's evolution from classic to vegan, they also tell us the stories of the pizzaioli's passion



*Italian Hours*

Lucy Gordan



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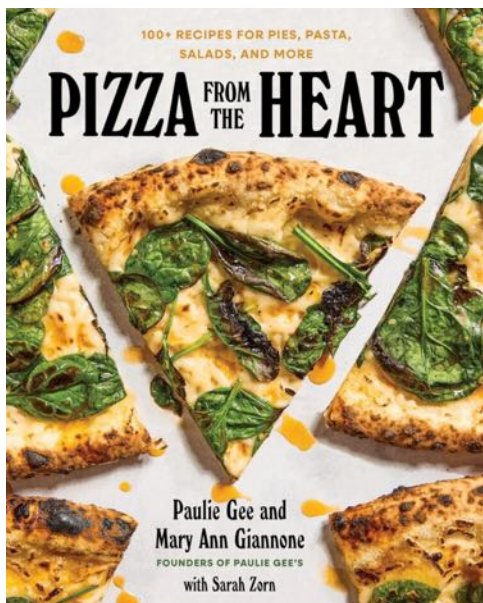
Since mid-February four new titles about pizza have appeared on bookstores' shelves or to order on the internet. They all tell the stories of the owner-pizzaioli' and their

restaurants, and each volume contains several recipes, some traditional and others unique.

*We the Pizza: Slangin' Pies and Savin' Lives* (\$28.67) was created and launched by Philly born-and-bred entrepreneur Muhammad Abdul-Hadi, who studied criminal justice. Published on February 11, it tells the story of Philadelphia's *Down North Pizza*, which is owned and operated exclusively by formerly incarcerated people. The pizzeria's mission is to reduce recidivism by giving former inmates a second chance through training and meaningful work. For this outstanding contribution Muhammad received the 2024 James Beard Leadership Award.

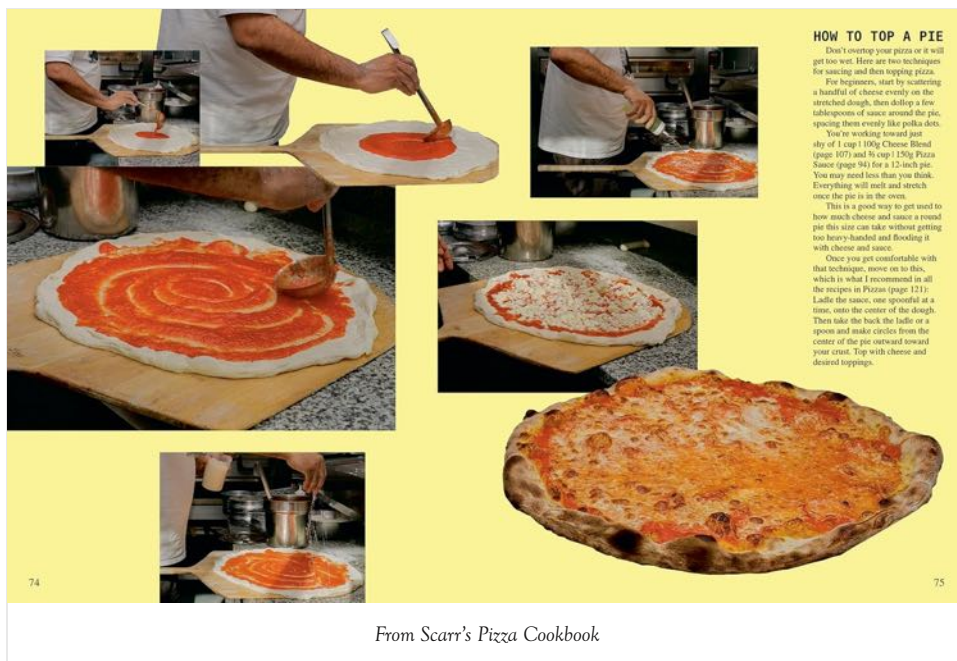
In addition to classic pizza recipes in square cuts with crispy edges, a chapter of *We the Pizza* is devoted to vegetarian and vegan pizzas like "No Better Love" made with four cheeses and the *arrabiata*-inspired "Norf Sauce". Instead, the meat and seafood pizzas chapter feature the iconic "Roc the Mic" pepperoni pie as well as the smoky berbere-brisket "Tales of a Hustler" and "Say Yes", which is topped with jerk turkey sausage, roasted butternut squash, kale, ricotta, and lemon-honey drizzle. Additional recipes are by Philadelphia's well-known chef, Marc Vetri and New York-based Marcus Samuelsson, strong supporters of Muhammad's project.

Besides pizza, the book includes detailed historical information about incarceration in the United States and first-hand accounts of their prison life from *Down North's* staff.



In *Pizza from the Heart* (\$28.67) Paulie and Mary Ann Giannone write in conversational style about their love for each other and their mutual love of pizza so you feel as if you are there at the table with them at Greenpoint Brooklyn's beloved Paulie Gee's pizzeria. The story begins in 2010, when at the age of 56, Paulie left a career in corporate IT to turn his hobby into his retirement plan. Now he and Mary Ann have pizzerias and slice shops all over the US: Philadelphia, Baltimore, Columbus, New Orleans, and Chicago, to name just a few.

*Pizza from the Heart* is the couple's first cookbook. Here they share their secrets not only about how to make pizza at home, both in a conventional oven as well as a wood-fired pizza oven, but also how to have a successful marriage and jointly-owned business. The book features over 100 recipes, the most popular being "Hellboy" (a *soppressata* pie topped with hot honey) "Mo Cheeks" (a tomato and pecorino pie with guanciale), and "In Ricotta da Vegan" (a ricotta pie made with vegan sausage and cheese).



#### HOW TO TOP A PIE

Don't overtop your pizza or it will get too wet. Here are two techniques for saucing and then topping pizza. For beginners, start by scattering a handful of cheese evenly on the stretched dough, then drizzle a few tablespoons of sauce around the pie, spacing them evenly like polka dots. You're working toward just shy of 1 cup! 100g Cheese Blend (page 107) and ½ cup! 150g Pizza Sauce (page 94) for a 12-inch pie. You may need less than you think. Everything will melt and stretch once the pie is in the oven.

This is a good way to get used to how much cheese and sauce a round pie this size can take without getting too heavy-handed and flooding it with cheese and sauce.

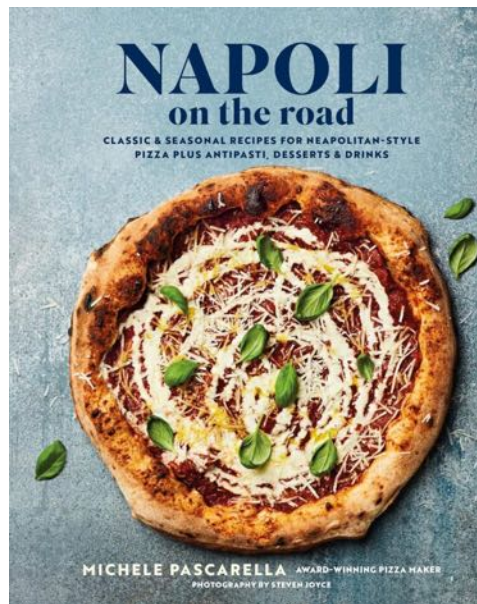
Once you get comfortable with that technique, move on to this, which is what I recommend in all the recipes in *Pizza* (page 121): Ladle the sauce, one spoonful at a time, onto the center of the dough. Then take the back the ladle or a spoon and make circles from the center of the pie outward toward your crust. Top with cheese and desired toppings.

From *Scarr's Pizza Cookbook*

Like *Pizza from the Heart*, *The Scarr's Pizza Cookbook* is Scarr Pimentel's first cookbook. After learning the trade at some of New York's Famous pizzerias: *Ballato*, *Lombardi's*, *Artichoke*, *L'Asso* and *Joe's*, in 2016, Scarr, of Dominican descent and born and bred in Manhattan's Harlem, opened *Scarr's Pizza* at 35 Orchard Street in Manhattan's Lower East Side, in an atmosphere more like a bar or a diner than a comfortable sit-down restaurant. It's the only pizza-by-the-slice restaurant in New York City that mills its own flour.

*Scarr's Pizza Cookbook* of 30 recipes is a well-illustrated step-by-step, from start to finish, on how to make great pizza at home. Here you'll learn how to mill your own flour as he and his staff do at the pizzeria, where to source the freshest ingredients, and how to make the best sauces and toppings.

Michele Pascarella, the founder of London's "Napoli on the Road", was named the best pizza maker on the planet at Ferrarelle World Top Pizza Europa Awards 2023 and Best Pizzeria in Europe in May 2024. Born in 1991 in Maddaloni, in the province of Caserta, at age 11 he began working as a dishwasher in a pizzeria there until one day the owner asked him to make a pizza.



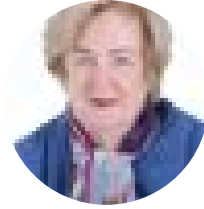
After graduating from hotel school, in 2016 Pascarella moved to England and the next year started his business making pizzas at markets across London from his three-wheel Ape Piaggio truck complete with a wood-fired oven. Now, 8 years later, he owns two hugely popular restaurants, both named *Napoli on the Road*: one in Chiswick and the other in Richmond. The first *pizzaiolo* to introduce the typically Neapolitan high-crust pizza to the UK, he changes their menus completely at the start of every season. His iconic pizzas are "Ricordi d'infanzia" ("Childhood Memories") inspired by his mother's ragù, and "Cheesewick" with its topping of

different Italian cheese and Stilton. His new and first book *Napoli on the Road: Classic & Seasonal Recipes for Neapolitan-style Pizza Plus Antipasti, Desserts and Drinks*, includes 65 recipes organized by season as well as recipes for Neapolitan street-food and stories of his youth in southern Italy.

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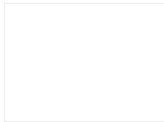


**Lucy Gordan**  
*Italian Hours*

*Former editor at the American Academy in Rome and at the UN's Food and Agriculture Organization, with journalistic*

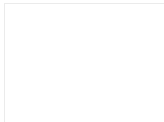
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#### DELLO STESSO AUTORE



**Four New Pizza Books Hit the Store Shelves Hot Off the Press**

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**Caravaggio's Pictorial Autobiography on Exhibit at Rome's Palazzo Barberini**

Lucy Gordan

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