



Lombardi's ♦ Andrew Bellucci, pizza-ologist supreme, formerly of Three of Cups, and a member of the Lombardi family, America and New York's first family of pizza (they opened the first pizzeria in the U.S. in 1905), joined forces in 1995 with Jerry Lombardi to reopen Lombardi's across the street from its original location. The result is a Lombardi's that can reclaim its rightful place in the pantheon of New York pizza places that includes Patsy's in Brooklyn Heights and Totonno's. The Bellucci-Lombardi partnership found an old coal-fired brick oven that had been used by Parisi bread bakers and spent two years perfecting their pizza. The proof is in the eating. The dough is given 48 hours to rise, and the result is crisp but chewy pizza-crust perfection. The mozzarella is from Alleva down the street. The sauce is tangy enough, and the fresh herbs they throw on each pie raises them to another level. Taking a page from the esteemed Pepe's in New Haven, Lombardi's makes a breathtaking clam pie, with fresh Manila clams, olive oil, fresh garlic, and Pecorino romano cheese. Even the salad (the only item on the menu besides pizza and calzone) is made with fresh mesclun and cultivated mushrooms. Move over, Patsy's and Totonno's—Lombardi's is back to reclaim its rightful place in the New York pizza pantheon.