
Food Notes

Florence Fabricant

Off the Menu

Recreating Yesteryear's Pizza

Lombardi's, the place that is generally credited with introducing pizza to America in 1905, has reopened after being closed for several years. It has a new location — at 32 Spring Street, not 53 — but if Gennaro Lombardi has his way, the pizza will be virtually the same as the kind his grandfather, also Gennaro, used to bake.

Mr. Lombardi has joined with John Brescio, a childhood friend, and Andrew Bellucci, a young chef-turned-pizza-fanatic, to recreate the Lombardi's of yore.

The coal-fired oven at the new place, which was formerly a bakery, has been fitted with the door of the 1905 Lombardi oven, which Mr. Lombardi saved.

Mr. Bellucci is even fussy about which dealer in Pennsylvania supplies the coal. "I've tried wood, but it's coal that really flavors the pizza," he said. "Wood does not."

Lombardi's serves only small and large pizzas — no slices — for \$10 and \$12 respectively, with \$2 extra for each topping. A salad and some desserts round out the menu. The restaurant, which is open seven days a week, does not accept reservations. And for the time being, beer and wine are on a bring-your-own basis.