



# Spotlight On Fifth Avenue

By VALERY KALLEN

## Try A Slice Of Bay Ridge!



Visit [www.BayridgePizza.com](http://www.BayridgePizza.com) for the restaurant's full menu. Order your favorite pizza or dish with free delivery!

For a hearty taste of the American dream, head over to Bay Ridge Pizza and Restaurant, where Sal and Tony Tumminello have been making delicious Italian pizza (and more!) since 1978.

From the time they were young and ambitious cooks in Sicily, brothers Sal and Tony shared a vision of moving to New York and opening a cozy family restaurant that served wholesome food made with rich and healthy ingredients. Taking only their savings and themselves, they made it to the Big Apple in 1977 and found a prime location for their dream eatery at 7704 Fifth Ave. After toiling, day and night, for months, Bay Ridge Pizza finally made its neighborhood debut in March of the following year, much to the brothers' joy and excitement.

The hard work didn't end there, though, as Tony and Sal couldn't yet afford to hire any additional staff and took on all of the duties that the restaurant demanded. They cooked, cleaned, promoted and, most importantly, made sure that they greeted each customer like they were family stopping by for a homemade plate of lunch or dinner. It was this unwavering passion and commitment, combined with traditionally-rooted culinary skills — and some parmesan cheese sprinkled on top — that quickly turned Bay Ridge Pizza into a local favorite.

More than 30 years later, when you stop by Bay Ridge Pizza for a slice of your favorite Margherita pie or a delicious meal like the Penne Alla Romano, you'll most likely find either Sal or Tony (or both!) still behind the counter. The brothers, now joined by Sal's son, Gaspare, still possess the original enthusiasm of their younger selves, determined and always working hard to make sure their customers never leave unsatisfied.

The fruit of their dedication is evident as Gaspare notes that many customers "grew up in their pizza parlor and still come back as adults, now bringing their own kids to eat the same food

that they grew up eating."

Needless to say, the family-owned Bay Ridge Pizza prides itself on using only the freshest ingredients and making their dough and sauce using the same recipes that Sal and Tony brought over from Italy in the 1970s. Their Panini sandwiches are also created using home-baked bread, with nutritious ingredients like chicken, fresh mozzarella, roasted peppers, basil and their own homemade balsamic vinaigrette dressing. Because all orders are made fresh and on the premises, customers are able to tailor their meal to satisfy their taste, whether they are dairy-conscious or care for less or more salt.

Aside from being an eat-in pizzeria and restaurant, Bay Ridge Pizza offers full catering for all occasions, as well as for schools and corporations. It offers about 40 different types of Italian dishes, including pasta, meat and seafood varieties, wine by the bottle and even dessert to make your holiday, christening, or birthday party a tasty success! It also handles the entire food setup, as well as provides wait staff if necessary, and even travels into Manhattan, so no party is too big or too small for the staff to handle.

Back inside the restaurant, I had the pleasure of sampling a Bay Ridge Pizza specialty — the Grandma slice. As a self-proclaimed "crust connoisseur," I was extremely impressed by the crisp, melt-in-your-mouth, thin crust of this divine pizza. It wasn't too doughy or too crunchy and not at all burnt — it was perfect. Atop this super crust was a combination of slightly sweet plum tomato sauce, savory cheeses and just the right amount of spices to kick up the wholesome, fresh flavor. I felt like I could taste every ingredient and as I sat in a booth enjoying my slice, I began to conjure up images of old New York in all its glory and two brothers working hard to make their dream come true. At Bay Ridge Pizza and Restaurant, they have truly succeeded.