



Pizza Fusion

There are times, walking down the street, whether late at night, on a weakened mid-week work day, or wistful weekend, you feel the pangs of passion stir for whom the belly tolls. Pressed for time, perhaps skint on the green, in the presence of that previous eventuality, there is nothing, and I mean naught a thing, which can purloin the whistling purple pain of a belly growl that howls, quite like a slice of pizza, which can sustain you.

Originally growing up on exponential slices of the best New York City pizza a-buck-and-change can buy; I am a self-proclaimed pie aficionado befitting the previous pizza persona profile. Still, since I've been in South Florida, like so many estranged New Yorkers, those purple pangs for pizza have plagued my palette for a - "just what the doctor ordered" - slice, which of course is hard to come by with any degree of certainty. Over time my withdrawal symptoms have all but almost stopped. Who knows, I might be cured of my spur-of-the-moment craving to this most wonderful and perfect food.

However, don't be fooled again. I have my secret pizza places aka pizza parlors aka pizzerias strategically located in every major S Florida hub - from here to there - where I am certain I will get a proper slice - disappointment free.

It should come as no surprise that New York is known for the best pizza. In the early 1900s a Neapolitan baker named Gennaro Lombardi introduced pizza in New York's Little Italy; the first pizzeria is still in operation. Despite this baker's fact, debate persists and no one can pinpoint which of the many styles of New York pizza is "the best of the best." You've got cheesy, doughy, thin,

semolina bottoms, brick or coal oven, air tossing, original, round square, deep dish - interpretations ad infinitum. The debate rages, nevertheless all pizza makers see eye to eye - you've got to start with the finest ingredients.

Forget everything you know or heard about pizza.

Here's the thing, I'm a pizza purist, particularly partial to what is and what ain't pizza. Tonight I was privy to yet another nouveau version... organic pizza at the new Pizza Fusion in Deerfield Beach.

As you might predict, I wasn't too wild about the prospect of eating healthful pizza; that is to say, pizza that ain't pizza if it's got too many substitutions. I mean some things in life shouldn't be swapped out for healthier alternatives... it's just plain wrong. But hey, it's a dirty job this business of eating food for thought, but someone's got to do it. And I'm glad I did; Pizza Fusion is



Saving the earth one pizza at a time

among the best pizza I've ever eaten and it's entirely, I mean totally, organic. When it comes to pizza I love being wrong.

Imagine if you will, somehow, some way, you've transported back in imaginary time to a non-descript strip mall on US-1... you look around the pizzeria, at first glance all appears to be normal. Then you read the copious fine print in the menu. I don't mean font size; I'm talking philosophy and the finest ingredients. All Pizza Fusion vegetables are 100% certified organic; the pizza sauce is 100% certified organic; the tomatoes, the sugar and even the olive oil... you guessed it - 100% certified organic. What does that mean to you? ... better tasting food. But that's not all kids. Pizza Fusion uses only all-natural meats and poultry, which are fed a diet of 100% organic feed, free of any nitrates, antibiotics or chemical preservatives.

My conclusion: The pizza recipes at Pizza Fusion are a closer approximation to the ingredients back when pizza was first prepared. Back in the twilight of one century, at the dawn of the next, tomatoes weren't sprayed with pesticide; there were no preservatives or hormone injected anything. Once, pizza was damn good food; now it is, once again. Praise the Lord; play Jeff Buckley.

Dinner date

Currently under renovation, Pizza Fusion will have an unmistakably identifiable appearance. Without losing pizzeria sensibilities, pictures of the décor portray an earthy and calming kind of place you might come for a quick snack or a dinner date.

Check this out... Say you want pizza and you're on a first date with a vegan girl. Take her to Pizza

Fusion. You can order a cheese pizza with, or without, one or more of their traditional toppings (eg: pepperoni, ground beef), or designer toppings (ie: wild caught lobster, Organic New York Strip). Your lovely can order the "Organic Veggie Medley" or "Very Vegan Pizza." Gain points by pointing out to her that her meal can be prepared with either Organic '00' flour crust or multi-grain crust, 100% organic sauce, and... here's the clincher... you are going to so know what you're talking about...100% non-dairy (no casein), 'Follow Your Heart' soy mozzarella cheese. If you're smart, when she offers you a slice, you'll willingly try hers and... if you don't make a joke... you might get laid.

I'm on a date with my Dad this evening. "I haven't had pizza in a long time," says Leo, my Brooklyn born Dad who knows his pizza very well. He's a traditionalist. He's a round pizza, sausage and mushrooms type of man. Much like myself he's a regular guy; not really a nouveau gourmet boozie kinda pizza kind of guy.

Pizza for Sustainable Living

So what do a couple of ordinary guys order? In order to make the most of the plentiful pickings on the menu we ordered two pizzas each with particularly special toppings on either half. The owners Leo (no relation) and Kate (a most babelicious babe) were more than accommodating. My Dad's pie was half steak and half mushrooms and mine was "Bill's Pizza" halved with "Bill's Pizza." It sounded too good... 5oz. Organic NY Strip (medium rare) tomato sauce, of course, mozzarella, parmesan, red, yellow and green peppers, oregano, gorgonzola, and red onions... I had to eat the whole pie.

Amidst Buddhas, faux bamboo coverings, living green friendly and raw books, our long and thin pizzas come out on long, not square, thin wood boards. Both pies were off the hook out of this world old world excellence. "It's good because it's nice and thin," as my Dad, who's been eating pizza since it was twenty cents, takes another bite on the road to killing the pie.

One last bit about the pizza crust. Ever notice how most crust sits on the plate or gets thrown in the box for later? Not so with Pizza Fusion pizza crust; somehow the last bite disappears, invisibly into your mouth.

If you happen to be from another planet, or some place where they eat pizza with a knife and fork, or if, for some inexplicable reason, you're not feelin' pizza, there are quite a few other choices from which to choose. Try their F o c a c c i a Sandwiches and Wraps, Breads with Handmade Dips, or an Organic Salad. Wash it all down with one of their organic beers, or wines, or health conscious soft drinks. You won't see any crappy corporate concert sponsoring soda at Pizza Fusion.

Volvic water, Vitamin water, Naked Juices, Boylan's All-Natural and Jones Organic sodas are much better choices.

Pizza for sustainable living

Fusion food prep usually refers to eclectic culinary combinations. Fusion ala Pizza Fusion stands for "Saving The Earth, One Pizza At A Time." And they might just do it. Apart from everything else that's been certified humane, there is a commitment to our planet in every aspect of Pizza Fusion. Their delivery is delivered in hybrid cars, printed materials are printed on post-consumer recycled paper, they print with soy ink and the stores, offices and websites are 100% powered by clean wind energy. Joe, Kate's other half pizza, is just an ordinary guy, but waxes eloquent, "Pizza Fusion is operated the way every business can and ought to run. We are at the beginning of the future."

As another famous Italian and New York bred pizza lover, Antonino d'Parrucchiere always says, "Understand something, at the end of the day it's all irrelevant." (sic) Which I've personally come to ponder, it's always all about the pizza and the fusion. Ask Kate if she'll practice the Heimlich maneuver with you and tell them David K from Closer sent you. ☺

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