

The craft of Artisan pizza

WHAT YOU NEED TO KNOW

# Wood Fired Pizza



## What is a wood fired pizza?

wood-fired is made using a brick oven, oftentimes cranking out single-serving pies. Using wood as fuel produces high heat and provides a nice char to the crust, but also embeds a smoky flavor in the finished pizza



## Wood Fired Pizza Crust

Since these pizzas are cooked at a much higher temperature, the crust will have a thin "crispy" crust.



## Cheese PLEASE

Again, due to the high temperature of the oven, it is found to be most effective to use a lesser amount of cheese, but a higher quality. So if a stringy cheese pizza is what you are looking for, this isn't for you.



## Toppings!

The weight of the pizza greatly affects how it cooks in a brick oven, which is why you keep toppings on wood fired pizzas to a minimum..



## The Craft

Due to the delicate nature of wood fired pizzas it is not possible to make certain requests. While we do want to accommodate our guests to the best of our abilities, we ask you take in to consideration the fact they are a specialty menu item



## Did you know?!

Although we do not offer BRUNO'S style pizza here at PerBacco, we do have a new location at 51513 State Road 19 Elkhart, IN that does offer sit down dining as well as a full bar.

