



## PIZZA

THE PLACE

**Pizzeria Bianco**  
623 East Adams Street, Phoenix;  
602-258-8300; [pizzeriabianco.com](http://pizzeriabianco.com)

**WHY IT'S THE BEST** The location is counterintuitive (doesn't the best pizza come from New York?) and the wait can be excruciating (two hours isn't uncommon), but it all makes sense once you try Bronx-born Chris Bianco's Neapolitan-style pizza. Almost everything is house-made, from the mozzarella to the tomato sauce. Bianco, who shops like a three-star Michelin chef, has his hand in every step of creating the perfect pie. When he's out of town, Pizzeria Bianco is closed.

**WHAT TO ORDER** Wiseguy pizza with wood-roasted onion, house-smoked mozzarella, and fennel sausage.

THE PLACE

**DiFara Pizza**  
1424 Avenue J, Brooklyn; 718-258-1367

**WHY IT'S THE BEST** New York has no shortage of amazing old-world pizza parlors (Lombardi's, John's of Bleecker Street, and Grimaldi's Pizzeria are a few favorites), but one hole-in-the-wall spot in the Midwood section of Brooklyn trumps them all. At DiFara, opened in 1964, 70-year-old Domenico DeMarco assembles his masterpieces with painstaking precision. He hand-shapes the dough, ladles on house-made tomato sauce, and methodically grates three types of cheese (imported *mozzarella di bufala*, *fior di latte*, and *Grana Padano*) for each pie before sliding it into the oven. Don't shy away from the two-hour wait; the opportunity to watch a true artisan hand-turn pizzas and cut fresh basil from his storefront herb garden is unforgettable.

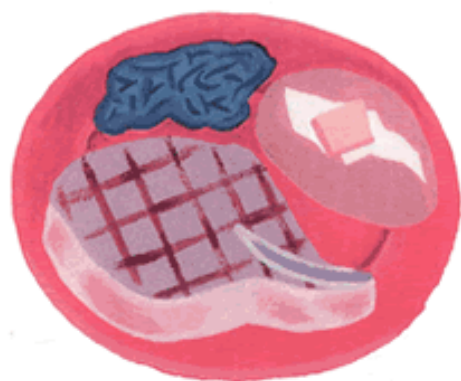
**WHAT TO ORDER** Half artichoke, half mushroom-and-garlic.

THE PLACE

**Pizzeria Mozza**  
641 North Highland Avenue, Los Angeles;  
323-297-0101; [mozza-la.com](http://mozza-la.com)

**WHY IT'S THE BEST** Bring together celebrity chef Mario Batali, bread-baking goddess Nancy Silverton, and über-restaurateur Joe Bastianich, and you've got a recipe for success. Along with executive chef Matt Molina, this all-star trio has created a spot that attracts Hollywood stars and foodies alike, each of them craving Mozza's bubbling, blistered-crust pies topped with California-style ingredients like wild nettles, arugula, and goat cheese. Grab a seat at the pizza bar for a front-row view of the kitchen action.

**WHAT TO ORDER** Pizza with egg, *guanciale*, radicchio, and *bagna cauda*.



## STEAK

THE PLACE

**Peter Luger Steak House**  
178 Broadway, Brooklyn; 718-387-7400;  
[peterluger.com](http://peterluger.com)

**WHY IT'S THE BEST** To say that Peter Luger is like no other steakhouse in the world is to make an understatement. Near the base of the Williamsburg Bridge in Brooklyn, the setting of the beer hall-like restaurant is from another era. The waiters (if you can call them that) are abrupt, the colossal shrimp cocktail is flavorless, and the Caesar salad is just average. So why visit this 120-year-old institution? It's all about the steak, or—to be more precise—the dry-aged porterhouse steak. The meat is hand-chosen by third-generation Forman family member Jody Storch, aged in house, and then cooked under a huge broiler until medium-rare on the inside and crunchy on the outside. For the ideal experience, sit downstairs and don't request a menu (what are you, a tourist?).

**WHAT TO ORDER** Porterhouse steak for four. If you're really hungry, start with an order of bacon.

➤ page 81