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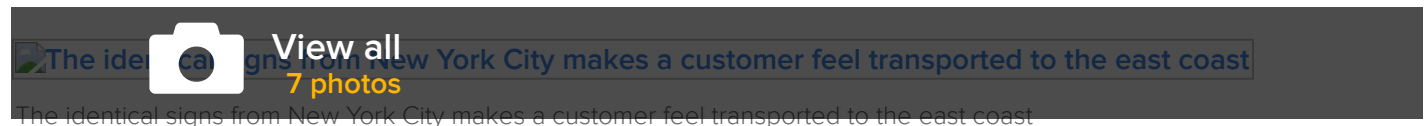
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A Slice of New York

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All kinds of people eat pizza. There are some who will settle for a crust that



\$3.25 - \$4.75 for single large slices of pizza

resembles cardboard or even eat cold pizza right out of the fridge. And then, there are those of us who hold higher standards for pizza, recognizing the potential for a well-made crust and sauce. Down at [A Slice of New York](#), us snobs can finally find a satisfying pie. ([see more articles on Slice of NY](#))

A sweet, yet slightly tangy sauce topping a crisply thin crust is just how pizza should be. It may not be exactly authentic [Italian](#), but it is a good authentically [Italian](#)-American pizza.

Unless you order the Sicilian style, particular the loaded Meat Lovers inch-thick square, the appearance of your pizza is going to be flat, which adds a nice resemblance to the authentic pizza from Naples.

While the regular thin pizza has a delightful crispy crust, the Sicilian's crust has an outer crispness with an enjoyable chewy center.

No matter what combination of toppings is on the pizza, the zest from the pepperoni or the oakyness of the mushroom melds well with the flavorful, cheese, sauce, and crust (which are the three main staples to any fine pizza).

A side of garlic knots also makes a fine contribution to any pizza. The drizzle of olive oil and pesto atop the garlic-packed buns only intensify the pleasant chewiness of the bread.

If you want your pizza as authentic as possible, the tangy marinara sauce that accompanies the garlic knots also goes nicely with the pizza, which may be my only suggestion – more sauce is better sauce.

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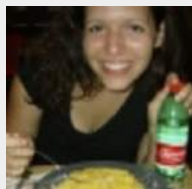
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Of course, they could not call the place A Slice of New York without making the customers feel like they were enjoying a slice of New York city. The interior of the quaint pizzeria is collaged with various pictures, souvenirs, and even subway signs from New York. It is too bad that the place is too small to sit in and bask in the décor. Then again, the small size and crowd rushing in is just another touch that reminds us of the crampedness of New York.

It is a good thing there are some **tables outside** since the place gets flooded with incoming and outgoing patrons around lunch time. If you do not want to worry about fighting for a seat, take the pizza home. Oddly enough, this little establishment has the power to alter the easy-going Californian into a quick-moving New Yorker.

Luckily, the workers and owners do not take on this influence. No matter where you're from or what you're ordering, they are happy and helpful in serving their customers.



Amelia Albanese

San Jose Cheap Eats Examiner

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