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May 16, 2006

Changing Expectations of What Truly Great Pizza is Capable of is Palá on NYC's Hip Lower East Side. FASHIONTRIBES RESTAURANT BLOG

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Husband and wife team Gigio and Edena Palázzo recently opened this Roman-styled pizzeria, featuring a **proprietary dough recipe** which contains a special blend of ingredients chemically balanced to be lighter, more healthful and delicious. Named for the *pala*, the traditional wooden paddle used to transport pizzas in and out of the oven, the space itself is an casual, dimly lit affair with wooden tables & chairs, and a counter where diners can watch the pizza being made. The spinach, pear and gorgonzola cheese salad, as well as the **Fiori di Zucca Fritti** - a zucchini blossom filled with buffalo mozzarella - are both delicious, as well as a classic buffalo mozzarella, cherry tomato sauce and fresh basil **Bufala Cruda**. But make sure to save room for the pizza. If the choices seem overwhelming, avail yourself of Nicholas, the extremely knowledgeable & helpful waiter with a knack for making just the right suggestions, as the **Zucca pizza**, sautéed pumpkin, pancetta and smoked scamorza proved. If you have room left over for dessert, the **Chiacchiere** - dough ribbons dusted with confectionary sugar and chantilly cream - is worth every calorie.

Palá also has a good wine and beer list, and would make a great spot for either lunch downtown or a romantic dinner.

Pala, 198 Allen Street, 212.614.7252

- Ali Prakin