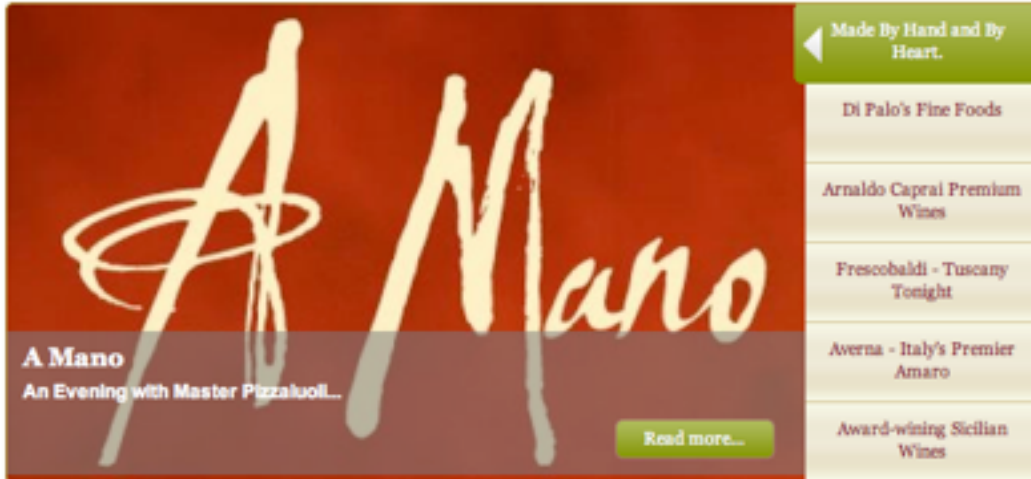


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A Mano
An Evening with Master Pizzaioli...

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A Mano



Classic Neapolitan Pizza Making Techniques at A Mano Pizzeria in Ridgewood, NJ



A once in a lifetime evening at A Mano Pizzeria with World-Renound Pizzaiuoli Roberto Caporusco of "[Keste Pizza &Vino](#)" in New York City, Antonio Starita of "[Starita](#)" and Adolfo Marletta of "La Spaghattata" in Naples. EatItalian.com had the honor of documenting this special evening with wine expert [Charles Sciolone](#) and his wife, celebrated author [Michele Scicolone](#), Louis Coluccio of [D. Coluccio & Sons](#) in Brooklyn and Gennaro Pecchia of [Abbondaza! Magazine](#).

Watch the following video of these master artisans crafting true Neapolitan pizza with techniques and skills passed down from generations.





by EatItalian .com
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