



Slice of Reality

From the moment you enter A Mano, authenticity is the operative word. Everything in the restaurant is imported from Italy: the floors, the tiles, the mixers and the wood-burning ovens. But what about the pizza? Owner/pizza zealot Fred Mortati is resolved to serve you a pie that tastes identical to one you would eat in Naples. Mortati's restaurant is certified by both the Verace Pizza Napoletana and the Associazione Pizzaiuoli Napoletani (pizza police?), which means he must adhere to stringent rules governing everything from ingredients to pizza-making technique. A Mano is one of only three U.S. pizzerias to be certified by both. A Mano, Ridgewood, 201.493.2000, www.amanopizza.com