

## *Frankie's Special Pizza*

This is the pizza that put us on the map. It has always been, and still is our number one seller. You can buy roasted red peppers in a jar at the market. But if you want to have the best flavor, roast them yourself. Its not difficult or even all that time consuming. We have the procedure on page 76.

### **Toppings (in order of assembly):**

        pizza sauce  
        mozzarella cheese  
        pepperoni  
    Italian sausage - preferably spicy  
        onions - slivered  
        mushrooms--sliced  
roasted red peppers (if you want to roast  
    your own, see procedure page 76)



## *Gourmet Vegetarian Pizza*

This pizza has been on our menu from the very beginning and continues to be one of our top sellers. The colors are vibrant and the flavor is so good. I think it is one of my very best creations!



### **Toppings (in order of assembly):**

        pizza sauce  
        mozzarella cheese--about 3/4 of the total  
        fontina cheese--about 1/4 of the total  
        artichoke hearts--broken up  
        red onion--thinly slivered  
        sun-dried tomatoes  
        roasted red peppers (if you want to roast  
        your own, see procedure page 76)  
        calamata olives  
        fresh basil--leaves torn or julienne cut  
        (added after baking)