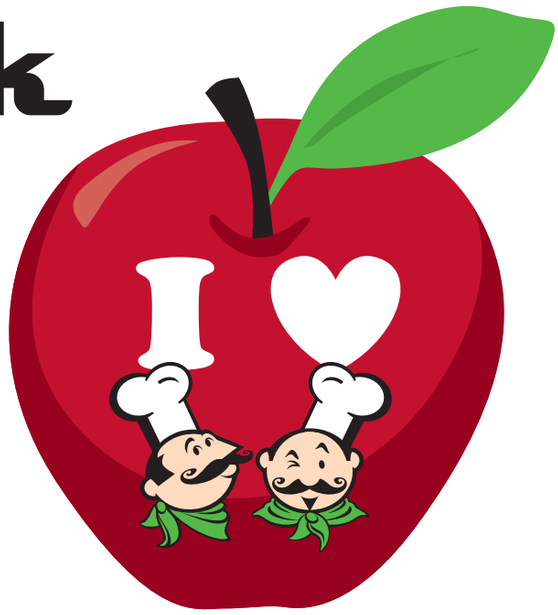
What is New York Pizza?



So, what is New York style pizza?

There are over 20 recognized variations of pizza served in the United States. Many of these are actually derivatives or close "cousins" of New York style pizza. A New York Pizza is usually large (generally 18"-19" in diameter) and hand-tossed, giving it a very thin crust. Traditionally, it has a tomato sauce base and mozzarella cheese as a topping. Additional toppings are usually added on top of the cheese.

Did pizza really originate in New York?

Well, pizza's true origins are in Italy. But, we can with some accuracy state that New York style pizza as we know it was first made in New York City in the early 1900's by Lombardi's Pizzeria, which is widely credited with being the first pizzeria in the United States. We appreciate Lombardi's contributions so much, we named a pizza for its founder, Gennaro Lombardi!

Is New York style pizza supposed to be greasy?

Our pizza may seem greasy, but this is a by-product of our restaurant's high standards. Sal & Mookie's uses only top quality ingredients, and thus, our cheeses typically have a high butterfat content. So, while our melted cheese may often yield a "greasy" appearance, its taste and resistance to burning makes it far superior to the "low moisture, part skim" cheeses often used by the national pizza chains.

Ok, so why serve New York style pizza in Mississippi?

That's easy! Because it tastes fantastic!!! At Sal & Mookie's, our goal is to stay true to the legacy of the New York style pizza pie, while also offering you exciting, out-of-the-ordinary flavor combinations. We think you'll agree that our New York style pizza does the Big Apple proud!

Sal & Mookie's®
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