

ROMA

Alla Pala

When in Rome, do as the Romans! **Roma Alla Pala** pizzeria in Easton, Maryland, is making it possible to behave like Romans with authentic style pie from the Italian motherland. The small eatery has the elegant modern, clean look that was influenced by the design of a slick Formula One race car. The interior walls are white riveted metal, and the floor is swirling marble that has you following the lines if on a racetrack. Its classic décor mimics the Formula One Grand Prix posters from the 1970s, which conveniently can be found in the sister property of Blue Point Hospitality, Flying Cloud Poster Shop.

The “best” pizza in Italy is a matter of fierce opinions and long-standing rivalries. Neapolitan is a beloved pie in America, but Roman versions are taking a serious place amongst pizza connoisseurs. In Rome, pizza cooks have an allegiance to a distinctly crisp crust. And the gastronomic masterpiece of a traditional *Roman*-style pizza, inspired by the old farming tradition, is square. In customary fashion, scissors do the cutting, and they measure their success by not just one piece, but in multiple servings.

The Soho-chic interior is grounded by a custom-designed pizza oven and kitchen in plain view. The tempting assortment of daily choices are lined-up in glass cases at the front counter, displayed like precious jewels. The setting is cozy and casual, offering counter service pick-ups to either dine outside under the oversized, race-car red umbrella’s divided by robust assortments of floral and plant arrangements or enjoy at home if on-the-go!

With such strong bases, the rest is simple – and simply the best. Italy’s finest regional delicacies to enjoy at Roma include: **Margherita**] *Mozzarella, Tomato Sauce, Fresh Basil, and Parmigiano Reggiano*; **Salame Calabrese** *Olli Salami Calabrese, Tomato Sauce, Provolone, and Fior Di Latte*; **Funghi** *Mixed Roasted Mushrooms, Fresh Oregano, Mozzarella, and Provolone*; **Tricolore** *Prosciutto di Parma, Roasted Cherry Tomatoes, Fresh Arugula, Stracciatella, and Mozzarella*; **Italian** *Sweet Italian Sausage, Broccoli Rabe, Roasted Garlic, and Mozzarella*. Additional tasteful toppings on selected pizzas will draw your eye to the pie from Olli Salame, Prosciutto di Parma, Italian Sausage, Mushrooms, Roasted Cherry Tomatoes, Roasted Butternut Squash Tomato Sauce, and Roasted Garlic. The light and air-filled, crackly crisp on the outside with tasteful toppings always completes the packaged goods. The added Galettes are a departure from the Roman style pizza and a welcomed offering. *The dough is constructed and baked upside down to create the most amazing golden-brown crust.* The extra crispy layer allows the featured ingredients to take center stage, like the **Zucchini** and **Potato Galettes**, bursting with their all-natural flavor.

From the crust on up, the ingredients are rich and authentic. The pizzas come with generous helpings of tomato sauce that you’ll mop up with leftover crust. It begins with prized cans of Bianco DiNapoli Tomatoes organically grown and harvested, hand-selected, steam-peeled,

and redolent of long summer days, and of course - tender-loving care. Fresh plum tomatoes are puréed through the mill with a touch of apple cider vinegar, salt, olive oil, and fresh spices.

The fragrant and airy crust with endless crunch is the result of fastidious work by head baker Glenn May and Chef de Cuisine Todd Linderburg. From picking stone-milled flours for a proprietary blend, a long and slow leavening of dough, a perfect level of hydration, and an extended fermentation. It's a 72-hour long process that allows the dough to be so light, sparing you from feeling heavy after you eat it. The exact mix of dough is remaining a secret, so no need to ask for the coveted recipe!

Looking beyond the pizza there are crowd-pleasing, prepared Italian dishes just ready to take home. Enjoy three classic offerings: **Tricolore Salad** with *Radicchio, Belgian Endive, Arugula, Parmesan, Lemon Zest, Champagne Vinaigrette*; and over-sized **Meatballs** made with *Beef & Pork*, swimming in a rich, fresh *Tomato Sauce* and *Ricotta*; lastly, nothings better than a sweet ending – a generous portion of traditional **Tiramisu** made with *Mascarpone, Ladyfinger Sponge, Espresso, and Vanilla*.

Spirits rise to the occasion and in the most convenient way- a canned cocktail. An array of some of the most exciting and niftier choices to pack in some drinks when on the go. Two Chicks makes a popular vodka, elderflower and pear cocktail with just a hint of sweetness. Bianco is made with white vermouth, orange bitters and mineral water. Innovative selections with some familiar stand-byes are Pineapple Gimlet Roma Negroni, Orange Crush, Grapefruit 75. Trying to keep that Audrey Hepburn figure in Roman Holiday, those can opt for Ranch Rider Spirits Co. Ranch Water cocktail made with tequila, mineral water and lime- it's so simple and oh so good. Adding Imported bottles of beer and fine wines to the variety of beverages, it makes it so much more fun to change it up when it's time for the next pizza order!

Crafted with real artisanal pride to Bluepoint Hospitality's exacting standards, **Roma** pizza-pies and the extras - Italian classics - will make Easton "shine like it's had too much wine" – in a very good way – that's *amore!*

For More Information:

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