

San Diego Food Finds Blog

TEN Pizza Pies You Must Try Now

September 29, 2016 Maria Desiderata Montana



The Popper at Barleymash

October is National Pizza Month! Grab a slice and take a bite out of these pies and flatbreads you won't want to miss. These nine San Diego eateries are sure to steal a 'pizza' your heart.

Bringing a slice of the Big Apple to America's Finest City, [The New Yorker](#) was designed to convey an East Coast neighborhood bar and kitchen feel whilst embracing downtown San Diego's Gaslamp Quarter. Set inside the historic Chinese Laundry building built in 1923, the menu boasts New York Style pizza slices and whole pies, Buffalo wings, deli sandwiches, burgers and soups.

Neapolitan-inspired pizzas made with hand-tossed dough, from red sauce to white pies The New Yorker has just what you like. Starters include classic New York items, such as, **Hot Buffalo Wings** and a **Yankee Stadium Pretzel**. If you're craving a slice or a whole pie, The New Yorker always has four types of slices on hand, red pizzas and white ones made to order or custom design your very own with over 15 toppings to choose from. You can't go wrong with the **San Diego Pizza**, fresh spinach, pepperoni, bacon and gorgonzola. Or go for a classic, the **Pepperoni** or **Crispy Pepperoni** with fresh

mozzarella cheese and pepperoni. End your meal on a sweet note with a slice of **New York Cheesecake** or house made **Tiramisu**.

A full bar caters to guests wishing to enjoy a selection of quality pours, locally crafted brews and homemade craft cocktails. High definition televisions play all of the sports games, keeping you informed on the latest scores and highlights. With happy hour specials on food and drinks during the work week, The New Yorker's upscale atmosphere and laid back feel is serving up pizzas and attitude any New Yorker would be proud of.

If you want savor originality, then come to [Woodstock's Pizza](#) and **Create Your Own** customized pizza. Founded in 1977, Woodstock's has six different sauces to choose from including the Zesty Red Sauce originated from a family recipe. Top it off with a few of the 30 topping options ranging from classics such as pepperoni to awesome originals like carnitas. The possibilities are endless!

Stay in shape during national pizza month and order **The Popper barleypie** from [barleymash](#). It's made with Applewood-smoked bacon, fresh jalapenos, cream cheese, ranch, crispy tobacco onions and habanero jelly. This pizza inspired creation will have you poppin' your collar!



The New Yorker All In

Two American classics come together at [Barrel Republic](#) in Oceanside when you order the **Double Cheese Bacon “Burger” flatbread**. This “burger” is fully loaded with lettuce, tomato, onion, mustard and ketchup. This is one dish you won’t want to share!

A trip to [The New Yorker](#) is a must for a slice of NYC inspired pizza. Whether you want just a slice or the whole pie, there is something for everyone. Dive in head first, and order the **All In** pie and bite into warm, cheesy crust topped with mushrooms, pepperoni, sausage, green bell peppers, and red onions. Bet you can’t have just one slice.

Eat pizza for breakfast at [Union Kitchen & Tap](#) in Encinitas. Try the **Breakfast Flatbread** complete with roasted tomatoes, bacon, crumbled farm sausage, egg, and mozzarella curd. Sip on a mimosa and wake up in style with this dish. It’s an ‘eggcellent’ start to any day.

Put some meatza on your pizza! The **Meatza Flatbread** from [Uptown Tavern](#) is sure to be your new favorite dish with its rotating selection of meats, prosciutto de parma, mozzarella and a house made vodka tomato sauce. This is one dish you won’t want to miss!

Want something extra meaty? Head over to [Common Theory](#) for the **Meat Lover’s Flatbread**. This thin crust pizza option is made with a Creole sauce and topped with salami, pepperoni, Cajun chicken, linguica sausage, bacon and mozzarella cheese. This steaming hot flatbread is jam packed with ingredients and flavor.

From farm to flatbread, [Farmer’s Bottega](#) is the perfect spot to grab lunch. You can’t go wrong with the **Fennel Sausage** made with extra virgin olive oil, fresh milk mozzarella, farm basil and roasted cherry tomatoes. Locally sourced and always with fresh ingredients, it makes for a vibrant and flavorful meal.

More cheese please! The **Three Cheese Flatbread** from [Backyard Kitchen & Tap](#) is sure to satisfy all your cravings. Warm and gooey ricotta, parmesan and mozzarella cheeses melt over a savory garlic spread and is topped with basil. Stop by for happy hour Monday through Friday from 3:00 to 6:00 pm and pair with a \$2 craft cocktail or draft beer.