

# Not Your Mother's Pie

by Rebecca T. Caro

Pizza today isn't what it used to be—no greasy deep dish or tacky décor. These days, pizza is all about thin crust, wood-fired brick ovens, and gourmet toppings. And these Dallas restaurants meet the mark—each offers a unique atmosphere and drool-worthy pizza menu. But be forewarned: don't read on with an empty stomach, as these restaurants will have your mouth watering faster than you can say *mangia*.

**Winslow's Wine Café** | 817.546.6843  
winslowswinecafe.com

As a kid, Winslow's owner, Joe Berry, spent summers (having the time of his life) in the hills surrounding Winslow, Ark. Berry wanted that relaxed feeling in a restaurant, and drafted the idea for Winslow's on a cocktail napkin on his front porch. Located in the heart of Ft. Worth's cultural district, the neighborhood has shaped the restaurant into the quaint eatery it is today. "We get everyone, from suit-and-tie to t-shirt-and-shorts," Berry says. Housed in a converted 1920s service station, the cozy café combines rustic comfort with upscale elegance, featuring gourmet pizzas and an extensive wine list. Pizzas are topped with fresh gourmet ingredients like grilled vegetables, goat cheese, and wild mushrooms. Make this friendly neighborhood café your next stop for gourmet pies, even though, as Berry says, "You won't be able to get to your table without stopping to say hi to five friends."

**Brix Pizza & Wine Bar** | 817.924.BRIX  
danielosteria.com

Inspired by his Sicilian roots, Brix Chef/Owner Daniele Puelo translates classic Italian favorites for the modern urban diner. The restaurant's wood, stone, and metal décor lends a super-futuristic feel—but Brix's wood-fired pizzas are hearty, soul-filling fare (and completely authentic—even the staff is Italian). "The waiters,



Ferré

the pizzaioli ... we're all Italians here!" Puelo says. Topped with mouth-watering ingredients, the thin-crust pizzas are individually sized—perfect for lunch or dinner. Try the Prosciutto E Rucola, topped with thinly sliced ham, arugula, and shaved Parmesan for a true taste of Italy, or the Brooklyn, topped with meatballs and fresh basil, inspired by New York's Little Italy. Dine on the patio—with its elegant pergola—or spend the evening people-watching from the bar.

**Taverna** | Dallas and Ft. Worth Locations  
tavernabylobardi.com



Taverna

Taverna is a European bistro in the heart of Texas. There's a good reason these neighborhood trattorias are always bustling: they offer simple yet innovative Italian cuisine at reasonable prices. The varied menu features both traditional Italian favorites and contemporary fare in a delightful atmosphere that's rustic yet elegant. Tables are topped with brown butcher paper, walls are lined with antique postcards, and the patio twinkles with lights—all making way for the grand finale: the food. Pizza at Taverna is a thin, crispy-crust affair, fired in a wood oven by a traditionally trained pizzaiolo, and topped with an assortment of gourmet ingredients—from the Parmigiana (tomato sauce, mozzarella, eggplant, and Parmesan) to the Pizza al Gorgonzola (topped with mozzarella, Gorgonzola, pears, arugula, and walnuts). This hip eatery will have you coming back for more.

**Fireside Pies** | 214.370.3916 | firesidepies.com

The vibe at Fireside Pies is down-home meets downtown, but the come-on-in feel is only one of the things that keep this joint humming. Here, hand-stretched pies fired in a pecan-wood oven are topped with fire-roasted sauce and a four-cheese blend, then dressed with the best local, seasonal, and award-winning ingredients. Fireside elevates the pizza experience to a new level. Try the Parma Prosciutto, topped with prosciutto (of course), Sonoma goat cheese, roasted red peppers, and black mission olives, or the Balsamic Roasted Chicken, with, uh, roasted



Fireside Pies

chicken, Point Reyes blue cheese, roasted crimini mushrooms, chopped tomatoes, and baby spinach for a gourmet treat. The pizzas are sure to impress, but so are Fireside's signature cocktails (served by the pitcher on the patio) and cozy-chic feel.

**Picasso's Pizza** | Multiple Dallas Locations  
picassospizza.com

Fittingly, Picasso's pies are nothing less than artful. This casual, family-friendly place serves up build-your-own custom pies with an extensive list of ingredients—including a variety of meats, sauces, fresh vegetables, and cheeses—and four



Fireside Pies



Picasso's

crust options. Or hunker down on the house gourmet pies, like the Thai Pizza, featuring spicy ginger peanut sauce, green onions, bean sprouts, carrots, chopped peanuts, crispy noodles, and cilantro. The kids are welcome here and it's the perfect place to relax and watch the game with a brewski—while you munch gourmet pies.

**Ferré** | 817.332.0033 | ferrerestaurant.com

If you can't get to Tuscany tonight, you can go there via Ferré. This upscale eatery's dining room is SoHo loft meets Italian bistro. Chef Sean Alvarez has perfected Ferré's thin-crust pizzas, topping them with inspired items (Olive's Pizza is named after Alvarez's daughter—topped with garlic spread, mozzarella, mushrooms, and, you guessed it, olives.) Each pizza is made with the freshest ingredients—fresh tomatoes, homemade tomato sauce, fresh herbs—atop a thin, hand-tossed crust and cooked the traditional Tuscan way—stone-fired. "These made-to-order pizzas are made with the finest ingredients and the finest care," Manager Luis Rojas says. And they'll have you coming back for more.

**Cru: A Wine Bar** | Dallas and Ft. Worth Locations  
cruwinebar.com

Cru is a wine-lover's haven with the aura of an elegant European tasting room or dream wine cellar. The wine bar offers over 300 wines on

their menu, as well as an extensive wine-by-the-glass or wine flight menu. (Don't miss half-price Champagne on Thursdays!) Patio doors open to blend indoor and outdoor space—just like a European café. Dine alfresco or surrounded by walls frescoed with wine labels. Oh, and gourmet stone-fired pizzas, made with fresh ingredients, accompany the wine. Try the Roasted Portobello Mushroom with fontina cheese, mushroom purée, truffle oil, Parmesan, and parsley, or the Cru Steak Pizza, topped with grilled beef tenderloin and mixed greens tossed in a balsamic vinaigrette. The pizzas, designed by Executive Chef Paul Singhapong, are made for sharing and pairing with wine. They won't disappoint.



Cru: A Wine Bar



Taverna