

PIE AREN'T SQUARE

YES, THOSE ARE FIGS ON YOUR PIZZA. Think “upscale” pizza seems like a ludicrous concept? Think again. There’s been this void waiting to be filled: a sophisticated “pizza,” says Pizza Antica’s Brannin Beal. The trend, per Beal and others, is to skip mediocre sauces and cliché toppings in favor of fresh, flavorful, and often locally produced ingredients. “People really go after good cheese,” says Jasper’s executive chef Kent Rathbun, a fan of Brie and Gorgonzola on his pies. “It’s still comfort food, but when you give it an upscale spin, it becomes cool.”
—*Marc Boisclair*

MIAMI: Chef Tim Andriola’s “right at home” attitude at TIMO runs from the warm-wood, bistro-style ambience to his easy-on-the-taste-buds artisanal pizzas. A standout: the ricotta and fontina pie, lush with roasted chicken, wild mushrooms, and white truffle oil. 17624 Collins Avenue, Sunny Isles; (305) 936-1008

DALLAS: Kent Rathbun calls his menu at the just-opened **JASPER’S** “a really fun thing, because it allows you to get very creative.” He’ll try almost anything — venison, lamb loin, poached figs — but earns raves for a luscious marinara pesto rich with basil and pine nuts. 7161 Bishop Road, Plano; (469) 229-9111

CHICAGO; Granted, tuna sashimi with soy, wasabi, and crème fraiche on flat bread isn’t your typical Windy City pizza. But few things from **WAVE’S** kitchen prove ordinary. Given that, chef David Murphy’s sausage, roasted corn and spicy tomato pie is not to be missed, either. 644 North Lake Shore Drive, at the W Hotel; (312) 255-4460

SAN JOSE: If you can’t find a crowd’pleaser among **PIZZA ANTICA’S** off beat but tasty pies (e.g. fresh morel mushrooms, locally grown sweet corn, and Mount Tam triple cream cheese), just look over their tasty toppings list— to wit, kalamata olives, homemade fennel sausage, locally made moz’ zarella — and whip up your own, 334 Santana Row; (408) 557’8373

WASHINGTON, D.C.: At downtown’s **MATCHBOX**, there’s no shortage of cool drinks — specialty brews, house martinis, california and European wines — to pair with chef Graig Gluffing’s ingenious pizzas. A good match the Rogue Deadguy Ale to douse the sizzling fire and smoke (smoked gouda, onions, roasted peppers, fresh basil, and a chipotle tomato sauce) pie. 713 H Street NW; (202) 289’4441





RECIPE

JASPER'S

ROASTED MUSHROOM AND SHALLOT PIZZA

INGREDIENTS:

2 large portabella mushrooms, stem removed
16 shallots, peeled
3 tablespoons extra virgin olive oil
2 teaspoons kosher salt
1 tablespoon cracked black pepper
1 large pizza crust (homemade or store-bought)
¼ cup spinach leaves, chiffonade
2 tablespoons basil leaves, chopped
2 tablespoons oregano, chopped
4 ounces goat cheese
4 ounces mozzarella cheese, grated
4 tablespoons Parmesan cheese, grated

DIRECTIONS:

Preheat oven to 450 degrees. Marinate mushrooms and shallots with olive oil and season with salt and cracked black pepper. Broil mushrooms and shallots until mushrooms are soft and shallots are golden brown. Cool, julienne thinly, then spread on pizza crust. Add spinach and herbs, and spread evenly with cheeses. Bake for 8 to 10 minutes.

Prep time: 45 minutes
Cook time: 8-10 minutes
Yield: 4 servings