Cucina Napoletana

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Cucina Napoletana

Ferraiuolo's restaurant, Manny's Cucina Napoletana in Melbourne, has been selected as FIP's delegate here and he wants to put it to good use by introducing training for culinary workers during the ...

Owner of Manny's Cucina Napoletana in Melbourne plans classes for future pizza chefs shows off his Queen Margherita pizza cooked in the wood-fired oven at Zeneli's Pizzeria & Cucina Napoletana on Wooster Street in New Haven Thursday. Editorial: We can't digest New Jersey as No ...

Editorial: We can't digest New Jersey as No. 1 in pizza. CT's is the best.

Combine ingredients (except oil) in a large bowl and season to taste. Heat oil in a large frying pan over medium-high heat. Add heaped tablespoons of mixture and fry, turning once, until golden (1-2 ...

Frittate alla Napoletana

The former Pizzeria Biga carries Napoletana-style pies, the only main course found here. The dough, which is made through an intricate process, can be topped with such items as wild as duck ...

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