

BROOKLYN PIZZERIA & TAPS

finds new vision in old country

Brooklyn Pizzeria & Taps is going in a new direction, or rather an old one, as owner Domenico Daprocida digs deep into his roots to bring a little bit of Italy home to his family-friendly pizzeria in Royal Oak Centre.



"I wanted to bring in some of the food that I grew up with, with the quality of ingredients that we are used to," he said.

Daprocida's search for his new menu ended in Lecce, Italy, where he met Alessandro Tundo, a certified pizzaiolo, or pizza chef, and well-seasoned chef. Together, the pair has created a new vision for Brooklyn Pizzeria & Taps — one where fresh, quality ingredients are showcased in classic Italian cooking styles with a bit of Brooklyn edge.

Growing up in southern Italy, Tundo was exposed to chef life early in his uncle's restaurant. By the age of 14, Tundo was hard at work in his uncle's kitchen, sparking a career that has taken him to restaurants throughout Italy and abroad.

"There are different ways to learn," Tundo explains of his travels. "One way is to read a book and the other is to travel and meet people, learning family recipes from local chefs."

Exemplifying his hands-on philosophy, Tundo spent time in the region of Emilia Romagna, where he studied the art of hand-made pastas like ravioli, tortellini and lasagna. He learned to prepare fresh seafood in Otranto on Italy's southern coast and developed his passion for the perfect pizza while cooking in Lecce.



Tundo is also a certified pizzaiolo. During his studies, he learned the intricacies of pizza cooking styles and crust compositions, using flours like multigrain, hemp and kamut, with additives such as beetroot, charcoal and smoked wheat.

"We need to get back to basics and prepare our pizza dough in a natural way, without chemical additives. When we prepare food, we need to think of our customers like our relatives," Tundo said.

"We will mix Canadian produce with Italian, purchasing wherever we can get the highest quality ingredients," Daprocida said.

New pastas will feature dishes such as hand-made gnocchi in tomato sauce with grated mozzarella and fresh tagliatelle with porcini mushrooms, carrots, onion, celery and parmesan.

The menu will feature other classic foods, done Brooklyn-style, such as Sicilian-street arancini, calzones and hand-made meatballs.

Along with fantastic food, Brooklyn Pizzeria & Taps offers a great variety of wine and beer on tap. The decor features a classic New York feel, making this restaurant the perfect venue for a first date or night out with the family.



Come visit the restaurant to check out the new menu, which will feature Tundo's hand-made pizzas topped with delicious combinations like a four-cheese blend with parma ham or sautéed mushrooms with tomatoes, mozzarella, fresh sage and arugula.

Visit us at brooklynpizza.ca or at Royal Oak Centre, 412-8888 Country Hills Blvd. N.W.



You can find **Brooklyn Pizzeria & Taps** in the Royal Oak Centre at

412-8888 Country Hills Blvd. NW

Check out the full menu online at www.brooklynpizza.ca

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*Excludes alcoholic beverage. Not valid with any other offers. Valid until November 15, 2015.