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NYC's Una Pizza Napoletana is "undoubtedly the most elegant version of the form"



Photo: Liz Clayman

Buffalo-mozzarella shipments from Jersey-based importer Lioni Latticini arrive every Thursday.

Chef owner Anthony Mangieri, a "Naples-inspired dough savant" of *Una Pizza Napoletana*, crafts his special pepperoni pie to "stricter-than-Neapolitan standards" for a tender, springy, naturally leavened pizza that simply uses flour, water, sea salt, San Marzano DOP tomatoes and weekly shipments of **Lioni's fresh buffalo mozzarella cheese.**