

# GRAB YOUR OWN AUTHENTIC PIZZ-A ITALY

Returning festival celebrates the best pizza in Melbourne and Sydney

Melbourne, June 2013: Following the success of its inaugural launch last year, the Pizza Festival is returning to Melbourne's top pizzerias next month. And this year, Sydneysiders are also getting the chance to grab their own slice of the action, with the festival arriving on the city's shores this July.

From 11 – 30th June in Melbourne and 8 – 28th July in Sydney, twenty five restaurants will be taking part in a celebration of Italy's favourite foodie export.

Each of the participating restaurants matches strict authenticity criteria and will be serving a combination of regional Napoletana and Italiana wood-fired pizza styles. So authentic in fact, that all of the restaurants serving pizza Napoletana are accredited by Associazione Verace Pizza Napoletana (AVPN), an association dedicated to preserving the traditional Neapolitan way.

With their own dedicated night, the restaurants will each be offering a special \$20 promotion which includes artisan pizza and a beer, glass of wine or soft drink.

Punters are encouraged to learn more about Italy's regional variations by trying out a selection of pizzerias during the festival. A \$50 loyalty card will be available, offering diners the chance to visit three restaurants, with their third dinner costing just \$10.

Festival organiser, Matteo Rubbettino is a food journalist who splits his time between Australia and his Italian homeland. He explains "I created the Pizza Festival last year to help showcase the skill and passion behind artisan pizza-making, and as a way of educating Australians about the regional pizza variations so fondly eaten around my country. Every place you go has a particular product, like a fingerprint, which is a result of preferences in process, ingredients, tools and craft."

With so many pizza styles available around Melbourne and Sydney, Matteo offers his top tips on how to identify a truly authentic Italian pizza:

- » Authentic pizza is not loaded with toppings, it should only have a maximum of five added ingredients – including the tomato and mozzarella on its base
- » It is always the same size: 13" in diameter, and cooked in a wood-fire oven for 90 seconds at 400 degree heat
- » An authentic pizza shouldn't be sloppy to eat – you should be able to fold it four ways without losing any of the toppings!
- » Pizza Napoletana, which derived from Naples in the 1700s, has a higher edge than other pizzas and a fluffy yet crispy base.
- » Pizza Romana, the preferred pizza style in Rome, has a very low edge and the base is worked thoroughly to be fully level. Pizza Italiana sits in between the two styles.

There will be a closing event in each city, with all participating pizzerias making their signature pizzas for guests to enjoy. The ticketed event will include pizza samples, chef demonstrations and entertainment including DJs, pizza games, football tables and more.

For more information and tickets enquiries visit the [Pizza Festival website](#).

Participating Melbourne pizzerias and styles:

11th June – Pizza Supermaxi, Pizza Romana

12th June – Ladro, Pizza Romana

16th June – Pizza Farro, Spelt & Gluten Free Pizza

17th June – 400 Gradi, Pizza Napoletana

18th June – Scoози, Pizza Napoletana

19th June – Bay 101, Pizza Italiana

20th June – Pizza e Birra, Pizza Italiana

23rd June – Feldman's, Pizza Italiana

24th June – Cantina Centrale, Pizza Italiana

25th June – Za-Za's, Pizza Italiana

26th June – Fire Chief, Pizza Italiana

27th June – Pinocchio, Pizza Italiana

30th June – Closing event, Rose St Artists' Market

Participating Sydney pizzerias and styles:

8th – Pizza Mario, Pizza Napoletana

9th – Cavellino, Pizza Italiana

10th – La Disfida, Pizza Italiana

14th – Sale Pepe, Pizza Italiana

15th – Via Napoli Pizzeria, Pizza Napoletana

16th – Lucio Pizzeria, Pizza Napoletana

17th – Ventuno, Pizza Italiana

18th – Porcorosso, Pizza Italiana

21st – Vanto, Pizza Italiana

22nd – Gigi Pizzeria, Pizza Napoletana

23rd – Aperitivo, Pizza Napoletana

24th – Rosso Pomodoro, Pizza Italiana

25th – Pompei's, Pizza Italiana

29th – Closing event, Salt Meats Cheese

-ENDS-

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