

How Pizza Becomes an American Classic

In 1800s and early 1900s, Italian immigrants reached the shores of the USA seeking a better life. In 1943, Ike Sewell and Ric Riccardo opened Pizzeria Uno in Chicago and served a new variety of pizza, a deep-dish variety with inverted layers of cheese, meat, tomatoes, and a crunchy crust.

It was cheesy and gooey.

At about that same time, immigrants from Italy arrived in New York City and Gennaro Lombardi opened America's first pizzeria, serving a large, wide pizza pie with a thin crust reflecting the classic Neapolitan style pizza. When you sliced this crispy crusted pizza, you could fold it making munching and crunching that pizza easy. Some people say that New York water helps makes that happen. It was topped with mozzarella, seasoned tomato sauce, tomatoes, Italian seasoning, and a touch of crushed red pepper. Veggies or sausages and sprinkled seasonings were scattered over the cheese. thick or thin, we love them all.