■ Restaurant review



Tami Woods, left, and Emmy Gardner enjoy their pizza and salad at the newly opened Mezza Luna on Tuesday night.

New pizza joint couples laid-back setting with gourmet food

Mezza Luna, another new addition to the Pearl Street restaurant lineup, maintains an elegant appearance with a dedicated staff

BY NATASHA CHILINGERIAN SENIOR PULSE REPORTER

Next to Sweet Basil Thai Cuisine sits another new addition to Pearl Street's restaurant lineup: Mezza Luna Pizzeria, a laid-back eatery at 933 Pearl St. where the service is sincerely superb.

Antique detailing on the restaurant's sign and an aura of elegance on this particular block of Pearl Street gave me the impression that Mezza Luna would be a fancy place to dine, but once I walked in, that idea was scaled down. Mezza Luna is a casual spot where jeans and a sweatshirt fit the dress code just fine. A counter holding a case of gourmet pizzas, a few jars of cookies and a row of employees chowing down during their breaks frame a giant pizza oven. Walls display decorative blocks of cut-out, glowing yellow moons and stars. About three duos other than me and my friend sat at the tables, making for a quiet atmosphere (but it was nearly 9 p.m., a little past regular dining hours).

We ordered single pizza slices and a large spinach salad at the counter. The pizza was of gourmet quality - large, thin-crusted and topped with melt-in-your-mouth cheese. One slice had red pepper and eggplant; the other

was topped with artichoke hearts, bacon and gorgonzola cheese. The menu holds a list of meat, vegetarian and build-your-own pizzas with ingredient options such as artichoke pesto sauce and marinated tempeh. Italian appetizers and calzones are also available.

The salad came with minimal ingredients just a little bit of feta cheese, some pine nuts and a few red onions and tomato slices. We topped it with balsamic vinaigrette and creamy pepper parmesan dressings. It was tasty, but looked a little lonely without usual spinach salad ingredients such as bacon, mushrooms and hard-boiled eggs.

The quality of Mezza Luna that shines brightest is its exemplary service. Workers seem to seriously care about their customers - the

counter service setup doesn't stop them from checking on diners consistently or clearing plates as soon as they are clean. We even received some personalized help: When we told the Mezza Luna staff about two guys who followed us in the alley behind the Greyhound bus station, one of the cooks walked us to my car.

The prices are also right at Mezza Luna. Pizzas run from \$12 for a medium cheese to \$21 for large, topping-rich pies; individual slices are \$2.25 to \$3. Wine and beer is available, with beer pints running under \$3.50.

Mezza Luna gets my approval for simple yet delicious food, ambiance and top-notch performances from employees.

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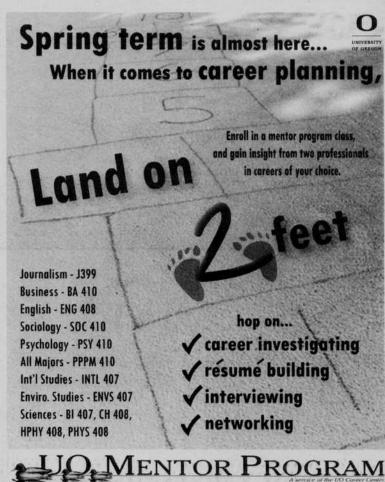
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