

Snack ATTACK

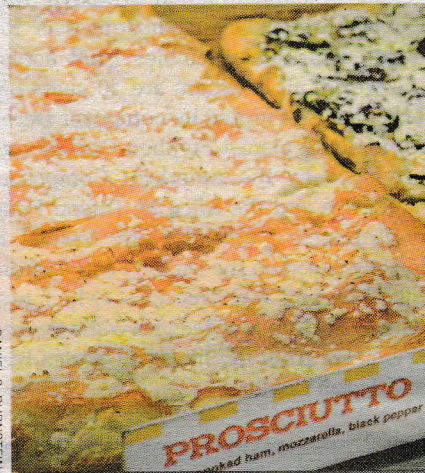
Savory, filling snacks for **\$6** or less

When in Rome...

When in Rome, my friend says pizza is THE thing to eat. When in Rome, you crowd the counter, using your fingers to show how large a slice. When in Rome, you fold the pizza and the olive oil drips down your hand—and that's a good thing.

She doesn't think the Roman-style pizza at Farinella quite matches up. Yes, it's pre-sliced and not as oily. Yet, in New York we tweak the foods from other lands to create something wholly new.

In this case I'd say "holy," because my rectangular prosciutto slice (\$4.75) inspired something like religious ecstasy. Generous layers of quality prosciutto lay dappled with mozzarella and I'd say just enough oil, salt and pepper. I had my piece cut into thirds to prolong the experience and share with my friend, who ordered that nod to summer, the Caprese (\$4.75), with mozzarella, basil and tomato. It turns out the bakery was awaiting a shipment of buffalo mozzarella that would have turned the Caprese into Farinella's "DOC"—drug of choice.



DANIEL S. BURNSTEIN

Superb ingredients, chewy, thin crusts and an array of quintessential Italian toppings make Farinella worth trying. I also appreciated the mini calzoni, puffy packets of ricotta, mozzarella and tomato (\$2.50).

And speaking of tweaking: the smiling-faced Farinella logo looks like Coney Island's "Tillie Face." When in New York...

—Nancy J. Brandwein

Farinella Italian Pizza Bakery

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Got a snack attack to share?
Contact nancybrandwein@gmail.com