

Title:

Pizza

Word Count:

553

Summary:

The pizza pie is an ubiquitous symbol of both Italian cooking and Americana. Oven-baked, thin-

The most traditional pie is the pizza Napolitano, or Neapolitan pizza. Made of strong flour, t

Keywords:

pizzas ,Neapolitan pizza,cheese

Article Body:

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New York was home to the first pizza parlor in the United States, opened in Little Italy in 19

Chicago is also home to a major variety of pizza.The Chicago-style pizza is deep dish, meaning

The Midwest also plays host to the St. Louis style pizza. This thin-crust delicacy is made usi

A Hawaiian pizza is an American invention that has nothing to do with Hawaii save that one of

In fact, a number of esoteric pizzas are common on the West coast, and ^gourmet~ pizza is ofte

Pizza is as diverse as America itself, with almost infinite variations ~ all of them delicious

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