



These Hyper-Local Parlors Have a “Pizza” Our Hearts *We're Delivering Both Sauce and Sense of Place for National Pizza Day*

(January 23, 2020) – Being the food-loving public relations team that we are, [Mindy Bianca Public Relations](#) has had National Pizza Day (February 9) marked on our calendars for months. We take our dough very seriously, so we set out to find pizzas from our client destinations that not only look and taste great, but that also allow visitors to take a bite out of those special places with each slice they eat.

Open your phone's map app, pack your bags, and get your stretchy pizza pants ready, because these pizzas are the cheesiest, ooey-est, gooey-est, yummiest* we could find across our client destinations ... and they're just waiting to be eaten.

***Of course we have photos to support these claims. Just click the link to view all the tasty pies:**
<https://www.dropbox.com/sh/3xo8icv8etc9eov/AAD4Yx65M8bKztlQwukNgB1a?dl=0>

SOUTH CAROLINA

Pork BBQ Ranch Pizza

Served at Guys Pizza in Anderson

<https://guyspizza81.com/>

Nothing says "Southern" like a heaping helping of barbecue ... on a pizza? Guys Pizza serves up one of their pies with the ultimate Southern twist – smoked barbecue. The obvious star of the Pork BBQ Ranch Pizza is their in-house smoked pork barbecue, which is accompanied by a homemade BBQ ranch sauce, mozzarella and finished with a drizzle of more ranch. Located near Clemson University, this pizzeria's brother-in-law owners were faced with a challenge upon opening their restaurant: No one knows their way around a pizza like a college student and their customers were going to be tough critics. The two men set out to create new, exciting and innovative pizzas to keep both students and locals on their toes. Thus, the Pork BBQ Ranch Pizza was born!

The Triple Pepper Pizza

Served at Sidewall Pizza in Spartanburg

<http://sidewallpizza.com/>

Depending on where you call home, February can be a chilly month to celebrate National Pizza Day. Thankfully, Sidewall Pizza, in located in Spartanburg's historic Montgomery Building, has the perfect pie to bring you some heat. Their Triple Pepper Pizza is topped with pepperoni,

peppadew peppers, hot cherry peppers for a little extra kick, and both mozzarella and pecorino cheese to help give your taste buds a little relief from the fiery ingredients. Their flavorful pizza might just be what you need to get over the winter blues.

LOUISIANA

Gumbo Pizza

Served at Redfish Pizza in Houma

<https://www.redfishpizza.com/>

There's an unspoken rule in Louisiana: You're not allowed to leave the state without having at least one bowl of gumbo. Gumbo is a staple in Louisianan cuisine, and eating it is part of the state's rich culinary tradition. But sometimes you travel with selective little tummies, who only eat things belonging to the chicken nugget and pasta families. Odds are, the last thing your children are going to ask for is a piping hot bowl of gumbo. Redfish Pizza solved this classic dilemma: They made the ingenious decision to put gumbo on pizza, meaning you can take your whole family out to dinner and the kids can get the grease they love while you get the gumbo you came to experience. For the Gumbo Pizza, Redfish has forgone the traditional marinara sauce for a spicy, classic Cajun roux sauce; layered on toppings of roasted red and green bell peppers, Spanish onions, grilled chicken and andouille sausage; and topped it all off with mozzarella cheese. As with any good gumbo, this pizza has a bit of a kick, but it will certainly leave you – and maybe even your kids – wanting more.

Garlic Shrimp Pizza

Served at Duman Artisan Pizza in Mandeville (Louisiana Northshore)

www.dumanpizza.com

Continuing with the trend of putting Louisiana culinary staples on pizza, Duman Artisan Pizza in Mandeville has combined their love of cheesy pies with Louisiana's love of fresh seafood, creating the ultimate Garlic Shrimp Pizza. With sautéed shrimp straight from the Gulf of Mexico, this doughy delight comes with a garlic Parmesan sauce – seriously, is there any better pairing than shrimp and garlic Parmesan? – and is adorned with cherry tomatoes, caramelized onions, fresh mozzarella and parsley garnish. The owners of Duman are originally from Turkey, but that hasn't stopped them from diving headfirst into Louisiana culture with this Garlic Shrimp Pizza.

MARYLAND

Dill Pickle Pizza

Served at Puccini Restaurant in Cumberland (Allegany County)

<http://www.puccinirestaurant.com/>

Though Puccini's on the Mountain Side of Maryland was originally a farmer's home in 1818 and then a Civil War hospital in the mid-1800s, there's nothing old or historic about their innovative Dill Pickle Pizza. The homemade dough is slathered with an oil-and-garlic base and followed by dill pickles, cheese, ranch and dill seasoning. It's then fired to perfection in a wood-fire brick oven, coming out with a slight blackened color, thanks to potassium-rich wood ash and just a kiss of the

flames during the cooking process.

Meat, Meat, Meat Pizza

Served at Ava's Pizzeria in St. Michaels (Talbot County)

<https://www.avaspizzeria.com/>

This gem has been voted "Best Pizza" 11 years in a row by a popular Eastern Shore magazine, and Ava's has been serving its hungry customers some great pies ever since it opened in 2008. For all you meat-lovers out there, you'll be pleased to discover that one of Ava's most popular pizzas is their Meat, Meat, Meat Pizza. That's right – not just meat, but three times the meat. With charred pepperoni, Italian sausage and their infamous "Ma's meatballs" adorning the dish, triple the meat equates to triple the deliciousness.

MISSOURI

Outlaw Run Pizza

Served at Crossroads Pizza at Silver Dollar City (Branson)

<https://www.silverdollarcity.com/theme-park/Attractions/Dining/Crossroads-Pizza>

Food names can often be inspired by things people love and important events in one's life, and at Silver Dollar City, they've done just that with their Outlaw Run Pizza. The pizza is based on Outlaw Run, a wooden roller coaster that opened in 2013 and quickly became the theme park's most popular ride. The coaster invokes the theme of travelers heading west many years ago. While being chased by outlaws, these travelers would often come to crossroads and decide which path to take, and thus, Crossroads Pizza was born. Their Outlaw Run Pizza has a bit of a bite to it with a mozzarella and pepper jack cheese blend, chipotle oil, grilled chicken, peppers, onions, vine-ripened tomatoes and basil to seal the deal. Hungry guests can watch their pizza come out fresh from the stone oven that's conveniently located in the middle of the restaurant.

ALABAMA

Shrimp and Bacon Pesto Pizza

Served at Safari Club in Gulf Shores

www.safariclubgulfshores.com

If there's one thing Gulf Shores can really be proud of in the new year, it's their Alabama Gulf Coast Zoo, which is in the process of relocating to a brand-new property. The new zoo's on-site restaurant, Safari Club, is Alabama's first certified "Green Restaurant" and features a menu that encompasses the regions of the world represented by the animals at the zoo. One of their most popular pizzas is the Shrimp and Bacon Pesto Pizza. It starts out innocently enough, with crust and pesto oil. Then Gulf Shores greatness happens as local Gulf shrimp, Alabama Conecuh bacon, roasted garlic, scallions, and tomato salad are piled generously on top. Pizza alone is one thing, but eating pizza surrounded by adorable animals (including a baby clouded leopard) is on a whole other level! Could it get any better?

DELAWARE

Nutella S'Mores Pizza

Served at Pizzeria Bardea in Wilmington

www.pizzeriabardea.com

Wilmington is quickly gaining a reputation for its culinary scene as chefs around town come up with clever interpretations of old favorites. At Pizzeria Bardea, they've put a fresh, contemporary spin on a classic menu item – the dessert pizza. Their Nutella S'mores Pizza is the perfect mix of old and new, allowing visitors to relive childhood bonfire memories with melted marshmallows and crunchy graham cracker crumbles, while enjoying the more modern, silky-smooth taste of chocolate-hazelnut Nutella spread. The woodfire oven finishes this dessert pizza off and gives it the classic crispy crust we all know and love.

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