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Photo: courtesy of pengspalate.com

If your idea of good pizza is limited to cheese stuffed crust Pizza Hut pizza, it's time to venture out of your comfort zone and treat your taste buds to something a bit more refined. Among the many pizzerias SLC has to offer, I present the following three.

Making quite an impression on the wasatch front is Vinto. Billed as a casual Italian eatery, Vinto has received recent acclaim for their wood fired pizza and casual Italian fare. They are recipients of Salt Lake Magazine's Reader's Choice

No Ordinary Pizza

Written by [scott](#).

Posted on **January 15, 2011**.

Filed under **Feature, Food.**

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Award, along with Salt Lake Magazine's Reader's Poll Best New Restaurant Award. Among their selection of wood fired pizzas is the decadent Patate. The Patate comes with sliced Yukon potato, fontina and goat cheese, rosemary, wild arugula, and white truffle oil. Nearly just as decadent is the Gamberetti, topped with shrimp, pesto, garlic, fontina, cherry tomato arugula and lemon zest. If you haven't tried Vinto's amazing wood fired pizza, you owe it to yourself!

Another enticing option for mouth watering pizza, Stone Ground Pizza offers many tantalizing pies. The Greek God, consisting of meatballs, red onions, roasted red peppers, kalamata olives, feta, and mozzarella cheese is a tempting option, as is the Basil-walnut pesto with green peppers, black olives, button mushrooms, spinach, onions, and smoked mozzarella cheese. Also noteworthy is Stone Grounds signature entrée dishes. The Penne con Cognac features penne pasta tossed with sautéed onions, parma prosciutto, button mushrooms, fresh herbs, and a rich cognac cream sauce. Stone Ground Pizza should be on all pizza lover's radars.

Pizza Gourmands across SLC are no doubt familiar with Settebellos Pizzeria Napoletana. Priding itself on serving authentic Napoli style pizza, Settebellos is Vera Pizza Napoletana certified. (An organization interested in protecting and defending the integrity of the pizza making tradition of Napoli Italy) While Settebellos offers an array of inconceivably good pizzas, it's their name sake pizza, the Settebello that leaves customers clamoring for more. Featuring crushed tomatoes, pancetta, wood oven roasted fennel sausage, roasted Mushrooms, toasted pine nuts,

mozzarella, basil, and extra virgin olive oil, the Settebello is a pizza to be reckoned with.

While SLC and gourmet pizza may sound like odd bed fellows, Settebello Pizzeria Napoletana, Stone Ground Pizza, and Vinto are proving that gourmet pizza can exist in Salt Lake City.

Vinto 418 East 200 South, SLC
www.vinto.com

Stone Ground Pizza 249 East 400 South,
SLC **www.stonegroundslc.com**

Settebello Pizzeria Napoletana 260
South 200 West, SLC
www.settebello.net



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