

Indulging Around Town...

By Jennifer M. Brauns



Pizza Republica

Several members of our tasting team recently dined at Pizza Republica in Greenwood Village. Pizza Republica is a member of the Associazione Verace Pizza Napoletana which is a non-profit organization whose goal is to protect the name and reputation of the Neapolitan style of pizza. To the diner, it means that the ingredients and recipes are authentically Italian.

We started the evening with an anti-pasti platter which had house-made mozzarella (made daily with imported curd), parmesano reggiano, bresaola (air-dried salted beef), soppressata (Italian dry-cured salami), olives and wood-oven baked flatbread. The anti-pasti plate was fabulous. We especially loved the bresaola and soppressata.

Next we had the D'Anjou pear and goat cheese salad followed by the Pizza Rustica with fresh mozzarella, prosciutto di parma and red pepper flakes, to which we added some caramelized pearl onions. The pizza was fantastic and easily fed three. The only downside to the evening was the abrupt (lights to full bright) ending in which, after being encouraged to take our time, we were practically ejected from the building when our server was ready to leave. We're sure it was a miscommunication, but the food and service was quite outstanding. We'll definitely be back. Pizza Republica is located at 5375 Landmark Place in Greenwood Village.