



[editorial]



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RESTAURANTS

PIZZA

SLICE BY SLICE



**CRISP AND CLEAN
VARASANO'S
PIZZERIA**

→ Thin crust from an electric oven at 800 degrees. On the Chica Bella, ricotta and mozzarella tangle with arugula that pops with lemon. /// 2171 Peachtree Road, varasanos.com

**FRIED LIKE A TRUE
SOUTHERNER
DON ANTONIO
BY STARITA**

→ Deep-fried and finished in a wood-burning oven, the Montanara Starita is hot with smoke and crunch—and the best pie on the menu. /// 102 West Paces Ferry Road, donantonio-pizzaatl.com

**THE ORIGINAL
NEAPOLITAN
ANTICO PIZZA**

→ A king among pies since 2009. Wood-burning ovens lend char and chew to a doughy crust. On the San Gennaro, savor sweet roasted peppers and spicy sausage. /// 1093 Hemphill Avenue, littleitalia.com

**NEAPOLITAN PART II
VARUNI
NAPOLI**

→ The leaner, crispier relative to Antico, with less char but far more charm thanks to owner Luca Varuni. We're hooked on the roasted mushrooms on the Spacca Napoli. /// 1540 Monroe Drive, varuni.us

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