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## Fifi

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The Neapolitan way: pizza at Pizzeria Sapori in Costa Mesa baked in special oven



### Pizzeria Sapori

1080 Bayside Drive  
Newport Beach  
(949) 644-4220

We've eaten **Sal Maniaci's** food for a couple of decades at his **Sapori Ristorante**. Now he's taken over the space next-door, opened up the wall to join a new pizzeria with the existing restaurant, and is rolling out a line of clean Neapolitan-style pizzas. We like Maniaci's Italian food, and we certainly are happy to have this space dedicated to showing off the tastiest of pizza pies.

The room is trattoria-style inviting, warmed by stacked stone walls and a huge arch under which the special pizza oven sits. Everyone has a view of the signature items being made.

Maniaci uses a portion of "mother" dough from a strain of 80-year-old yeast in every batch of dough, which is then allowed to mature for 72 hours. That's why the pies are built on such a crispy and tasty base.

The pizzas are topped with Italy's famed San Marzano tomatoes, homemade or specially imported cheese, and other top-notch ingredients. The result is crunch in every bite and flavors that literally dance in the mouth.

Since the pizzeria is attached and open to Sapori Ristorante, salads and antipasti are also available to accompany your pizza experience.

This is the home of delicious, thin-crust pizza, the kind that will make you a repeat customer.