

25 THINGS TO **EAT, COOK, BUY** AND **READ** IN 2009

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We're falling in love with pizza all over again, too, thanks to new **AUTHENTIC NEAPOLITAN PIZZERIAS**. Pizzeria Prima Strada in Victoria and Toronto's Pizzeria Libretto bake their pies at 850°F in wood-burning ovens hand-built and imported from Naples. And both eateries even follow the rules for Neapolitan pizza set by the European Union and *Associazione Verace Pizza Napoletana*.

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PIZZERIA PRIMA STRADA

105-230 Cook St.
250-590-8595

Finally — a place that makes real pizza. Forget your deep dish nightmares with fake mozzarella and Cajun chicken, this is the real deal. Begin with a simple salad of shaved fennel, orange and red onion, simply dressed with fennel seeds, wine vinegar, extra virgin olive oil and mint, or antipasto while you wait for your pie, perhaps topped with mixed olives, sopresatta, fresh basil leaves and mozzarella. A little red wine, a little gelato, and all the stresses you felt walking in will vanish. Do expect a lineup and you won't be disappointed.