GALLIVANT



JULIANA'S PIZZA BROOKLYN, NEW YORK

Okay, this story gets a bit messy, so try to follow along. In 1933, Patsy Lancieri opened Patsy's Pizzeria in Harlem. Over the years, his nephew Patsy Grimaldi learned from him the craft of making delicious pizzas in a coal-fired oven. Grimaldi went on to found his own Patsy's in Brooklyn, which was later renamed Grimaldi's. In the late '90s, Grimaldi sold the business and naming rights, and when the original location became available over a decade later, he grabbed it — and the coal-fired oven that made him famous. The result is Juliana's Pizza. Named for Grimaldi's mother, it serves up fantastic pies from that same original Grimaldi's oven, as well as salads, beer, wine, ice cream, cookies, and, of course, cannoli. Want to do a taste test between this and the current Grimaldi's? It shouldn't be hard, as it's now located right next door. Awkward.

