

Peterbilt

# 6

DINE

## PIZZAS TO FALL IN LOVE WITH

Tony Gemignani may have a bunch of culinary accolades under his belt, but it's what he can toss in the air that's legendary: The guy spun nearly 18 ounces of dough into a massive pizza crust hovering at 33 inches wide, setting a Guinness World Record in 2006 for both its size and for tossing it over his shoulders 37 times.

Dough-slinging skillz aside, what matters most to us pie-oholics is that the charismatic 39-year-old pizza phenom from California and winner of the World's Best Margherita award at the World Pizza Cup in Naples, Italy, is bringing his Sacramento-based Pizza Rock to Downtown Las Vegas at Third Street and Ogden Avenue will specialize in not one but 9 styles of crusts (a Roman chewy; a Chicago cracker; and a Sicilian square, among others), and in some cases serve the exact same pizza (Gemignani's award-winning Margherita) with two crusts made from totally different flours (Caputo and San Felice), offering up (you guessed it) totally different tastes. "It's like Coke and Pepsi," he muses, describing the two-flour-same-pie concept. "There's really no other place that has both."

With carefully imported special ingredients and using reverse osmosis to ensure the water for his crust defies what we've come to know as "pizza in Las Vegas," Gemignani will give us all a new reason to hum "That's Amore." [pizarocklasvegas.com](http://pizarocklasvegas.com)

-JEN CHASE

### TONY'S SPECIALTY PIZZAS WE CAN'T WAIT TO TRY:

1. FRANK'S TRUE ITALIAN
2. THE BUTCHER
3. QUATTRO FORMAGGI
4. DIAVOLA CON RUCOLA
5. ARTICHOKE JOE
6. EDDIE MUENSTER



PHOTOGRAPH BY ANTHONY MAIR