

THE PIZZA TOUR

DIXON

AMBOY

SUBLETTE

MENDOTA

PRINCETON

Special Section to The Mendota Reporter and The Amboy News
Wednesday, July 20, 2022

Visit our website for online ordering to see our menu
www.mamaciminosdixon.com

Follow us on  for specials and updates

07202022

Try our famous **chicken strips!**
Check out our **gluten free** items
and our meal deals!
We cater to **Woodhaven** for large orders
and offer an events room,
call us for details.

104 S Peoria Ave, Dixon IL



815-288-4448



Take a bite out of popular pizza styles

Tasty tidbits about pizza

The calendar is dotted with various holidays that celebrate pizza. From National Pizza Pie Day in February to National Deep Dish Pizza Day in April to National Cheese Pizza Day in September, not to mention National Pizza Month in October, any time of year is the perfect opportunity to bite into a slice.



For most people, the best part of pizza is eating it, but that doesn't mean you can't still learn something about this all-time favorite food as well. The following are some tasty tidbits about pizza,

courtesy of Fact City, Pizza Need and Facts Legend.

- Pizza is tied to Greece. Greeks are credited with creating the first pizza-like food. The Greeks used to bake flat, round large breads that were then topped with vegetables, potatoes, spices, and olive oil. However, the first commercial pizza and pizzeria has been traced to the 19th century and the Italian city of Naples.

- Not all pizza is flat. While crispy, low-profile pies may be classic, other varieties of pizza have their fans. "Deep dish" pizza originated in 1943 in the Chicago eatery Pizzeria Uno. Sfincione, or focaccia pizza, a type of pizza made in a sheet pan with thicker slices, was created in the mid-19th century in Sicily. It is popularly called Sicilian pizza.

- Pizza is even more popular on certain days of the year. Pizza can be enjoyed any day of the year, but Super Bowl Sunday, New Year's Eve, Halloween, Thanksgiving Eve, and New Year's Day are the top five days for pizza sales. In addition, pizza accounts for more than 10 percent of all food service sales.

- Pizza is booming. In the United States, the pizza industry makes up 17 percent of all restaurants and grosses more than \$30 billion every year. The highest-grossing single-unit independent pizzeria in the United States is Moose's Tooth Pub and Pizzeria in Anchorage, Alaska. Its annual sales are approximately \$6 million.

- Pizza is popular everywhere. Around the world, about three billion pizzas are sold each year.

- Pizza is a weekend favorite. While Friday may be pizza night for many people, sales figures indicate that Saturday night is the most popular night to eat pizza.

- Pizza has a symbiotic relationship with certain foods. The pizza industry has helped propel both the cheese and pepperoni industry. Around 251 million pounds of pepperoni are consumed each year in the United States.

- Hawaiian pizza is popular, though not accurately named. Ham and pineapple are popular pizza toppings on the West coast of the United States, and this pizza is dubbed the Hawaiian pizza. However, it doesn't have any connection to Hawaii. This pizza actually was invented in Canada.

Pizza is a perennial favorite and one of the most popular foods of all time.

Pizza is pizza, right? Not quite. This beloved cheese-and-sauce-crafted masterpiece is much more complex than fans may imagine. At its core, pizza consists of a crust, sauce and a cheese. But pizza can be crafted in myriad ways thanks to toppings and crust styles. But wait, there's more. As it turns out, pizza, which TripSavvy notes is a \$30 billion global industry, has many different incarnations.

Pizza was first introduced in North America in the late 1800s when thousands of Italian immigrants arrived. Nowadays pizza is part of just about everyone's common vernacular and diet. CiCi's, a popular pizza chain, found that one-third of pizza eaters eat pizza at least once a week. The following are some of the many different pizza types that can be enjoyed, and what makes them unique.

- Neapolitan: This is the original pizza that arrived in the 19th century from Italy, and the pizza from which all others have evolved. The dough is made from a specific type of flour, and the crust is thin, crunchy and baked in a wood-fired oven. Neapolitan will have minimal toppings. A scant amount of San Marzano tomato sauce, slices of buffalo mozzarella cheese and basil are all that's needed.

- New York style: Most East coast pizza is considered New York style. Originating on the streets of New York City, this pie is exemplified by wide slices of a crunchy, pliable crust that is light on sauce but heavy on cheese.

- Chicago style: Also known as deep-dish, the Pizzeria Uno restaurant in Chicago developed the deep-dish pizza in the 1940s. The pizza is made in a pan similar to a large

metal cake or pie pan, and the crust lines its entirety. Typically, the toppings are assembled upside-down, with cheese, vegetables and meats placed on the crust, and then tomato sauce as the final layer to help this pizza cook all the way through.

- Sicilian: This is a thick-crust pizza with a pillowy dough and crunchy crust. The pizza is formed in a square pan. Oftentimes, the cheese is underneath the sauce to prevent the pie from becoming soggy. Some people refer to the Sicilian as a "square." The famed L&B Spumoni Gardens in Brooklyn, NY, has its own unique take on the square that has been feeding fans for decades.

- St. Louis style: This pizza is a variation on New



York style, but it's made from a cracker-like crust with no yeast. In addition, Provel cheese replaces the mozzarella found on New York-style pizza. Provel is a cheese made by combining cheddar, mozzarella and provolone.

- Grandma style: A grandma pie is similar to Sicilian, but presents as a thinner, crunchier alternative. Fresh tomatoes and

buffalo mozzarella often replace the more processed sauces and cheeses.

- California style: This pizza uses a New York-style dough but switches toppings to unusual and unique ingredients, like barbecue chicken.

Pizza will likely never fall out of favor. Thanks to the variations across the country, those who covet a slice have many different options at their disposal.



**1210 Meriden St.
Mendota**

815-538-2145

Sun, Mon, Wed, Thur 11a - 9p
Fri & Sat 11a - 10p
Tuesday CLOSED

Order online:
marchellonismendota.com

We deliver for Woodhaven
and the Amboy area to the
BP in Sublette.

Let us host your next
private event and
inquire within.



— LIKE AND FOLLOW US ON —
FACEBOOK
f

We are an *Italian Restaurant* serving **pizza** (gluten free available), **pasta** (with homemade meat sauce and meatballs), **chicken, sandwiches** and **appetizers** in a great dine in atmosphere. We offer a *great* selection of beer and wine and ***we have gaming!***

MARIA'S PIZZA

"Best pizza and value in Amboy!"



815-857-2200

We deliver
with \$10.00 order or more.
Dine in or carry out

Tues-Thurs 4pm-9pm
Fri & Sat 4pm-10pm
Sun 4pm-9pm



\$2.00 off
Any X-Large Specialty Pizza
Expires August 20th 2022.

07202022



110 E. Main Street Amboy, Il. 61310

Save room for one of our chocolate chip Cannoli's or one of our other sweet treats!



07202022

Hours:

Sun., Mon., Wed. and Thurs. 4p-9p
Fri. & Sat. 4p-10p

We Deliver!
815-915-8727

We have gift certificates available.

1007 N. Main St., Princeton
815-915-8727

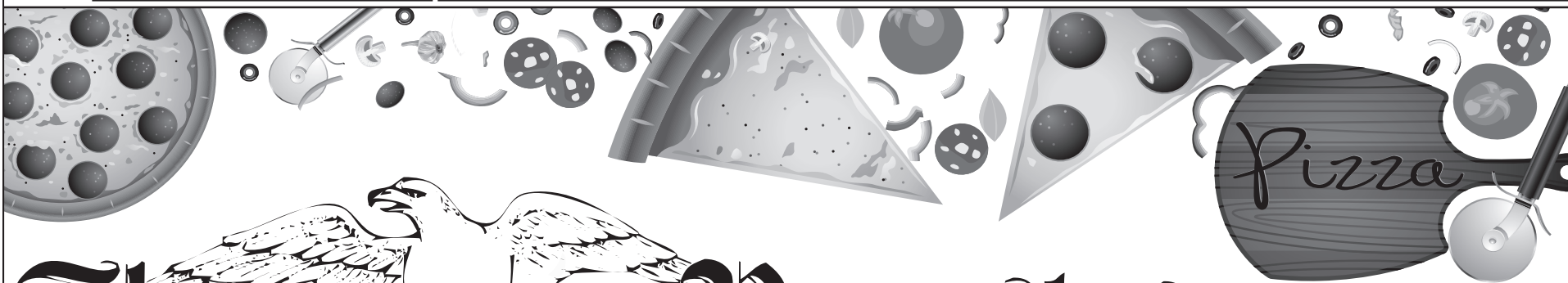
Visit our  page and check out our specialty pizzas including our Crab Rangoon or BBQ pizzas!

Pizza

Find these hidden words
in the word grid:

- Bacon
- Black Olives
- Cheese
- Chicken
- Dough
- Green Olives
- Green Peppers
- Ham
- Mozzarella
- Mushrooms
- Onions
- Oregano
- Pepperoni
- Sausage
- Tomato Sauce

Q	D	Q	R	H	N	M	Z	B	K	W	S	B	K	C	N	J	Q	U	T
I	Z	E	S	L	P	K	Q	Y	G	H	I	R	W	Y	E	B	Z	S	V
J	J	J	N	N	I	W	Q	E	G	Z	Z	C	N	K	K	N	T	D	S
P	S	F	V	U	O	O	A	U	J	L	T	H	S	W	C	J	Y	Q	J
P	G	G	H	E	T	I	O	K	L	W	T	F	S	T	I	B	G	V	H
Y	H	P	R	I	Q	D	N	N	Q	E	W	S	I	T	H	D	U	I	X
X	H	T	R	E	S	M	O	O	R	H	S	U	M	I	C	Z	N	K	A
G	D	T	K	Y	E	R	T	Y	R	U	P	Z	R	G	J	O	C	S	U
A	D	A	B	U	S	N	K	O	I	K	X	H	P	N	R	F	A	U	M
W	R	G	B	N	C	V	P	F	M	B	K	C	O	E	Z	F	G	O	O
G	P	J	L	F	B	D	D	E	A	A	E	G	P	Y	P	E	Z	N	R
V	C	C	M	Q	G	W	W	C	P	K	T	P	Y	T	T	Z	U	A	M
S	I	P	H	R	G	X	O	Q	I	P	E	O	E	E	A	H	H	G	K
V	F	Q	I	Z	C	N	X	A	U	P	E	F	S	R	S	T	A	E	A
S	E	V	I	L	O	K	C	A	L	B	Z	R	E	A	C	E	M	R	V
G	R	E	E	N	O	L	I	V	E	S	X	L	S	B	U	J	E	O	T
S	A	U	S	A	G	E	Z	J	T	N	L	E	P	X	J	C	P	H	P
M	Y	C	E	Y	H	Z	S	S	M	A	N	F	Z	N	U	E	E	X	C
I	J	H	R	E	T	K	A	G	K	T	M	Y	B	O	T	B	K	M	Z
A	Y	J	R	O	D	W	L	V	G	Q	I	V	W	R	A	C	H	V	N



The Mendota Reporter



(815) 539-9396
703 Illinois Ave., Mendota

ROSATI'S

Authentic Chicago

Pizza

801 6th St. Mendota

LIKE AND FOLLOW US ON
FACEBOOK 
FOR DEALS, PROMOTIONS AND EVENTS!

We have
gluten free
pizza!



Business Hours

Sun-Thurs: **11am-9pm**

Fri & Sat: **11am-10pm**



BEAT THE CLOCK

Value Menu

12" Cheese - \$10

14" Cheese - \$12

Dough Nuggets - \$7

Cheesy Bread Stix - \$8

Garlic Bread w/ cheese - \$6

1/2 # Boneless Wings - \$7

Plain Pasta - \$9

Italian Beef w/ Fry - \$9

LG Side Salad - \$5

Chicken Strips - \$7

Kids Pizza - \$4

Kids Pasta - \$4

Cannella Nuggets - \$7

2 Cannolis - \$5



**4 - 6 PM
ONLY
MON-THURS**

We deliver and offer catering!

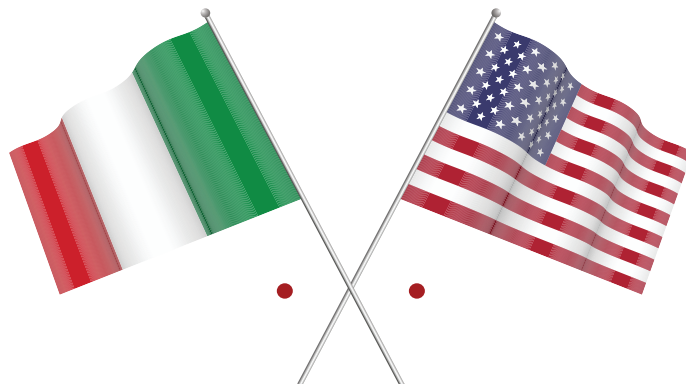
815-538-3838

OR ORDER ONLINE

myrosatis.com/mendota



Welcome To **Sicily Pizzeria**



AUTHENTIC ITALIAN FOOD

PIZZA • PASTA • SUBS

815-539-7550 or 815-539-5560

We deliver to Mendota and surrounding areas.

Carry Outs Available!

We cater parties (home, office, factories).

*** All Prices Include Tax ***



Tuesday:	4:00 PM - 10:00 PM
Wednesday:	4:00 PM - 10:00 PM
Thursday:	4:00 PM - 10:00 PM
Friday:	4:00 PM - 11:00 PM
Saturday:	4:00 PM - 11:00 PM
Sunday:	4:00 PM - 9:00 PM
Monday:	CLOSED

VISIT US ON



& CHECK OUT OUR MENU

@sicilypizzeriamendota



709 13th Ave, Mendota