

U No It's Good at Uno's

By KEVIN AUMAN
Gourmet Editor

Ever had Chicago style pizza? If you view eating as anything more than a requirement for sustaining life you probably should, and I've found just the place. In case you haven't heard there is a new restaurant in Asheville with

the potential to rival McGuffie's. Pizzeria Uno specializes in "Chicago Style" pizza, it's not topped, like a standard pizza, it's actually stuffed with an overabundance of fresh ingredients. Ever had one of those pizzas that are 35% topping and 65% crust? Don't expect that at Pizzeria Uno. Expect a pizza with

toppings an inch thick or more on a crust that is made fresh, not frozen. This is good stuff. But there's more, according to Steve Wondrasch, Manager, only 40% of the food they sell is pizza, about 60% of the people who dine at Uno's chose something from the 40+ other items on the menu. In addition to the

almost unlimited choices of pizza, there are; Pizza Skins, Buffalo Wings, Muchos Nachos, (all appetizers but more than enough to fill you up) Sizzlin' Fajitas, Baby Back Ribs, Chicken Frommaggi, Lasagna Primavera, not to mention the "Big Frankie" (1/3 lb hot dog) or the "Naked Burger" (for the purist). To top all of that off, there are several sumptuous desserts to choose from including "The Dumb Monkey" (my personal choice, a gooey banana split served with Haagen Daz ice cream) and "The Works" (a mug of ice cream laced with fudge, strawberries or butterscotch, whipped topping, wafers and a cherry).

I was accompanied on this review by Bob Graham (who took the pictures and ate) and Tim Perry (who just ate). Bob had the "Sizzlin' Fajitas" which came on a sizzling pan that made a lot of noise. Bob said that "the chicken has a very nice seasoning" and that it was "very good, - excellent" with his mouth open showing us that it was, in fact, "very good". Tim had the "Naked Burger" and described it as a "huge half pound slab of beef with onion and

lettuce." "I'm sure they would bring any condiment you want but I'm not using any." (Definitely a purist.) I had the "Uno" personal size pizza and found it to be quite good and far less greasy than the average pizza. The personal size is more than enough for one person, probably enough for two with an appetizer. Service was more than adequate and the food was served in a reasonable amount of time. Prices? Not bad for a restaurant of this caliber; dinner should average around \$6.00 per person and an express lunch is available for \$3.95 which includes soup or salad, and a personal size pizza served within five minutes. The atmosphere is casual and comfortable, a combination of Darrel's and Fuddrucker's with a little comic relief; "Salad Slave" is written on the one of the waiters' shirts, a sign next to the rear exit said "emergency use only or for customers skipping out on their checks".

This restaurant receives my fullest recommendation. Borrow some money from you roommate, go to the plasma center and sell your blood, whatever, just get some money together and GO to this restaurant.



Pizzeria Uno. An attractive restaurant.

Photo by Bob Graham

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Beginning January 30th

7:00 p.m.

Christ Anglican Chapel

Behind Wendy's (Follow the Signs) If you need a ride contact Tim Perry or Bob Graham in McGregor.