

Pies in your eyes, 'zas in your maws

By MARY MULVIHILL
Staff Writer

When college students come to UNC, one of the first things they do is look in the Yellow Pages under "pizza." They can't imagine life without good pizza.

Chapel Hill's pizza selection shouldn't disappoint them. The variety of pizza means every student can find a pizza place that suits his taste buds and wallet.

At **The Pizza Hut**, 110 W. Franklin St., pan pizzas account for about 75 percent of sales, manager Brian Jones said.

"Without a doubt, the supreme pan is our most popular pizza," he said. The supreme pan is piled high with six toppings.

For lunch, **Pizza Hut** serves 6-inch personal pan pizzas, which are guaranteed in five minutes between 11:30 a.m. and 1:30 p.m. Jones said **Pizza Hut** had monthly coupon specials.

Pizza Hut has a two-level interior with comfortable booth and table seating. Every seat is filled when students gather for the combination of pizza, beer and a UNC basketball game on the wide-screen television.

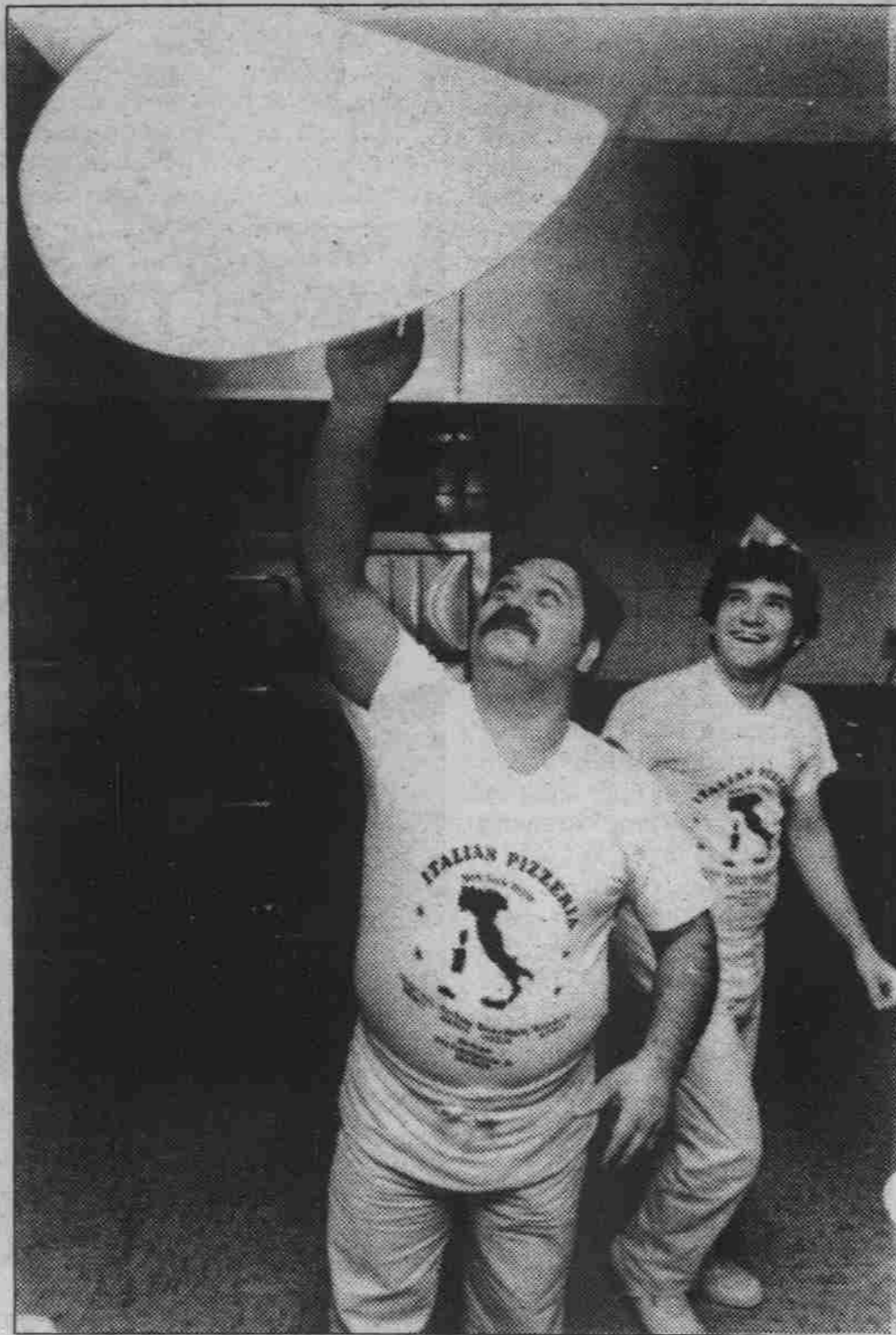
A second eat-in, take-out **Pizza Hut** is at 125 S. Estes Drive, and a special **Pizza Hut** delivery station is on West Franklin Street.

If you really want to stuff yourself with pizza, try **Godfather's Pizza** in Kroger Plaza. **Godfather's** original pizza is comparable in thickness to **Pizza Hut's** pan pizza and, **Godfather's** manager Darlene Ayers said, it is the most popular pizza. If the original doesn't fill you up, **Godfather's** has a new deep pan pizza that is twice as thick as the original.

Godfather's offers three specialty pizzas — the combo, humble pie and the vegetarian — each in the thin crust, original and deep pan styles.

"We combine what we think are the best toppings in these specialty pizzas," Ayers said. **Godfather's** is famous for hiding all their toppings under a thick layer of cheese.

There is little price difference between **Godfather's** and **Pizza Hut**, except for **Godfather's** 6-inch lunch pizza, which at \$2.09 is more expensive than **Pizza Hut's** personal pan pizza. Largely due to its off-campus location, **Godfather's**



DTH/Larry Childress

Italian Pizzeria makes pizza the old-fashioned way — they throw it

attracts more families and professionals than students. It has a cheery and spacious eating area, or you can call ahead for a take-out order.

All the **Yankee Tar Heels** will be glad to hear that several Chapel Hill pizza places serve New York-style pizza.

New York-style pizza has a soft, thin crust and is made of only the freshest ingredients, said Sal Schiano, manager of **Italian Pizzeria III** at 508 W. Franklin St. Once students discover the **Italian Pizzeria**, they're usually hooked on its New York-style thin and Sicilian pizza.

If you've never been in an **Italian**

pizza parlor, the **Italian Pizzeria** is a close substitute. You place your order at the counter, watch someone make your pizza, then eat at the pizza parlor tables.

The **Italian Pizzeria's** thin and Sicilian slices are a quick and economical lunch for students, priced at 80 cents and 85 cents, respectively. The **Italian Pizzeria** does not deliver but does serve take-out orders.

At the opposite end of Chapel Hill at 1400 E. Franklin St., **Royal Pizza** has an atmosphere and pizza selection identical to **Italian Pizzeria III**. One difference is **Royal Pizza's** lower prices. For example, **Royal Pizza's** 16-by-16-inch Sic-

ilian pizza is \$7, but the **Italian Pizzeria's** 15-by-15-inch Sicilian is \$7.45. Customers can eat in or take out at **Royal Pizza**.

Sal's Pizza and Italian Restaurant, in Eastgate Shopping Center, is just what its name says: an Italian restaurant. **Sal's** simple red, white and black decor and friendly waiters create a very Italian atmosphere to eat what **Sal's** manager Joel Finazzo called real Italian pizza.

"It is New York-style pizza," he said. "Everything is made from scratch."

The Thursday-night pizza buffet, from 5:30 to 8:30 p.m., is especially popular among students, **Finazzo** said. The all-you-can eat, \$3.95 buffet features five different types of pizza and a tossed salad.

Sal's also has lunch specials, such as two slices of cheese pizza and a tossed salad for \$2. But if you want a whole New York-style pizza pie, **Sal's** prices are slightly higher than prices at **Italian Pizzeria III** and **Royal Pizza**. **Sal's** serves take-out orders but does not deliver.

The majority of UNC students probably take advantage of the convenience of Chapel Hill's pizza delivery services.

Domino's Pizza guarantees free delivery in 30 minutes or less. If your **Domino's** pizza is late, you're entitled to a \$3 discount. **Domino's** pizza delivery men usually arrive on time, but it's always exciting to see whether they'll beat the clock.

Pizza Transit Authority is **Domino's** major competitor. Although **PTA** does not guarantee its free delivery in 30 minutes, **PTA** manager Ed Cunningham said that nine out of 10 times, the pizza was delivered on time.

Because of **PTA's** many coupon specials, its pizza is cheaper than **Domino's**. **PTA's** two large, two-item pizzas for the price of one may be the best pizza deal in town.

Beginning next week, **Peppi's Pizza Den**, at 208 W. Franklin St., will offer a new delivery concept to Chapel Hillians — **Peppi's Pizza Express**. Two radio-dispatched **Pizza Express** trucks will ride around Chapel Hill selling small pizzas during lunch hours and medium and large pizzas at dinnertime.

"If someone sees the truck, just stop it and ask the driver for a

pizza," said **Bill Cederburg**, owner of **Peppi's**.

Customers also can call in their pizza orders, and the order will be dispatched to one of the **Pizza Express** trucks, he said.

"You won't be able to beat the delivery time," **Cederburg** said. "The pizza will be at your door in 15 to 20 minutes."

This fall, **Peppi's** also will feature what **Cederburg** called "fast-food" pizza. During peak lunch and dinner hours, customers will be able to walk in and buy a slice or a whole pie of a specially selected pizza of the day. No waiting or pre-ordering will be involved, he said.

Peppi's cozy atmosphere and special buffets also attract a loyal eat-in crowd. Many students frequent the Monday night pizza, lasagna, soup and salad buffet that costs \$3.85. **Peppi's** \$3.19 lunch buffet of pizza, salad and soup also is popular with students and professionals, **Cederburg** said.

If you tire of Chapel Hill's round, square, thin and pan pizza varieties and think your pizza-eating days are over, you're wrong.

At the end of September, a new Carrboro pizza delivery called **The Right Stuff Pizza** will begin selling stuffed pizza. This Chicago-style pizza will consist of a bottom layer of crust, then a layer of toppings, another layer of crust, some sauce and then a top layer of thick cheese.

"It's at least 2 inches high and jam-packed with ingredients," said **Mari Troscain**, owner of **The Right Stuff Pizza**. "There is nothing like it in the Southeast."

She said two pieces could fill a hearty pizza-eater. The stuffed pizzas will range in price from \$6.25 for a small to \$11.75 for a large.

This innovative pizza place will feature some unique stuffed pizzas, such as the broccoli souffle pizza. **The Right Stuff Pizza** also will sell thin crust pizza. And customers can order a whole wheat crust for an additional 50 cents, **Troscain** said.

She suggested that students order the stuffed pizzas one hour ahead of desired delivery time.

"The pizza must cook in a cheese cake pan for 45 minutes," she said. "It's a high-quality product that is worth waiting for."

Restaurants delivering diners from the pizza routine

By LOUIS CORRIGAN
Staff Writer

If you're tired of eating pizza out of a cardboard box, you can eat something else out of a cardboard box — just about anything else — if you know the right phone numbers.

Roman Wings (929-3192) operates out of a shop in that somewhat murky end of Franklin Street, the land west of Fowler's. But business is soaring, as they sold more than 50 tons of wings last year.

Wings' owner Mark Vitali said the idea of selling chicken wings had originated in New York City 15 years ago and was something of a national craze. The wings are sold in multiples of 10, starting at \$3.50 for 10. A number of different sauces are available.

Roman Wings has diversified its menu.

"The idea of just selling one thing doesn't work anymore," **Vitali** said. Among the new items are subs

(\$3.25), 6-inch pan pizzas (\$2.25) and salad assortments (\$4.99).

Roman Wings delivers free of charge starting at noon. Since three-fourths of the business is delivery, restaurant seating is not a prime concern. Still, the restaurant seats about 20 and attracts mostly townies and graduate students.

Fastbreak Mexican Delivery and Restaurant (968-0033) is off the beaten path of student routines. Hidden in a corner of Town & Country Shopping Center on Airport Road, **Fastbreak Mexican** also does three-fourths of its business with deliveries.

The menu is primarily Mexican, featuring tacos (\$1.65) and burritos (\$1.59 to \$2.99). Manager **Rod Ferrell** said it was the only restaurant in town delivering hamburgers and hotdogs (\$1.49 each). **Fastbreak Mexican** also features an extensive menu of American-style breakfasts, available in the early

morning.

Beginning Sept. 12, **Fastbreak Mexican** will deliver from 9 a.m. to 3 a.m. There is a \$3 minimum for delivery and a 50-cent charge for deliveries costing less than \$6.

The restaurant features ample seating, sombreros and posters of Mexico covering the walls, a dart board and a television. There are daily specials, including a \$6 all-you-can-eat-and-drink special on Mondays.

Marathon Restaurant (933-0590), at the junction of West Rosemary Street and West Franklin Street, is owned by **Jerry Koutavas**, a Greek who came to the United States in 1969 and formerly operated a **Marathon** in Greenville.

Koutavas described **Marathon's** menu as "lot, a lot, a lot."

The menu offers pizza and standard Greek sandwich items such as souvlaki (\$3.25). But the steak and cheese (\$3.25), made of

sliced beef, is the best seller.

The restaurant is open daily from 11 a.m. to 11 p.m., with delivery from 4 p.m. to 11 p.m. The store has more than ample seating and is decorated with murals of Olympians competing in athletic contests.

Marathon's in-house patrons mostly are townies and the adventurous, as the restaurant is formally in Carrboro and a less-antiseptic setting than most UNC undergraduates enjoy.

Time-Out (929-2425), on the other hand, is a walk-in heyday. In University Square and open 24 hours a day, **Time-Out** is a students' haven, with **Granville Towers** residents and late-nighters the most loyal customers. The daytime crowd is a mix of professionals and students.

Chicken, available in pieces (55 cents to \$1.65) or in box combinations, accounts for three-fourths of sales.

Time-Out also offers some 40 biscuit combinations.

Employees wear referee-style, black-and-white-striped shirts. **Time-Out's** decor mostly consists of pictures of **Tar Heel** sports personalities.

Time-Out's delivery system is inconsistent and nearly non-existent. But a delivery center is planned within two months, manager **Jack Sanders** said.

Each of these fast food eateries has an A sanitation rating and a promised delivery time (with the exception of **Time-Out**) of a little more than 30 minutes.

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