



# DELRAY FORUM

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# TAKE 2 DINING

## Anthony's Pizza is coal-fired and tasty

If you've ever had real coal-fired pizza, then you know it's got a different taste, texture, and overall presentation than regular oven cooked pizza. But, if you've never had traditional coal-fired pizza, you have to give the new pizza joint in town at 115 SE Sixth Ave. a try. Anthony's Coal



**David DiPino**  
FORUM FOOD CRITIC

Fired Pizza "Pizza Well Done" has opened its eighth location in Florida off U.S. 1 in Delray Beach just a short walk from downtown Atlantic Avenue. Anthony's has a huge parking lot if you're not into strolling.

Anthony's grand opening was Dec. 17, and I immediately got a table to taste the fare at the newest restaurant in Delray Beach.

Pizza's range in sizes from a small 12-inch pizza for \$10.75 to a large 16-inch pizza for \$13.75. You have to go for the large in this case, you can always bring some home for leftovers and it's only \$3 more for an extra 4 inches, a steal. Anthony's Coal Fired Pizza toppings include Italian sausage, mushrooms, calamata olives, prosciutto, long hot finger peppers, anchovies, onions, pepperoni, and sweet peppers. But, be careful! For a large pizza, each extra item starts at \$2.50, and for a small one, it's \$1.50. The large goes all



**HAVE A SLICE:**  
At Anthony's Coal Fired Pizza, 115 NE Sixth Ave in Delray Beach, Melissa Connard, 18, of Weston is delivering this tempting half-sausage, half-pepperoni pizza to a table during the restaurant's opening day. Staff photo/Marta Mikulan Martin

the way up to \$7.50 for five items or more, and a small up to \$6.50.

Don't blame Anthony's for this price increase. Blame it on rising gas prices and more expensive transport for food distribution. I know, I used to be a chef and food prices hinge on gas prices. Some of the chefs I know personally in the North County area are having trouble with their food costs.

Nevertheless I ordered a large pizza with pepperoni (\$16.25). I had to take a friend because even my offensive lineman body couldn't handle one of Anthony's large pizzas.

They're big!

A lovely server brought the pizza and set it on a pizza holder ring that hovered above the table. My accomplice ordered a beer (all beers are bottled, as are the soft drinks), and I ordered a glass of red Pinot Noir, A By Acacia, California (\$9 a glass, \$29 for a bottle).

The pizza was piping hot and very good. It was a little greasy, and had a very slight burn, but I overlooked the fact because large plum tomatoes, fresh mozzarella, and great pizza sauce and crust really made the coal-fired pizza tasty.

We also ordered the Coal Fired Roasted Chicken Wings served complete with grilled onions and focaccia bread (\$8.50 for 10, and a large order for \$13.50). These wings are larger than normal size and also very delicious.

The ambience inside Anthony's is created by dark, inviting wood and the walls are lined with old albums featuring bands from the '60s. A nice view of the pizza chefs working the 900-degree coal fire ovens can be seen from any seat throughout the restaurant. A large comfortable bar invites patrons to sit for a drink and bits. Large state-of-

the-art televisions broadcast the current sports games. Go to Anthony's and get "Pizza Well Done!"

Anthony's Coal Fired Pizza hours are 11:30 a.m. to 10 p.m. Monday through Saturday and 12:30 p.m. to 10 p.m. Sunday. Take-out is available. For information visit [www.anthonyscoalfiredpizza.com](http://www.anthonyscoalfiredpizza.com) or call 561-278-7911.

Food: ★★★  
Drinks: ★★★  
Ambience: ★★★★★

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