



APPLICATION

SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2009-0051

PROPERTY LOCATION: 902-904 King Street, Alexandria, Virginia

TAX MAP REFERENCE: Part 074.01 06 06 and 07 **ZONE:** CD/Commercial Downtown

APPLICANT:

Name: Firebrick Food Group, Inc., dba RedRocks Pizza Napoletana

Address: 3809 14th Street North, Arlington, Virginia 22201

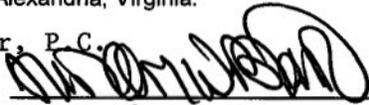
PROPOSED USE: Special Use Permit to operate a restaurant.

THE UNDERSIGNED, hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 4-11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria staff and Commission Members to visit, inspect, and photograph the building premises, land etc., connected with the application.

THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article IV, Section 4-1404(D)(7) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED, hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Director of Planning and Zoning on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

Land, Clark, Carroll, Mendelson & Blair, P.C.
Duncan W. Blair, Esquire  8/25/2009
Print Name of Applicant or Agent Signature Date

524 King Street 703 836-1000 703 549-3335
Mailing/Street Address Telephone # Fax #

Alexandria, Virginia 22314 dblair@landclark.com
City and State Zip Code Email address

ACTION-PLANNING COMMISSION: _____	DATE: _____
ACTION-CITY COUNCIL: _____	DATE: _____

PROPERTY OWNER'S AUTHORIZATION

As the property owner of Firehouse Square, I hereby
(Property Address)
 grant the applicant authorization to apply for the Special Use Permit use as
(use)
 described in this application.

Name: *[Signature]* Phone 301-752-3200 Ext. 101
Please Print
 Address: 7905 Maledone Rd, Suite 201 Email: _____
Chesler, MD. 20735
 Signature: *[Signature]* Date: August 19, 2009

1. Floor Plan and Plot Plan. As a part of this application, the applicant is required to submit a floor plan and plot or site plan with the parking layout of the proposed use. The SUP application checklist lists the requirements of the floor and site plans. The Planning Director may waive requirements for plan submission upon receipt of a written request which adequately justifies a waiver.

- Required floor plan and plot/site plan attached.
- Requesting a waiver. See attached written request.

2. The applicant is the *(check one)*

- the Owner
- Contract Purchaser of the building
- Lessee or
- Other: _____ of the subject property.

State the name, address and percent of ownership of any person or entity owning an interest in the applicant, unless the entity is a corporation or partnership in which case identify each owner of more than ten percent.

Firebrick Food Group, Inc., a Virginia corporation, dba RedRocks Pizza Napoletana
James O'Brien 50%, 3809 14th Street North, Arlington, Virginia 22201
Doug Baj 50%, 3809 14th Street North, Arlington, Virginia 22201

If property owner or applicant is being represented by an authorized agent such as an attorney, realtor, or other person for which there is some form of compensation, does this agent or the business in which the agent is employed have a business license to operate in the City of Alexandria, Virginia?

Yes. Provide proof of current City business license

No. The agent shall obtain a business license prior to filing application, If required by the City Code.

NARRATIVE DESCRIPTION

- 3. The applicant shall describe below the nature of the request in detail so that the Planning Commission and City Council can understand the nature of the operation and the use, including such items as the nature of the activity, the number and type of patrons, the number of employees, the hours, how parking is to be provided for employees and patrons, and whether the use will generate any noise. (Attach additional sheets if necessary)

SEE ATTACHED.

USE CHARACTERISTICS

- 4. The proposed special use permit request is for: *(check one)*

- a new use requiring a special use permit,
- a development special use permit,
- an expansion or change to an existing use without a special use permit,
- expansion or change to an existing use with a special use permit,
- other. Please describe: _____

- 5. Please describe the capacity of the proposed use:

- A. How many patrons, clients, pupils and other such users do you expect? Specify time period (i.e., day, hour, or shift).

Weekday lunch (Monday – Friday) – up to 80 patrons
Weeknight dinner (Monday – Thursday) – up to 150 patrons
Weekend lunch (Saturday and Sunday) – up to 100 patrons
Weekend dinner (Friday – Sunday) – up to 250 patrons

NARRATIVE DESCRIPTION

Firebrick Food Group, Inc., a Virginia corporation, is requesting a Special Use Permit to open and operate RedRocks Pizza Napoletana at 902 King Street in the Old Town area of Alexandria. This is the second RedRocks in the Washington Metropolitan; the first and original being RedRocks Firebrick Pizzeria located in the Columbia Heights neighborhood of Washington, D.C. See www.redrocksdc.com.

RedRocks Pizza Napoletana will be a moderately priced restaurant catering to families, the hundreds of businesses located in the area, tourists, and a going-out crowd on weekends; with ninety-eight (98) seats inside located on two levels, with full bar on the ground floor and seasonal outdoor dining under the King Street Outdoor Dining Program. The menu focuses on Neapolitan-style pizza cooked in a wood-burning Italian brick oven.

The menu will be similar to the first RedRocks – upscale gourmet pizza served as individual entrees. Customers can order a traditional Neapolitan pizza, such as the Margherita, served with fresh Mozzarella du buffalo, or a more exotic pie like the Pizze Puttanesca, which features mussels. If customers are looking for an American-style pie, they can order the classic pepperoni or build their own and choose from 20 different toppings – all fresh. The RedRocks Pizza Napoletana will also offer diners a wide selection of starters, a nice choice of salads, including a fresh spinach salad with prosciutto and orange vinaigrette, and housed-based sandwiches. In addition, we will support a bar business with a selection of more than 20 beers in bottles and on tap ranging from American microbrews and lagers to traditional Belgian beers.

RedRocks Pizza Napoletana will offer a business lunch menu featuring specials every day. Prices will be competitive with other casual restaurants in the area. However, it is the strategy of RedRocks to give a perception of higher value than its competitors, through its high quality ingredients, atmosphere and service. The restaurant will be open seven days a week and we will offer a unique brunch menu on weekends. In addition, we will offer special happy hours before and after the normal dinner rush on weekdays.

The décor will feature original exposed brick walls accented by rich cherry wood floors and espresso-colored woodwork for the bar, tables and booth seating. A casual bar atmosphere will be offered, while diners will experience a more private, but still casual environment with a mixture of booths and hand-made wood tables.

As with the original RedRocks, the serve will be attentive, professional, and very friendly. RedRocks Pizza Napoletana will hire the best people available focusing on hiring staff in the neighborhood. Through proper training, motivation and encouragement we aim to retain the friendliest, more efficient staff possible.

- B. How many employees, staff and other personnel do you expect? Specify time period (i.e., day, hour, or shift).

Total employees thirty (30) full or part time working in shifts as follows:

Weekday lunch shift - 11 employees
Weekend lunch shift - 12 employees
Weeknight dinner shift - 12 employees
Weekend dinner shift - 14 employees

6. Please describe the proposed hours and days of operation of the proposed use:

Day:	Hours:
Sunday and Monday	11:00 A.M. - 11:00 P.M.
Tuesday, Wednesday and Thursday	10:00 A.M. - 12:00 Midnight
Friday and Saturday	11:00 A.M. - 1:00 A.M.

7. Please describe any potential noise emanating from the proposed use:

- A. Describe the noise levels anticipated from all mechanical equipment and patrons.

It is not anticipated that noise levels will exceed permitted levels under the Alexandria City Code.

- B. How will the noise from patrons be controlled?

It is not anticipated that patron noise will be a source of complaints; as such, no extraordinary noise mitigation and control measures are warranted.

8. Describe any potential odors emanating from the proposed use and plans to control them:

It is not anticipated that offensive odors will emanate from the use of the property as a pizzeria. The only cooking conducted will be in a brick oven (no grease fryers or grills).

9. Please provide information regarding trash and litter generated by the use:

- A. What type of trash and garbage will be generated by the use?

The type of volume of trash and garbage generated by the restaurant will be mainly refuse from products received (i.e. cardboard delivery boxes) and from disposable

items used in the serving of products sold and consumed by patrons of the restaurant. Trash and garbage will be deposited and stored in the commercial dumpster serving the Firehouse Square Project.

- B. How much trash and garbage will be generated by the use?

RedRocks Pizza Napoletana will generate approximately 3 bags of trash per day, and approximately 2 bags per day of recyclables (bottles and cardboard).

- C. How often will trash be collected?

Trash and garbage will be collected by a commercial collector at least three (3) days a week by the management of Firehouse Square.

- D. How will you prevent littering on the property, streets and nearby properties?

Litter is not an anticipated problem; however, the restaurant's staff will self-police the adjacent right-of-way.

10. Will any hazardous materials, as defined by the state or federal government, be handled, stored, or generated on the property?

Yes. No.

If yes, provide the name, monthly quantity, and specific disposal method below:

Small quantities of organic compounds, generally recognized to be appropriate for use by restaurants in the operation of the business, will be stored, used as solvents, and disposed of in accordance with applicable regulations.

11. Will any organic compounds, for example paint, ink, lacquer thinner, or cleaning or degreasing solvent, be handled, stored, or generated on the property?

Yes. No.

If yes, provide the name, monthly quantity, and specific disposal method below:

Small quantities of organic compounds, generally recognized to be appropriate for use by restaurants in the operation of the business, will be stored, used as solvents, and disposed of in accordance with applicable regulations.

12. What methods are proposed to ensure the safety of residents, employees and patrons?

The location and hours of operations of RedRocks Pizza Napoletana should provide a safe environment for its patrons and staff. It is not anticipated that extraordinary security measures will be required.

ALCOHOL SALES

13. Will the proposed use include the sale of beer, wine, or mixed drinks?

Yes. No.

If yes, describe existing (if applicable) and proposed alcohol sales below, including if the ABC license will include on-premises and/or off-premises sales.

On-premise consumption of beer, wine and spirits. Alcohol will be served to patrons at a 15 seat bar area. However, the majority of alcohol will be consumed by patrons eating a lunch or dinner meal. On Friday and Saturday, we propose keeping the bar open one hour after the kitchen closes.

PARKING AND ACCESS REQUIREMENTS

14. A. How many parking spaces of each type are provided for the proposed use:

- 0- Standard spaces.
- 0- Compact spaces.
- 0- Handicapped accessible spaces.
- 0- Other.

Planning and Zoning Staff Only
Required number of spaces for use per Zoning Ordinance Section 8-200A _____
Does the application meet the requirement?
<input type="checkbox"/> Yes <input type="checkbox"/> No

B. Where is required parking located? (check one)

- on-site
- off-site (check one)

If the required parking will be located off-site, where will it be located?

Not Applicable. The property is located in the Downtown Central Business District.

PLEASE NOTE: Pursuant to Section 8-200 (C) of the Zoning Ordinance, commercial and industrial uses may provide off-site parking within 500 feet of the proposed use, provided that the off-site parking is located on land zoned for commercial or industrial uses. All other uses must provide parking on-site, except that off-street parking may be provided within 300 feet of the use with a special use permit.

C. If a reduction in the required parking is requested, pursuant to section 8-100 (A) (4) or (5) of the zoning ordinance, complete the **PARKING REDUCTION SUPPLEMENTAL APPLICATION**.

Parking reduction requested; see attached supplemental form.

15. Please provide information regarding loading and unloading facilities for the use:

A. How many loading spaces are available for the use? **None, per Alexandria Zoning**

Code Section 8-200(B)(5), the building was constructed prior to June 25, 1963.

Planning and Zoning Staff Only
Required number of loading spaces for use per Zoning Ordinance Section 8-200
Does the application meet the requirement?
<input type="checkbox"/> Yes <input type="checkbox"/> No

B. Where are off-street loading facilities located?

Deliveries will be made in the alley behind the building.

C. During what hours of the day do you expect loading/unloading operations to occur?

It is anticipated that loading and unloading activities will occur Monday – Friday 9:00 a.m. – 5:00 p.m.

D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?

It is anticipated that there will be four (4) deliveries per week.

16. Is street access to the subject property adequate or are any street improvements, such as a new turning lane, necessary to minimize impacts on traffic flow?

Street access to the property is adequate.

SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? Yes No

Do you propose to construct an addition to the building? Yes No

How large will the addition be? _____ square feet.

18. What will the total area occupied by the proposed use be? **Located on the first floor and mezzanine.**

2400 sq. ft. (existing) + -0- sq. ft. (addition if any) = 2400 sq. ft. (total)

19. The proposed use is located in: *(check one)*

a stand alone building a house located in a residential zone a warehouse

a shopping center. Please provide name of the center:

an office building. Please provide name of the building: **Firehouse Square**

Other, please describe:

RESTAURANT SUPPLEMENTAL APPLICATION

All applicants requesting A Special Use Permit or an Administrative Use Permit for a restaurant shall complete the following section.

1. How many seats are proposed?

Indoors: 98 Outdoor: * Total number proposed: 98

***To be applied for under separate application pursuant to the King Street Outdoor Dining Program.**

2. Will the restaurant offer any of the following?

Alcoholic beverages (SUP only) X Yes No.

Beer and wine – on-premises X Yes No.

Beer and wine – off-premises Yes X No.

3. Please describe the type of food that will be served:

Redrocks Pizza Napoletana will serve wood-burning pizza, salads, housed-baked sandwiches and small plate entrees.

4. The restaurant will offer the following service (check items that apply):

X table service X bar X carry-out delivery

5. If delivery service is proposed, how many vehicles do you anticipate? **N/A**

Will delivery drivers use their own vehicles? Yes. No.

Where will delivery vehicles be parked when not in use?

6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)? Yes. X No.

If yes, please describe:

SUPPLEMENTAL INFORMATION FOR RESTAURANTS IN OLD TOWN

OLD TOWN RESTAURANT POLICY

(Changes to Old Town Small Area Plan Chapter of the Master Plan, Adopted by City Council on November 13, 1993.)

On November 13, 1993 the City Council adopted Resolution No. 1672 outlining new policy and criteria used in applying the revised Old Town Restaurant Policy. Individuals who apply for a special use permit to operate a restaurant in Old Town must address in their entirety five criteria in order to be considered for a special use permit. An application will not be formally accepted for processing until this questionnaire is completed.

Goals of the Old Town Restaurant Policy

1. To lessen the on-street parking impact of restaurants in Old Town and adjacent areas;
2. To prevent rowdiness and vandalism from patrons leaving restaurants, particularly in the late evening; and
3. To control the spread of litter in Old Town.

Policies to attain the goals of the Old Town Restaurant Policy

City Council shall not approve a request for special use permit for any new restaurant, carry-out or fast food establishment or an expansion of an existing restaurant, carry-out or fast food establishment, unless it finds that the request does not significantly impact nearby residential neighborhoods. City Council shall consider the cumulative impact of the proposal and the number of already established restaurants, carry-outs, fast food establishments and the number of food service seats, bar seats and standing service areas in the immediate area. In the case of an expansion or other intensification, the entire operation of the establishment may be taken into account in determining its impact upon the nearby residential neighborhoods. In making that determination, City Council shall consider the following factors:

- a) The availability of off-street parking.
- b) The predicted impact of the restaurant on parking supply in the adjacent neighborhood.
- c) The extent to which the restaurant is open in the late night hours.
- d) The extent to which alcohol (such as spirits, mixed drinks, wine, and beer) consumption will predominate over food consumption, including consideration of the number of bar seats, if any, and the standing areas in the vicinity of bars.
- e) The predicted extent of litter generated in nearby neighborhoods.

SUPPLEMENTAL INFORMATION FOR RESTAURANTS IN OLD TOWN

***CRITERIA TO BE USED TO EVALUATE NEW OR EXPANDED RESTAURANTS
ADOPTED BY CITY COUNCIL BY RESOLUTION, NOVEMBER 13, 1993***

Parking

The applicant must submit a parking management plan (PMP), which specifically addresses the following issues:

- A. The parking demand generated by the proposed restaurant.
- B. The availability of off-street parking for patrons. For the purpose of this policy, availability shall be measured in terms of the number of vacant off-street parking spaces within 500 feet from the entrance to the restaurant.
- C. How employees who drive will be accommodated off the street at least in the evenings and on weekends.
- D. The predicted impact of the restaurant on the parking supply at the evening peak, weekend peak, and daytime peak.
- E. A proposal to reduce the impact of parking created by the restaurant on nearby areas. Acceptable alternatives for reducing parking impacts include, but are not limited to, the following: validated parking or valet parking for patrons, and off-street parking or transit subsidies for employees.

Parking impacts. Please answer the following:

- A. What percent of patron parking can be accommodated off-street?
 (Check one)
 100% **Public parking facilities in the neighborhood**
 75-99%
 50-74%
 1-49%
 No parking can be accommodated off-street
- B. What percentage of employees who drive can be accommodated off the street at least in the evenings and on weekends?
 (Check one)
 All **Public parking facilities in the neighborhood**
 75-99%
 50-74%
 1-49%
 None
- C. What is the estimated peak evening impact upon neighborhoods?
 (Check one)
 No parking impact predicted
 Less than 20 additional cars in neighborhood
 20-40 additional cars
 More than 40 additional cars

Litter plan. The applicant for a restaurant featuring carry-out service for immediate consumption must submit a plan which indicates those steps it will take to eliminate litter generated by sales in that restaurant.

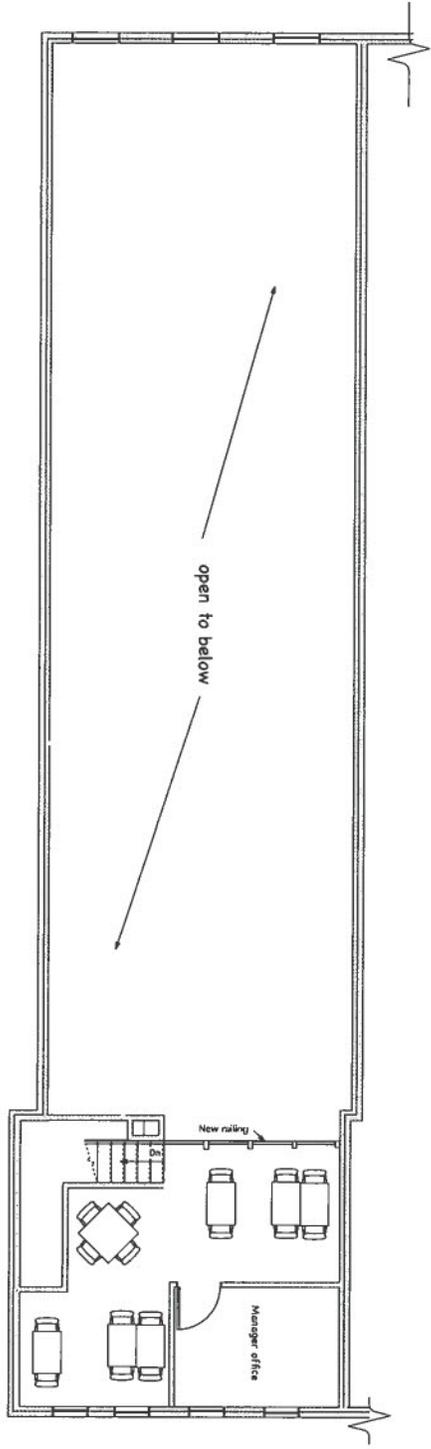
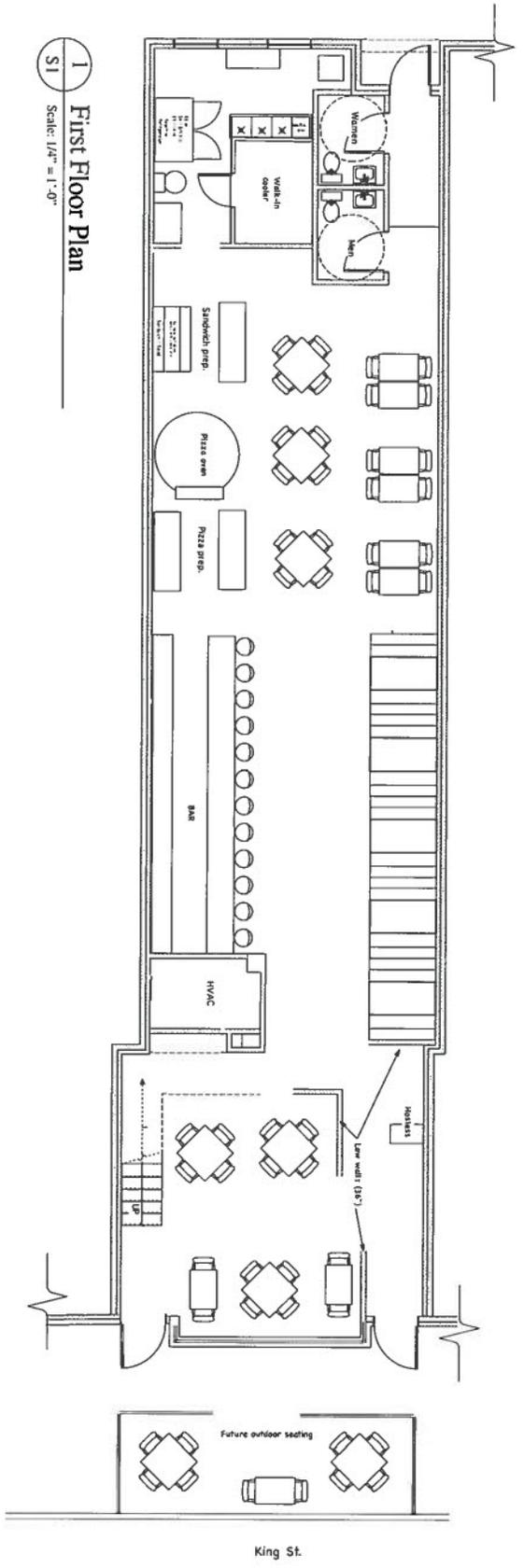
Alcohol Consumption and Late Night Hours. Please fill in the following information.

1. Maximum number of patrons shall be determined by adding the following:
- | | | |
|-----------|---------------------------------------|---|
| <u>86</u> | Maximum number of patron dining seats | * Outdoor dining seats to be applied for separately under King Street Outdoor Dining Program |
| <u>12</u> | Maximum number of patron bar seats | |
| _____ | Maximum number of standing patrons | |
| _____ | Maximum number of patrons | |
2. 15 Maximum number of employees by hour at any one time
3. Hours of operation. Closing time means when the restaurant is empty of patrons. (check one)
- | | |
|----------|--|
| _____ | Closes by 8:00 P.M. |
| _____ | Closes after 8:00 P.M. but by 10:00 P.M. |
| _____ | Closes after 10:00 P.M. but by Midnight |
| <u>X</u> | Closes after Midnight |

4. Alcohol Consumption (check one) **NONE.**

- High ratio of alcohol to food
- Balance between alcohol and food
- Low ratio of alcohol to food

SUP 2009-0051



Symbol	Seats	Quantity	Subtotal
	4	7	28
	2	14	28
	1	12	12
Total seats:			68

9.0 Menus



Welcome to RedRocks!

We proudly serve authentic Neapolitan Pizza. We use Caputo "00" flour, imported Italian tomatoes, and only fresh mozzarella, including Buffalo mozzarella on our Margherita pies. Our pizzas are cooked in an authentic Italian wood-burning brick oven that keeps temperatures near 900 degrees. High heat creates unique flavors through caramelization of sugars, as well as interesting textures – it is not uncommon to find at least one flame-blackened blister on our crust. Our pizzas are approximately 11", ideal for one person!

ANTIPASTI / SALADS

- Italian Olives** - marinated and warmed, with house-baked bread \$5.50
- Burrata di bufala** - burrata cheese served on bed of baby arugula with tomato, olive oil & house-baked bread \$8.99
- Bruschetta** - with tomato and basil \$6.99
- Antipasto Plate** - prosciutto, salami, fontina, parmesan, olives, with house-baked bread \$9.50

- Shaved Fennel Salad** - shaved fennel with orange, radish and lemon vinaigrette \$8.00
- Insalata Caprese** - fresh mozzarella, tomato, basil, olive oil, sea salt \$8.50
- Mixed Greens** - with aged balsamic vinaigrette \$4.50/\$8
- Spinach Salad** - prosciutto bits, orange vinaigrette \$8.00
- Caesar** - shaved parmesan, anchovy dressing and house-made croutons (anchovies on request) \$8.00 / add chicken \$2.50

PIZZE ROSSE

- Marinara** - spicy marinara, garlic, Sicilian oregano, olive oil, sea salt (no cheese) \$8.95
- Margherita** - a perfect blend of tomato sauce, buffalo mozzarella, basil, olive oil, sea salt \$10.95
- Napoli** - tomato sauce, fresh mozzarella, anchovies, basil, capers \$10.95
- Puttanesca** - spicy marinara, parsley, capers, mussels, garlic, dried hot peppers (no cheese) \$10.95
- Classic Pepperoni** - tomato sauce, fresh mozzarella, pepperoni \$10.95
- Salsiccia** - tomato sauce, fresh mozzarella, house fennel sausage, roasted red peppers \$11.95
- Toscana** - tomato sauce, fresh mozzarella, salami, Gaeta black olives \$11.95
- Ananas** - tomato sauce, fresh mozzarella, fresh pineapple, prosciutto, olive oil \$12.95
- Neapolitan** - fresh mozzarella, tomato sauce \$9.95

PIZZE BIANCHE

- Eggplant** - roasted eggplant, goat cheese, pesto, parmesan, sea salt, black pepper \$11.95
- Pesto** - pesto, fresh mozzarella, ricotta, cherry tomatoes \$11.95
- Funghi** - mushrooms, fontina, parsley, garlic, cherry tomatoes \$11.95
- Rucola** - arugula, fresh mozzarella, ricotta, cherry tomatoes \$12.95
- Chicken and Broccolini** - roasted chicken, broccolini, fresh mozzarella, black olives, parmesan \$11.95
- Quattro Formaggi** - fontina, fresh mozzarella, parmesan, ricotta, olive oil \$11.95
- Cipolla** - fresh mozzarella, caramelized onions, house fennel sausage \$11.95
- Pomodori Secchi** - fresh mozzarella, sun dried tomatoes, ricotta, roasted red pepper, olive oil \$12.95
- Veg** - fresh mozzarella, spinach, mushroom, red onion, sun-dried tomato, olive oil \$12.95

PLATES AND PANINI

- Baked Calzone** - fresh mozzarella, ricotta, spicy marinara, parmesan \$9.95 (add any additional toppings)
- Eggplant Pesto** - goat cheese & pesto rolled into sliced eggplant, topped with marinara, parmesan costini \$9.50
- Mussels & Marinara** - seared and tossed in house marinara, served with house-baked bread \$9.95
- Meatballs Al Forno** - house-made meatballs, meat sauce, parmesan, with house-baked bread \$8.50
- Pesto Chicken Panino** - fontina, roasted red pepper \$8.50
- Capri Panino** - prosciutto, salami, fontina, black olives \$8.50
- Fresh Mozzarella Panino** - tomato, basil, olive oil \$8.50
- Meatball Panino** - fontina, meat sauce, roasted red pepper \$8.50

(All panini served with a side salad.)

Additional Toppings

(add to any pizza or salad above)

- pepperoni • caramelized onions • broccolini
- roasted red peppers • mushrooms • pesto • capers
- parmesan • anchovies • salami • roasted garlic • basil
- tomatoes • black olives • sun dried tomatoes
- meatballs • red onion
- (\$1.50 per item)

- buffalo mozzarella • prosciutto • mussels • ricotta
- fontina • fennel sausage • pancetta • goat cheese
- chicken • pineapple • eggplant • spinach • arugula
- (\$2.50 per item)

Teese 100% Vegan Soy Cheese (\$2.50)

BEVERAGES

- Coke, Diet Coke, Sprite, ginger ale, iced tea \$2.00
- Juice: orange, cranberry, grapefruit, pineapple \$3.00
- Sparkling water \$3.50
- Coffee, tea \$2.00

*Consuming raw or undercooked food can increase your chances of acquiring foodborne illness.

REDROCKS FEATURED WINES

Reds

San Lorenzo Montepulciano D'Abruzzo 2006 *Abruzzi region of Italy*. A gentle wine, ruby in color with a full and fruity structure. Our House wine is great with pizza! \$6/\$24

Siema Vineyards Cabernet Sauvignon 2006 *Sicily, Italy*. Black currant and blackberry fruit flavors, with medium tannins. Enjoy this wine with many different foods. \$6/\$24

Lizard Flat Shiraz 2004 *Australia*. Lively fruit and easy drinkability. *Wine Spectator* 88 points \$7/\$28

Alcesti Nero D'Avola 2006 *Sicily, Italy*. Medium bodied with hints of cherry and blackberry followed by raspberry, plum, violet and carob. \$8/\$32

Morli Neri Chianti 2007 *Tuscany region of Italy*. A traditional Chianti, loved for its compatibility with food. This medium-bodied earthy red is wonderful with red sauce-based foods. \$7/\$28

Melinklang Pinot Noir 2007 *Hungarian lowlands of Austria*. This wine is made from organically grown grapes that has a "west coast" flavor to it. Medium light bodied with beautiful cherry fruit flavors. \$9/\$36

Sur de los Andes Malbec 2007 *Argentina*. A Malbec blend with a black cherry nose, spicy, bold level of tanins, and an earthy finish of tart nerry skins and wet stones. \$7/\$28

Graham's - 6 Grapes Port - Portugal A big hearted wine, full-bodied, with rich opulent black fruit on the palate and fragrant brambly aromas. \$8

Whites

Musaragno Pinot Grigio 2007 *Veneto, Italy*. A Venetian favorite! Organic, crisp and dry with hints of peach and honey. Multiple gold medal winner *VinItaly*... \$7/\$28

Siema Chardonnay 2006 *Sicily, Italy*. A soft bouquet and a fruity finish. \$6/\$24

Alma de Chile Sauvignon Blanc 2008 *Aconcagua, Chile*. Pale, balanced with bright acidity and delicate body. \$8/\$32

Weingut Josef Bauer Riesling 2008 *Wachau, Austria*. Elegant fragrance, fine nuances, raciness, with delicate notes of peaches, apricots and citrus fruits. \$9/\$36

BEERS

On Tap

- Allagash (*Maine-5%*) Belgian-style wheat beer. \$6
- Brooklyn Lager (*New York-5.2%*) Medium bodied. \$5
- Chimay Triple (*Belgium-8%*) Belgian triple ale. \$8
- Smuttynose Shoals (*N.H.- 5%*) Medium-bodied pale ale. \$5
- Peroni (*Italy-5.1%*) Full-bodied golden lager. \$5
- Victory Golden Monkey (*Penn. - 9.5%*) Belgian-style ale. \$7

Bottles

Ales

- Dogfish Head 90 Minute IPA (*Delaware-9%*) Big IPA. \$6.5
- Bar Harbor Blueberry Ale (*Maine-5.2%*) Blueberry ale. \$5
- Brooklyn EIPA (*New York-7%*) British-style ale. \$5
- Duvel (*Belgium-8.5%*) Belgian strong golden ale \$6.5
- Flying Dog Pale Ale (*Colorado-4.7%*) American pale ale. \$5
- Magic Hat #9 (*Vermont- 4.6%*) Fruity pale ale. \$5
- Pranqster (*Calif.-7.6%*) Belgian-style golden ale. \$7
- Rogue Dead Guy Ale (*Oregon-6.5%*) German-style Maibock \$6
- Three Philosophers (*New York-9.8%*) Belgian-style quadruple \$6.5
- Victory Hop Devil IPA (*Penn.-6.7%*) Bold and spicy IPA. \$5

Brown Ales

- Abita Turbo Dog (*Louisiana*) Dark brown ale. \$5
- Smutty Old Brown Dog (*N.H.-5.7%*) American Brown Ale. \$5

Wheats

- Blue Moon (*Colorado-5.4%*) Unfiltered Belgian-style wheat ale. \$5
- Leinenkugel Sunset Wheat (*Wisconsin-4.9%*) Pale malt. \$5
- Troegenator Dreamweaver (*Penn.-4.8%*) Wheat ale. \$5

Lagers

- Abita Purple Haze (*Louisiana*) Wheat lager. \$5
- Amstel Light (*Amsterdam-3.5%*) \$4
- Corona (*Mexico-4.6%*) Pilsner-style beer. \$4
- Heineken (*Amsterdam-5%*) A Pilsner style lager. \$5
- Miller Lite (*Wisconsin-4.5%*) American light lager. \$4
- Victory Prima Pils (*Penn.-5.3%*) German-style pilsner. \$5
- Yuengling Lager (*Penn.-4.4%*) American-style Pilsner lager. \$4

Stouts

- Dragon Stout (*Jamaica-7.5%*) Hints of licorice & chocolate. \$6
- Guinness (*Dublin-4.1%*) Irish stout served in a 14.9 oz. can. \$6

Porters

- Rogue Mocha Porter (*Oregon-5.3%*) Dark brown Porter. \$5

Cider

- Original Sin (*New York-6%*) Amber cider \$6

SPECIALTY DRINKS

Limoncello Tradizione Stoli, Limoncello, sugar, splash of club soda \$10

Orangecello Dream Stoli, Orangecello, Frangelico, cream, splash of club soda \$10

Triple Berry Martini Stoli ras, Stoli blue, ras, liquor, cranberry, shot of ginger ale \$8

The Mudslide Stoli, Bailey's, Kahlua \$9

Dirty Garlic Martini gin or vodka dry with 3 garlic stuffed olives and olive juice \$8

Pomegranate Martini Absolute Citron, Cointreau, pomegranate juice, soda water, lemon \$9

Negroni gin, sweet red vermouth, bitter Campari, orange \$8

Redrocks Sunset Bombay Sapphire, raspberry liquor, pineapple juice, splash of sour, club soda \$9

A 20% gratuity may be added to parties of 5 or more. No more than 4 checks per table.

Private parties available. Please contact your server for more details. **Takeout Available. Call 202.506.1402**

Join us for Brunch every weekend from 11:00am - 3:00pm; \$9 bottomless mimosas • \$5 Bloody Marys



1036 Park Road, NW | Washington, D.C. 20010 | 202.506.1402
 redrocksc.com | mobile.redrocksc.com | twitter.com/redrockscd





REDROCKS

FIREBRICK PIZZERIA

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[Mobile Users, Click here to Access RedRocks Mobile](#)

WELCOME!

RedRocks Firebrick Pizzeria is located in the heart of the Columbia Heights neighborhood in Washington, D.C.

Since 2007, RedRocks has featured DC's finest brick oven pizza in the classic Neapolitan style, along with wood-fired entrées, a variety of specialty salads, Italian-style sandwiches and original starter plates; all served with our fresh housed-baked bread!

RedRocks offers a full bar with a great selection of microbrew and imported beers, wines from America and abroad, and attractive drink specials throughout the week!

Hours of Operation:

Monday 5:00pm-11:00pm
 Tue.-Thu. 11:00am-11:00pm
 Fri. & Sat. 11:00am-11:00am
 Sun. 11:00am-11:00pm

RedRocks Firebrick Pizzeria
 1036 Park Road, NW
 Washington, DC 20010
 202 506 1402



2009 Best Bet

Washington Post names RedRocks as the editors' "Best Bet" for pizza.



10 under \$10

We have added high quality wine by the glass as part of our recession busting menu. All wine is now under \$10 a glass.



Pizza-News

Check out the recent issue of Pizza News, RedRocks' monthly newsletter

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[Download our Takeout Menu](#)

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REDROCKS

FIREBRICK PIZZERIA

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STOP SLIDESHOW

ABOUT US



RedRocks Firebrick Pizzeria features Washington's finest firebrick pizza in the classic Neapolitan style, along with a variety of specialty salads, Italian-style sandwiches and original starter plates; all served with our fresh housed-baked bread. Our pizzas are prepared using only the best locally grown produce, fresh mozzarella, and Caputo flour, keeping with the Neapolitan pizza-

making tradition. Each pizza is hand tossed, made to order in our 900 degree wood-burning brick oven. The high heat radiating from the wood fire is stored in the firebricks and radiates across the dome evenly to create the perfect pizza.

RedRocks Firebrick Pizzeria offers a full bar with a great selection of microbrew and imported beers, wines from the U.S. and abroad, and attractive drink specials throughout the week.

Hours of Operation:

Monday 5:00pm-11:00pm
Tue.-Thu. 11:00am-11:00pm
Fri. & Sat. 11:00am-1:00am
Sun. 11:00am-11:00pm

OUR PIZZA

Our pizzas are cooked in an Authentic Italian wood-burning brick oven. We keep a small fire in the back of the dome-shaped oven that keeps temperatures near 900 degrees. The heat is stored in the firebricks and radiates across the dome evenly to create the perfect pizza.

High heat creates flavors through caramelization of sugars that are difficult, if not impossible, to create when pizza is cooked in conventional pizza ovens. High heat also creates interesting textures – it is not uncommon to find at least one flame-blackened blister on our crust.

The dough – A blend of "Caputo 00" Italian flour, known as the world's best pizza flour. We prepare our dough daily three times a day allowing the dough to rise at room temperature for 6 hours.

Tomatoes – We use 2 types of imported Italian tomatoes: San Marzano tomatoes, which are grown in the rich volcanic soil of Mt. Vesuvius, and Sinatra tomatoes.

Cheese – We use only fresh mozzarella. Our Margherita pizza features mozzarella di bufala, made from buffalo milk, a Neapolitan tradition. Some pies also feature fresh ricotta, grana parmesan, and fontina val d'aosta.

Herbs – Fresh herbs are essential in Neapolitan pizzas. Fresh basil is a required ingredient of the Pizza Margherita.



RedRocks
firebrickpizzeria

BRUNCH

FEATURED LIBATIONS

BOTTOMLESS MIMOSAS - O.J. and bubbly \$9.00

REDROCKS MARY - Vodka, house Mary mix, celery stalk \$5.00

FRENCH TOAST

hints of cinnamon & brandy served with real maple syrup. *(add seasonal fruit for \$2)*

\$8.99

BELGIAN WAFFLES

served with whipped butter, powdered sugar real maple syrup. *(add seasonal fruit for \$2)*

\$8.99

SUNRISE PIZZA

fried egg, breakfast potatoes, parmesan with olive oil and herbs.

\$9.99

EGGS IN HELL

two eggs in marinara sauce with house-baked toast.

\$5.99

REDROCKS DELUXE

two eggs, choice of Italian ham, bacon or fennel sausage, breakfast potatoes and house-baked toast.

\$8.99

SCRAMBLED DELIGHT

scrambled eggs with Italian sausage, mushrooms, parmesan, served with breakfast potatoes and house-baked toast.

\$9.99

OMELETS

All omelets served with breakfast potatoes and house-baked toast

CHEESE

choice of fresh mozzarella, fontina, ricotta or parmesan.

\$8.99

PIZZA

green pepper, onion, mushrooms, pepperoni, fennel sausage, mozzarella.

\$10.99

VEGETABLE

tomato, mushroom, onion, green pepper and fresh mozzarella.

\$9.99

PROSCIUTTO AND MOZZARELLA

Prosciutto, fresh mozzarella and baby arugula.

\$9.99

SIDES

Eggs (2) \$3.00

Breakfast potatoes \$3.00

House made fennel sausage patty \$2.50

House Baked Toast \$1.50

Assorted Fruit \$4.00

BEVERAGES

Juices: orange, cranberry, grapefruit, and
pineapple \$3.00

Bottomless Java \$2.00

Soft Drinks \$2.00

Sparkling Water \$3.50



by Tom Sietsema

Fired Up for Pizza

RedRocks joins Washington's growing parade of high-end pizzerias

• Average Reader Rating: ★★ ★

"IF THIS WERE IN MY NEIGHBORHOOD," a friend says, pausing between sips of Simurynose Shouts Pale Ale and bites of pizza at RedRocks. "I'd be here all the time." This is my third visit to yet another pizzeria in the Washington area — and no complaint there. People who bemoan the lack of good pies hereabouts have been living in caves. From Bethesda (Mia's) to Arlington (Bibo Tractoria) to Ashburn (American Flatbread) — and seemingly everywhere in between — the bar for crust and toppings has never been higher. Why, a food critic could write about nothing but pizza places for the rest of the year and still not finish the whole story.

Set in a converted rowhouse, RedRocks strikes the casual observer as a small place to unwind. The servers make you feel right at home right away — at the door with a big smile and at the table with a good deal. "Half-price cheese pizza and \$4 rail drinks till 7 o'clock!" one of the cheerleaders informs me when I show up in time to beat the clock one night. (Late birds shouldn't feel slighted: The deal starts again at 10 p.m.)

Hovering over the activity is a slim, fair-haired guy wearing a permanent grin, otherwise known as the owner, James O'Brien, a musician (he plays guitar and piano) and barkeep-turned-restaurantier. He'll tell you his passion for pizza stretches back to his youth in New Jersey and time spent in New York and New Haven, Conn., places that live and die by pie. Only after he knew pizza would be the next bullet point on his résumé did he meet the man who would shed serious light on the subject: consultant Edan MacQuaid, whose dozen or so years of employment at Pizzeria Paradiso and 2 Amys — Washington's trailblazing pizza purveyors — give RedRocks street cred.

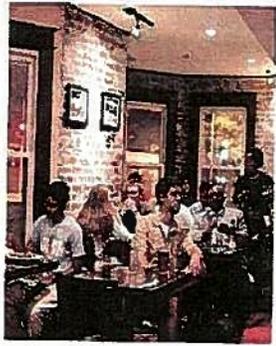
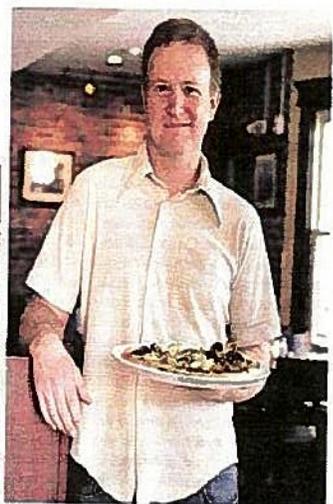
Following the restaurant's launch, MacQuaid spent two months at RedRocks, training its kitchen crew and passing along some of his learning. Such as: Use only extra-fine milled flour from Italy. And: The dough should be made in small batches several times a day and should never see the inside of a refrigerator. It's okay to use canned plum tomatoes for the sauce, the veteran pizzaiolo shared, but only buffalo mozzarella will do for a classic margherita pizza.

The route to a good pie includes a proper oven, and RedRocks, whose name refers to the type of bricks used to make such, has one. Its low dome and small "mouth," or open-

RedRocks
1036 Park Rd. NW
202-506-1402
www.redrocksdc.com

Open: Sunday and Tuesday through Thursday 11 a.m. to midnight, Friday and Saturday 11 a.m. to 1 a.m., Monday 5 a.m. to midnight; brunch Saturday and Sunday 11 a.m. to 4 p.m. All major credit cards. Metro Columbia Heights. Street parking, smoking on patio. Prices: appetizers \$4-25 to \$8.99, entrees \$8-25 to \$14.95.

RedRocks's busy dining room and owner James O'Brien with his "stella" cheese pizza.



RATINGS GUIDE
★ Satisfactory
★★ Good
★★★ Excellent
★★★★ Superlative
Restaurants that earn no stars are rated Poor. Ratings are based primarily on food quality but take into account service and ambience.

ing, help retain heat (the oak-fired chamber reaches 900 degrees). To be a good pizza maker, says MacQuaid, who has moved on to another pizza project of his own, "takes lots of practice and attention to detail."

That attention to detail is evident at RedRocks, but not always. At their best, the pies are marvelous, yeasty but not too, thin but not too, with slightly mixed rims and crusts that are singed but not scorched. Even in their weak moments, the pies are still better than Domino's. My gripes here have less to do with the base than with the decorations: mussels that taste a little tired, tomato sauce with a faint tang, toppings that appear to be rationed. Still, there's more to like than to dis, and I'd be tempted to make a habit of the "stella" pizza (named for the sweet scented chains on a pie scattered with slices of garlic, bits of pancetta and onions) and "sausage and peppers," which features fennel sausage that's made in house.

The pre-pizza appetizer options rely on too much starch. Does anyone really want bruschetta topped with tomatoes and basil before, say, a margherita pizza, especially when the toasted slices of bread are routine eating? Or roasted potatoes with aioli, which gives the impression that RedRocks is trying to dip into the tapas craze, cool. Unfortunately, the healthier alternatives aren't very compelling. The Caesar salad lacks punch, and a plate of pretty vegetables — steamed baby carrots with their tops intact, skinny green beans that retain a nice crunch, juicy reardrop tomatoes — is held back by a bagna cauda ("hot bath" in Italian) that no self-respecting Piedmontese cook would recognize. RedRocks's dip has too much olive oil and not enough garlic or anchovies. Better impressions come by way of herbed olives, served warm (alas, with bread), and the dairy queen of the moment, burrata. Light, white and creamy, the cheese is shiny with olive oil and tweaked

with a dry sea salt. Hard to scain.

Pizza is the point here, but a diner has a few other main courses to consider. A fillet of branzini is satisfying, decorated with garlicky olives, green beans, baby carrots and ... hey, all those accessories are also appetizers! Of the panini, the chicken between slices of thick bread, slathered with romesco sauce and sweetened with soft onions, engages me most. Diners who don't eat meat strike out, though: Still slices of undercooked eggplant alternating with basil leaves and a bit of goat cheese taste like an attempt to convert vegetarians to the Other Side. Similarly, wine fanciers take a back seat to beer drinkers in terms of selection.

An outdoor patio is one of the few details to distinguish RedRocks from the houses that surround it in this mostly residential neighborhood. Inside, despite some attempts to make the place feel like it's been around awhile, the two-story townhouse sports a definite "new car" sheen. The wood floors gleam; the brick walls look newly set; and the black-and-white photographs of the area as it was in the '40s and '50s are arranged just so. During lunch and brunch, sun pours through the big windows. At full tilt, the hard surfaces reflect everyone's chatter. But no one seems to mind. Good pizza and chipper servers make great distractions.

RedRocks has some details to fine-tune. Pacing is one of them. Chances are high that you'll be eating your appetizer when your entree appears. Variety — easy on the carbs, please — is another issue. On the other hand, pizza is the purpose, and RedRocks, with a tweak here and a more generous hand there, could well become a destination for other than just its neighbors.

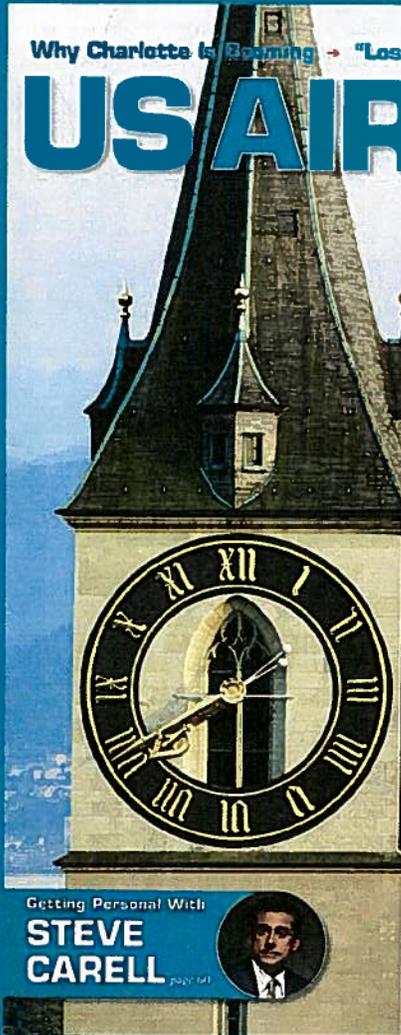
To chat with Tom Sietsema online, go to washingtonpost.com on Wednesdays at 11 a.m.

Why Charlotte is Booming - "Lost" Star Pursues Rare Giant Spider

USAIRWAYS

magazine

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Getting Personal With
STEVE CARELL page 64



ALL OVER THE MAP

Funghi pizza at RedRocks



WASHINGTON, D.C.

→ SLICE ADVICE

True Naples-style pizza comes with a thin crust and a few toppings made from quality ingredients. The delicacy used to be a rarity outside of its Italian birthplace, but it has found a new home in D.C., where you're sure to find a delicious slice suitable for any occasion.

usaairwaysmag.com

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JUNE 2008

Happy Hour with Friends

RedRocks is located in the Columbia Heights neighborhood in a converted brick row house with a hopping patio. The beer and pizza pairings are inspired, as is the mozzarella, ricotta, cherry tomato, and wild arugula pie.
1036 Park Rd. NW
202.506.1402, redrocksdca.com

Express Your Style

Fine-toasting windows make the simple but vibrant **Urban Grains** feel unique every day of the year. By evening, couples sip wine romantically alongside the wood-fired oven, while the crispy pizza and the largely Italian wine list delight the palate.
1666 Connecticut Ave.
302.483.8070, urbangrains.com

The Kids Are All Right

Common King is rustic and cozy, thanks to the restaurant's young clientele. The joint cooks with unique toppings like green beans and olives, and the '80s dance

music tracks and young group better down the kids while you head to the crowd.
5607 Connecticut Ave.
202.364.6666

Crave the '80s

The slices at **80's Pizzeria** are classic Naples-style, and the cozy atmosphere attracts patrons in both jeans and suits. Pale yellow walls and wooden tables and chairs create a smiling ambience as you wait for your slice of heaven.
4926 Cordell Ave., Bethesda
301.718.6627

Work the Slice

Chef Roberto Ottavio waited months to offer pizza at **Esbar Ottavio**, because the wood-fired oven imported from Italy had to be mounted in secret Virginia building code. Try the crackly-crust Margherita and the *Spicchi* with balsamic for dessert.
2750-B Crystal Dr., Arlington
703.422.3877, esbar-ottavio.com

— April Fulton

THE HILL

FRIDAY, SEPTEMBER 7, 2007

Red Rocks: A Rome-inspired pizza feast

By Elana Schor

Washington owes several great debts to ancient Rome: the Senate, the capital aqueduct and the wood-burning brick oven.

The latter invention, much improved from its pizza-making premiere in ancient times, now headlines the show at RedRocks, Columbia Heights's charming new neighborhood boîte.

The District already has a fair share of excellent pizza, for all the lamenting of New York transplants who miss the doughy crusts of their hometown. But like Goldilocks getting her porridge just right, RedRocks aims its ambiance and ingredients in the pleasing middle ground between the city's popular pizza joints.

Located steps from the hopping bar scene at Wonderland, RedRocks reminded me a bit of Pizzeria Paradiso, only with the mellower ambiance that dark-wood décor and patio seating brings. RedRocks also somewhat resembles Matchbox, only without the trendy and distracting American dishes. But its taste will remind you a lot of 2 Amys, the legendary uptown pizzeria.

RedRocks's link to 2 Amys, where the crusts have a similar sourdough snap, has a lot to do with the presence of Edan MacQuaid. Formerly the expert cheese-baker for the Amys, MacQuaid has found a new brick oven in Columbia Heights, joining forces with RedRocks owner James O'Brien.

"We thought it was a good match," said O'Brien, 39, previous owner of Staccato in Adams Morgan. "He'd take care of the pizza recipe and I'd take care of concepts, like the creation of the space."

Strangely, the star of the space remains hidden from most diners' views. Imported from Italy and made of refractory bricks that send cheese climbing past 800 degrees of heat, RedRocks's brick oven works its magic from the basement. Servers then tote the pies up one or two flights of stairs, but

even at the height of the dinner rush, pizza stays piping hot upon its arrival.

Nearly all of the ingredients on RedRocks's pizzas are handmade or imported, and the freshness is palpable even on pies that leave something to be desired in the flavor department. The sausage and pepper pizza plays its sweet red vegetable off admirably against the fennel-flecked sharpness of the sausage, and an infusion of parmesan adds character to the cheese.

The peppers make an equally stellar appearance on a veggie pie, alongside smoky eggplant and zucchini, while a rich emerald pesto pops up next to sweet cherry tomatoes on its own 12-inch stage.

The most tantalizing pizza of all is dubbed "Napoli," a salty dust of capers and anchovies cut by fragrant basil and tomato. I requested a few dollops of ricotta to round out the allying clash of flavors, and the pie was so perfectly cooked that the ricotta held its milky thickness even as the other toppings nicely charred.

But the funghi pizza falls flat, thanks to a too-mild fontina cheese that smotheres the delicate topping it carries. A sharper cheese base, perhaps Romano or the Spanish Mahon cheese, would better complement the arrangement. In fact, dialing down the amount of cheese on most pies would eliminate the need to eat with a knife and fork to prevent larger slices from sagging under their own weight.

To focus only on RedRocks's pizza, however, would overlook its other charms. Few new restaurants succeed without the right context—the elusive combination of a built-in customer base, good location and high concept—and RedRocks hits all three notes.

Just weeks after its opening, tables are packed past 10 p.m. on weeknights, when the second of two nightly happy hours begins and a decidedly Roman atmosphere of celebration takes hold.

In crafting RedRocks, O'Brien said, he aimed "not to get too, too in the specialty feel, [but] to still have the neighborhood style ... I was hoping for

a nice balance and I think we're pretty close to achieving that."

Meanwhile, for those who prefer a less cheesy entrée, the menu offers grilled panini sandwiches and salads worth praising in their own right. A plate of broccoli rabe, the bitter and stalkier cousin of broccoli, is piquant when paired with a dressing of hot peppers, sea salt and garlic.

The oven-roasted fish, which parks next to the pizza pies to crackle in its juices, is on the small side but stunning. The branzino I sampled fell off the fork with tenderness, bringing to mind swordfish without the steaky texture. My companion particularly liked the seasonal salad of wild arugula and tiny tomatoes.

Baked olives with house-made bread double as a desirable bar-side order to go with one of RedRocks's quartet of rare beers on tap; dusky Belgian Chimay and bright, lemony Allagash White are standouts. O'Brien also offers a cocktail menu stocked with sleeper hit, 13 wines by the glass and 25 bottles of quirky microbrews that beg to be sampled.

"I was very indulgent when it came to the beer list," O'Brien said. "I didn't try to get too much into what's popular, just what's great-tasting." The Abita Purple Haze, Bar Harbor Blueberry and Rogue Dead Guy Ale are a sight for parched throats after a long day of work.

Desserts are available for any irrevocable sweet-tooths, but the true decadence of RedRocks comes out of the oven or in a pint glass. As the weather turns chillier and appetites heartier, RedRocks's pizza empire is bound to grow.

RedRocks DC, 1036 Park Rd. NW, (202) 506-1400. Monday-Thursday 5 p.m. to midnight; Friday 5 p.m. to 1 a.m.; Saturday 11 a.m. to 1 a.m.; Sunday 11 a.m. to midnight.

Reservations not necessary, but slight waits may exist.

**ON TAP'S
OUTDOOR
DINING
GUIDE 2008**



RED ROCKS PIZZERIA

1036 Park Road NW • 202-506-1402

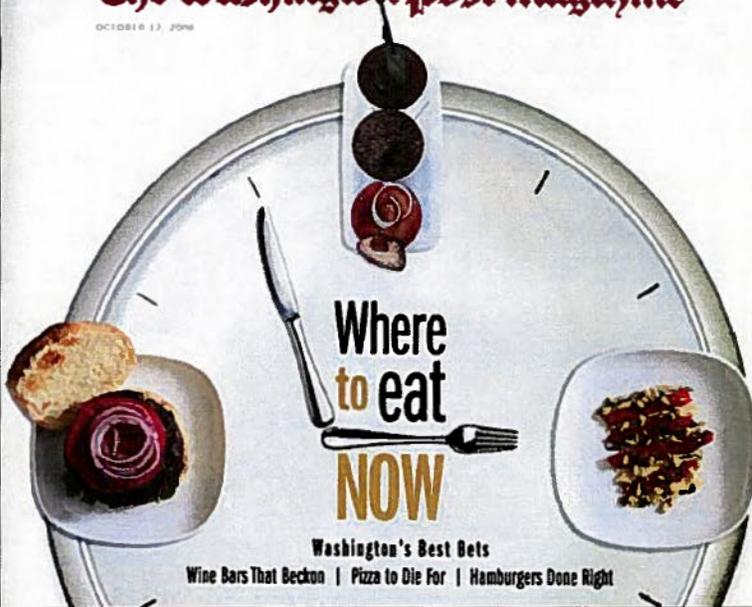
If you are looking to sit down outside with a great pizza, look no further than Red Rocks Pizzeria. Set in the Columbia Heights neighborhood (and not far at all from Adams Morgan, Petworth and U St), Red Rocks Pizzeria serves up DC's finest brick oven pizza in the classic Neapolitan style as well as salads, entrees and more. Their cozy hand-laid brick patio sits right on the corner, and offers a great view with your lunch, dinner, or late night snack. Or if it's the weekend, sit down and enjoy a selection from their brunch menu while starting your day. In addition to an impressive and delicious food menu, Red Rocks is home to a full bar that stocks a great selection of microbrews, imported beers, as well as fine domestic and imported wines. Red Rocks is a destination, not only for those in the neighborhood; but for young professionals and families from around the area looking for a great meal in a friendly environment. Their patio is available from opening until 11pm during the week and 'til midnight on the weekends. For more information, call or go to www.redrocksdc.com.



14K Restaurant
Washington, DC

Tom Sietsema's Annual Dining Guide
The Washington Post Magazine

OCTOBER 12, 2008



• OUR LUST FOR CRUST: PIZZAS THAT PLEASE •

James Anderson, co-owner of the first-rate **Crust Pizzeria** (see review, Page 30), knows exactly why pizza is such a popular food. "It's barbeque," he says, and relatively healthy and inexpensive. Besides, "pizza is like a little present." The restaurateur believes there's a Washington-style of pizza just for the recipe for which includes a small scale, local ownership, artisanal ingredients and skillful techniques, as displayed by some of my other favorite purveyors.

Master chef Melissa Ballinger learned how to make great pizza at Georgetown's **Pizzeria Paradiso**, which explains the fine, crusty flour and wood-fire-singed signature of her light-filled **Wise's Pizzas** (4926 Cordell Ave., Bethesda, 301-719-6427). Go for the "salustica," decorated with house-made sausage, pepperoni, portobello mushrooms and hot pepper flakes.

Conveniently located next to the Columbia Heights Metro stop, the 42-seat **Peter's New Haven Style Pizzeria** (3400



Crust Pizzeria's excellent crusts.

Irving St. NW, 202-332-7362) don't come along for competitors do: It offers its crisp-crusty pizza by the slice as well as the 18-inch round. (The garlicy crust just means a favorite.) Customers place their orders at a counter but get their food delivered. Peter's also dishes up dreamy gelato.

Set in a converted rowhouse, **RedRocks** (1036 Park Rd. NW; 202-506-1402), which takes its name from the bricks used to make its oven, is known for its chipper staff and attention to detail. Its flour hails from Italy and gets milled extra-fine, while the dough is made in small batches throughout the day. And only buffalo mozzarella will do for the classic margherita pizza.

When the Georgetown-based **Two Amys** (3715 Maryland St. NW; 202-885-6700) gets it right, it's my favorite place for pizza. And when it doesn't, it's just another loud and overcrowded place to eat. On a recent visit, I encountered underbaked crusts and dull appetizers. Let's hope they were flakes rather than trends.