



October 29, 2009

New Restaurants: Numero 28



After a soft opening earlier this month, the West Village's Numero 28 has officially opened an outpost in SoHo, with Roman style "by the slice" pizza available with a number of authentic toppings. All the pizzas are made in a custom-built electric oven flown over from Italy and served by the slice. Customers enjoy their food on shiny red bar tables surrounded by orange walls with Italian-inspired art (Vespa paintings, anyone?) Toppings range from the classic Alla Bufala (cherry tomatoes, mozzarella di bufala, and basil) to the bolder Al Tartufo, with potatoes, speck (juniper-infused ham), truffle cream and mozzarella. But our money is on the Alla Zucca: With pumpkin cream, pancetta and smoked provola, it sounds like autumn on a pizza. With prices from \$2.50-\$3.80 a slice, a lengthy taste-test may be in order. 196 Spring Street; (212) 219-9020 (Jaya Saxena)