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Pizza place embraces spirit of cuisine of Naples

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Posted: Sunday, January 19, 2014 11:45 pm

Michael Hastings/Winston-Salem Journal

Mission Pizza Napoletana opened Friday at 707 N. Trade St., fulfilling a 6-year dream of owner Peyton Smith.

"It's awesome," Smith said during a test run of the kitchen for friends and family last week. "It's kind of crazy right now, but it feels good."

Since 2010, Smith, 38, has run Forno Moto, a catering business fueled by a 1,200-pound mobile, wood-fired pizza oven.

But the reason Smith got into catering was that he had been frustrated in his efforts to start a restaurant. He began planning for a restaurant in 2007, but financing became difficult during the recession.

Then he scaled back his plans and started Forno Moto, having a specially made pizza oven put on a trailer so he could take it to food festivals and other events where he could cook fresh pizza on-site.

After a couple of years of successful catering, Smith came back to the idea of a



Lauren Carroll/Journal

A Sopressata pizza (tomato, sweet sopressata, fresh mozzarella, basil and extra virgin olive oil) hot out of the oven at Mission Pizza Napoletana on Trade Street.



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restaurant. This time, he was able to raise enough money from friends and family and through a Kickstarter campaign.

Even then, though, the transformation from dream to reality was slow. He signed a lease for the former Rescue Mission location in December 2012, thinking he would be open by July 2013. "But the building ended up needing a lot more structural work than we thought," Smith said.

Finally, everything got done, though, and now Smith is bringing Napoletana pizza to Winston-Salem. This is not a typical pizza parlor. Instead, Smith hopes to give customers food that embraces the spirit of the cuisine of Naples, Italy.

Smith uses traditional Caputo 00 flour -- the same kind Italians prefer in their pizza dough. Instead of a heavy cooked tomato sauce, he just crushes tomatoes with salt, then drizzles the top with extra-virgin olive oil. The pizzas also are generally lighter than what Americans eat, without a heavy blanket of cheese. The distinctive crust is thin and has a slight char, thanks to the wood-fired oven that cranks up to 1,000 degrees and can cook a pizza in less than 90 seconds.

The toppings, too, offer some different choices. The New Haven pizza has clams,

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Parmigiano-Reggiano, Pecorino-Romano, Italian parsley and pancetta. The Diavola has soppressata (a dry salami), tomato, fresh mozzarella, chiles, basil and honey. One pizza has pistachios on it, another includes a sunny-side-up egg, and another is made with fried dough.

"The menu will feature Napoletana pizza and dishes that embrace the ethos of Italian food; simple, handmade, local, seasonal," Smith said.

Pizzas, all 12-inch, cost from \$10 to \$16. Other dishes generally cost from \$7 to \$14, except for cioppino, a seafood stew that goes for \$24.

Other dishes include shrimp Arrabbiata -- with a spicy tomato sauce (\$10), meatballs (\$10), risotto (\$9), and roasted cauliflower wedge with whipped goat cheese (\$7).

Smith expects to rotate the menu often, especially to reflect the seasons. "At any given time, the menu will feature about 12 pizzas, and a similar number of dishes," he said.

Smith said he wants to offer authentic and interesting pizzas and Italian dishes. Customers can't get a pepperoni pizza here. "If someone asks for pepperoni, we'll tell them, if you like pepperoni, you'll love soppressata," Smith said. "Soppressata is what pepperoni wants to be when it grows up."

Mission Pizza also has a select list of beers and mostly Italian wines.

The restaurant has seating for about 60 people inside, and a covered patio for outdoor seating when weather permits.



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Final arguments get underway in voter lawsuit

Final arguments get underway in voter lawsuit
Final arguments get underway in voter lawsuit

Initially, Mission Pizza will be open only for dinner, from 5 p.m. until 10 p.m. Monday through Saturday. Eventually, Smith hopes to expand the hours, including late-night hours for takeout pizza through a walk-up window.

For more information, call (336) 893-8217, visit www.fornomoto.com or find Mission Pizza Napoletana on Facebook.

mhastings@wsjournal.com

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[Mission Pizza Napoletana Elevates the Pizza Standard in the Camel City](#)

February 8, 2014 1:01 pm [0 comments](#)

By Stephanie Hess

In August of last year, Peyton Smith concluded a successful Kickstarter campaign to bring the pizza from his award-winning mobile company, Forno Moto, to a brick-and-mortar location on Trade Street in the heart of Winston-Salem's Downtown Arts District. More than 200 backers contributed to a fund to aid in the construction of Mission Pizza Napoletana and to bring a one-of-a-kind brick oven over from Naples, Italy – all at the promise of the “best pizza in the world.” Recently, Tim Beeman and Stephanie Hess – CCD contributors and two of the hosts of Tart & Tangy Triad, the local food podcast – dropped by Mission Pizza to check out the “Ferrari of pizza ovens” and try the Napoletana-style pizza. The verdict? This may indeed be the best pizza in the world.



pizza oven

Napoletana-style pizza is a tradition born in Naples centuries ago, and the focus is essentially on a high-quality crust topped with fresh ingredients and baked in a wood-burning oven at a very high temperature. In fact, the oven at Mission Pizza burns at about 1000 degrees Fahrenheit and bakes the 10-12 inch pizzas in around 90 seconds. The oven could be viewed from the entrance and bar area, and it is beautiful. The glowing fire, combined with the minimalist but warm décor of wood finishes and antique-style lighting gives the restaurant a cozy atmosphere – an Old World style with a modern touch. The wine list features primarily wines from Italy – not extensive, but with good variety from semi-sweet to dry, and the staff is quite knowledgeable in helping with selection. The beer list features NC breweries and Smith plans on expanding into more craft brews in the future. Mexican Coke, made with real sugar, is also an option. Drinks are served alongside a carafe of water, which is reminiscent of the style found in cafes and bistros in Europe.

The menu presently features around 15 pizzas, featuring a variety of ingredients such as chiles, smoked mozzarella, sweet sopressata, pickled peppers, pancetta – and an option for a sunny-side-up egg on any pizza. You won't find the traditional kid-friendly pepperoni oozing with stringy cheese – but the pies are colorful and flavorful enough to spark the interest of young foodies. They are also just the right size for one hungry adult, or split between two adults or kids. Tart & Tangy tried the EAC – which features tomato, house-made Italian sausage, mozzarella, garlic, pickled peppers and oregano piled on a crust that strikes a perfect balance of crunchy and chewy. We opted to have the spicy peppers limited to one side (we have different opinions on spice) and a fried egg on top.



meatballs

In addition to pizza there is an equally vast selection of small plates – veggie options such as beet salad and wood-fired cauliflower wedges, and options like Italian sausage with pan fried polenta or pork belly for the carnivores. Tart & Tangy were blown away by the fresh-made meatballs in tomato sauce, which Smith explained is cooked just long enough to bring the sweetness out of the fresh tomatoes. They were blanketed in fresh mozzarella.

Mission Pizza Napoletana is located at 707 North Trade Street in Winston-Salem. They are open for dinner 5-10pm Monday-Saturday. You can follow them [HERE](#) and read the CCD story on their Kickstarter [HERE](#). To learn more about Tart & Tangy Triad Podcast, featuring hosts Stephanie Hess, Nikki Miller-Ka, and Tim Beeman, visit their website [HERE](#) or Facebook page [HERE](#).

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Wood Fired Specialties: Mission Pizza Napoletana



It started as a wood fired oven on wheels almost seven years ago, and now, Mission Pizza Napoletana in Winston-Salem has developed a serious foodie following.

8:55 a.m. EDT August 13, 2014



(Photo: WFMY News 2)



Mission Pizza Napoletana (Photo: WFMY News 2)

WINSTON-SALEM, N.C. -- It started as a wood fired oven on wheels almost seven years ago, and now, Mission Pizza Napoletana in Winston-Salem has developed a serious foodie following.

Owner Peyton Smith brought his specialty oven to WFMY News 2 to show the Good Morning Show crew some of his specialties.

Smith has perfected the art of wood-fired pizza and also, veggies.

Watch the video to see him make some of his specialties.

If you'd like to visit Mission Pizza Napoletana, you can find the restaurant at 707 North Trade Street in Winston-Salem.

Read or Share this story: <http://www.wfmynews2.com/story/news/local/good-morning-show/2014/08/13/wood-fired-specialties-mission-pizza-napoletana/13992099/>

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