

February 1, 2006



SEND TO A FRIEND

TODAY IN
EVERYWHERE
[Piece of Wake](#)

Pizza by the Numbers

- Number of pizzerias in Manhattan: 410
- Number of pizzerias with "Famous" or "Original" or "Ray" in name: 43
- Number of "Famous Original Ray's": 9



- Average time of day that pizza craving strikes: 12:30 (a.m. & p.m.)
- Percentage of times that pizza craving is satisfied by spinach salad: 0

- Opening date of Palà, an outstanding new pizzeria on the LES: today, 2/1
- Number of years owners Gigio and Edena Palazzo have been working on the project: 3

- Number of different flours used to make the pizza dough: 9-12, for pizza that's "lighter, more healthful, and delicious"
- Time said dough spends rising: 48-60 hours, up to 30 times longer than is typical

- Number of times we've already mooched a few sold-by-the-foot-or-slice pies: 2
- Number of pizzas on the menu: 14
- Our No. 1 favorite: a tie between bufala cruda (buffalo mozzarella, cherry tomato sauce, fresh basil, olive oil) and zucca (sautéed pumpkin, pancetta, smoked scamorza)

- Estimated time of return visit: 5 minutes ago

Palà, 198 Allen Street, between Houston and Stanton Streets (212-614-7252).

