

[Gramercy Girl](#)

a blog about me, my adventures in my kitchen, throughout New York City, my travels and reviews of it all

MNPC: Basil Brick Oven Pizza

by [thegramercygirl](#)

I think I should start my post with the famous MNPC saying “Well folks, we did it again,” and this time we definitely did. I had been reading nothing but amazing things about [Basil Brick Oven Pizza](#) and so last week, on that frigid cold Thursday, MPNC ventured into Queens to continue our quest for really good pizza. This place did not disappoint, in fact collectively, we deemed this to be among the top of the list for pizza club. The prices are great, the service is quick and friendly and the food is sensational. Plus it’s easy to get to from the N/Q trains, which means I will be back in the summer when it’s not too cold out to try their gelato.

Here’s what we got:



Basil: Pesto Sauce, Homemade Fresh Mozzarella, Oven Baked Rosemary Potatoes, Pine Nuts, Extra Virgin Olive Oil & Basil



Carbonara: Tomato Sauce, Homemade Fresh Mozzarella, Bacon, Egg Yolk, Heavy Cream, Parmigiano Reggiano, Black Pepper & Extra Virgin Olive Oil



Salsiccia: Tomato Sauce, Homemade Fresh Mozzarella, Italian Sweet Sausage, Onions, Peppers, Parmigiano Reggiano & Basil



Pera & Gorgonzola: Homemade Fresh Mozzarella, Gorgonzola, Williams Pears, Parmigiano Reggiano & Basil



Capricciosa: Tomato Sauce, Homemade Fresh Mozzarella, Prosciutto Cotto, Artichokes, Mushrooms, Black Olives, Parmigiano Reggiano & Basil



Massicana: Tomato Sauce, Homemade Fresh Mozzarella, Caramelized Onion, Bacon, Red Beans, Peperoncino, Parmigiano Reggiano, Extra Virgin Olive Oil & Parsley

And for dessert, simple piece of decadence:



Pizza Al Cioccolato: Pizza dough filled with nutella, strawberries, and whipped cream

Have you been to Basils, what was your favorite thing there? Got any suggestions of where MNPC should go next, let me know.