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**FRANKIE & FANUCCI'S WOOD OVEN PIZZERIA WINS TWO
"BEST OF WESTCHESTER® 2011" AWARDS**

Pizzeria Awarded "Best New Restaurant" and "Best Pizza" by Westchester Magazine®

Frankie & Fanucci's Offering Westchester's Best Pizza Pies for Just \$1 on July 11th to Thank Community

Mamaroneck & Hartsdale, NY, June 23, 2011 – Frankie & Fanucci's Wood Oven Pizzeria, with locations in both Mamaroneck and Hartsdale, New York, today announced that it has been selected by [Westchester Magazine's](#) readers as Westchester's "Best New Restaurant" and "Best Pizza" for the publication's ["Best of Westchester® 2011" annual awards](#).

"Frankie & Fanucci's is honored to have won these two coveted awards from *Westchester Magazine*®. We look forward to celebrating and thanking the community for all its support by throwing a good old fashioned pizza party on Monday, July 11th," said Fanucci. "Everyone will get to try Westchester's best pizza for just a buck!"

During its celebratory pizza party on July 11th, Frankie & Fanucci's will be offering 10 inch personal margherita pies for only \$1 – usually \$9.95 each. The festivities will run from 5 p.m. to 10 p.m. (or while the dough lasts!). *Other details:* Limit of (1) pie per person. Dine-in only. Offer may not be combined with any other promotions/discounts. Toppings may be added for an additional cost.

Frankie & Fanucci's will be joining *Westchester Magazine* at its renowned "Best of Westchester 2011 Party" on Wednesday, July 20th at [Glenn Island Harbour Club](#) in New Rochelle, NY.

About Frankie & Fanucci's Wood Oven Pizzeria

Frankie & Fanucci's serves authentic, thin-crust pizza cooked in an 800 degree wood burning oven. Each pie is hand-crafted and topped with fresh ingredients including mozzarella imported from Brooklyn. The restaurant also offers salads, hot-pressed panini, pastas, beer, wine and house-made Italian desserts. It also offers gluten-free pizza.

Not only does Frankie & Fanucci's make Westchester's best pizza, but customers can enjoy the pies in a 'not-your-typical pizzeria' atmosphere.

As stated in a recent *The New York Times* review, "The Neapolitan-style thin-crust pizzas emerged from the 800-degree oven with admirably charred crusts whose blistered edges had a nice crackly exterior and a tender, chewy sponge. Frankie and Fanucci's gets extra points, too, for using beautiful whole-milk mozzarella, hand-milled plum tomatoes and fresh basil."

Additional information about Frankie & Fanucci's is available at: <http://fandfpizza.com>. Artwork is also available at: <http://www.fandfpizza.com/photo-gallery>.

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