



MAFIAoZA's Corporate Chef and Catering Director Brett Corrieri was interviewed for a feature in the July 2007 issue of *PIZZA* magazine (interview excerpts below).

Out of the **RED**

by Abbie Jarman

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Some things never change – and for the best. If your traditional pizza with red sauce is bringing in regular customers who have come to rely on it – by all means, don't change it up. But that doesn't mean the rest of your menu can't expand creatively.

Unique sauce ideas often come from employee and customer suggestions, or inspirations from other cuisines, such as the now-ubiquitous pad Thai pizza and its spicy peanut sauce. Other times you can riff on classic non-pizza dishes.

...At **Mafiaoza's**, in Nashville, Tenn. (www.mafiaozas.com), corporate chef and catering director **Brett Corrieri** cross-utilizes many sauces on his menu, such as his classic Alfredo, used on pastas as well as the "Brother Fredo" pizza with spinach, chicken and artichoke hearts. Likewise, after continual demand for more spicy menu items, Corrieri created the Brass Knuckles pizza using the restaurant's mild wing sauce. The pie is finished with blue cheese crumbles, roasted chicken toasted in the wing sauce and mozzarella. The spicy pizza was a hit with customers – "And," Corrieri laughs, "I like to torture my partner here, who is from Alaska and doesn't like the hot stuff."

Mafiaoza's pizza menu also features "The Greek," with plum tomatoes, red onions, green peppers, black olives, feta and a creamy Greek vinaigrette... "The Informant," Mafiaoza's most popular nontraditional pie, is topped with a basil Alfredo that is already on the line for a pasta dish, and a mixture of roasted tomatoes, mushrooms, onions and bell peppers.

...Often, thicker sauces will thin out as they are heated, so the best solution is to use a very condensed version of the sauce. Because the wing sauce is so rich in butter, Corrieri heats it up before applying it to the dough for the Brass Knuckles so that it spreads easier. He also adds a little extra oil to the vinaigrette for The Greek so the crust browns nicely when cooked.