

## EVO

Pizza

Inexpensive (\$7-\$14)

North Charleston. 1075 E. Montague Ave.

(843) 225-1796

evopizza.com

Serving Lunch (Tues.-Fri.) and Dinner (Tues.-Sat.)

Chefs/owners Matt McIntosh and Ricky Hacker have been tossing out delicate, bubbly, and perfectly charred pizzas topped with local ingredients to some very happy customers for a long time now, establishing themselves as a reliable source for fresh, seasonal fare way before it became the latest marketing trend. They recently hired Matt Russell as executive chef to take over management duties in the kitchen, and they expect the former McCrady's sous chef to add seafood specials to the menu and sous vide techniques to the kitchen. But the focus will continue to be on turning out that excellent pizza. Extra virgin olive oil, the inspiration behind EVO (Extra Virgin Oven), graces almost every dish in the restaurant, from a regularly appearing special, the organic creamy cauliflower soup, to their house-made focaccia panini. And you can't be a meat lover in Charleston if you haven't taken the Pork Trifecta challenge, eating two pies with house-made sweet sausage, pepperoni, smoked bacon, house mozzarella, and red sauce. Be sure to finish your meal with a chunk of rich goat cheese fudge, a heavenly bite of creamy goodness.

—Stephanie Barna