

PIZZA

PEOPLE'S CHOICE: 1. ANDOLINI'S 2. NYPD PIZZA 3. EVO

EVO Pizzeria

1075 East Montague St., North
Charleston
225-1796
www.evopizza.com
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TYRONE WALKER/STAFF

Margherita pizza from the wood-fired oven at EVO boasts house-made mozzarella.

midday lunchers. Owners Ricky Hacker and Matt McIntosh know how to please.

What's best on the menu is a toss-up between the excellent Neapolitan-style pizzas and the Rogue Dead Guy Ale on tap, served very cold. Of course, there's

no reason why patrons shouldn't have both together.

Other exceptional items on the tiny menu are the salads, soups and home-made sausage. The fresh radish slices jazz up the Bibb salad perfectly.

But it's the pizza that beckons most strongly. These pies are beautifully cooked in the wood-burning oven, feature homemade mozzarella and only the freshest ingredients. The tomato base is simple. Or try a "white" pizza with basil or pistachio pesto instead of tomato sauce.

In Naples, Italy, the holy land of pizza, pies come in two basic varieties: margherita and marinara. All those toppings are mere ornamentation. To judge a good pizza, order its simplest version. At EVO, it's all good.

In Charleston, pizza is a problem. At least it was until a couple of new restaurants decided to offer their lovely versions of authentic pies. Tops among them is EVO Pizzeria. It used to be two young men and a portable wood-burning oven. Now it's a charming, comfortable corner spot on East Montague near Park Circle, a hangout for North Charleston hipsters, cool dudes, fresh-food connoisseurs and