

“Craft” Pizza

According to a United States Department of Agriculture [study](#), about 1 in 8 Americans eat pizza everyday. Although we typically credit Italy with inventing our beloved tomato sauce and melty cheese pies, pizza is easily one of America’s favorite meals.

Foodies, rejoice, because in Hamilton County, Ind., pizza is not only a staple, but also an art.

“Pizzartisans” like Neal Brown, owner of Pizzology in Carmel, are challenging the status quo and getting creative with sauces, cheeses and, of course, toppings.

Check out other nontraditional “craft” pizzas from gourmet pizzerias throughout the county:

Pizzology

Fresco Ardente: Fresh Mozzarella, Local Goat Cheese, Jalapeno, Pancetta, Fresh Mint, Sea Salt

Coalition

The Emilian: Prosciutto, Arugula, Fontina Cheese, Fig Jam

Crust

The Atlantic: Smoked salmon, capers, cream cheese, roasted tomatoes, red onion and topped with arugula

Bazbeaux

Neptune: Crab, shrimp, snow pea pods, black olive, green pepper

Media Contact

Kate Burkhardt

Communications Coordinator

P 317.660.4046

F 317.848.3191

C 937.901.3486



kburkhardt@hamiltoncountytourism.com

[@HCTkate](#)

VisitHamiltonCounty.com