

SHOWTIME

2013 BEST of SOUTH FLORIDA

BEST PIZZERIA, BEST WINGS, BEST LOCAL CHAIN

Anthony's Coal Fired Pizza

Locations in Coral Springs, Fort Lauderdale, Pembroke Pines, Plantation, Pompano Beach, Weston, Boca Raton, Delray Beach, Palm Beach Gardens, Wellington, Aventura, Coral Gables, Doral, Kendall, Miami Lakes, Pinecrest; ACFP.com

While Anthony Bruno is still based in Fort Lauderdale, the pizza joint he opened in 2002 on Federal Highway has now grown to 40 locations in six states. All are company owned, and what each location has in common is a commitment to consistency and quality. Anthony's uses high-quality mozzarella, for instance, and real olive oil. The pizzas are baked in 800-degree ovens and take just four minutes to cook. They have blistered brown edges, which adds another layer of flavor to these superb creations. To this day, Bruno's motto is simple: "I'm only as good as my last pizza." As for the chicken wings, these are not your high-fat, deep-fried wings coated in a vinegar-based Buffalo sauce. At Anthony's, they're baked in orders of 10 or 20 in the same oven as the pizza. They taste of garlic, rosemary and coal. Served with pile of caramelized onions and a few triangles of focaccia, these are chicken wings for grown-up palates.