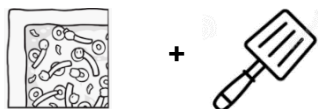


VENICE WAY PIZZA

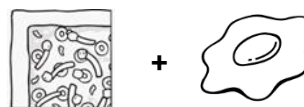
LEFTOVER MAKE-OVERS

BASIC. DAY AFTERS



Zap slice on a plate in the Microwave 45 mins. Add oil to a hot skillet/ grill, add pizza, pan fry for about 2 mins, Boom!

BREAKFAST PIZZA.



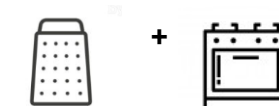
Eggs + Pizza. Follow BASIC day after ... fry an egg over easy, BOOM: "Breakfast Pizza"

BOOZY BRUNCH.



Take Breakfast Pizza, then top with sliced avocado, sea salt some shredded cheese, put under broiler for 2 mins. "AvoPizza"

CROWD PLEASER



Tear up cold pizza, prep glass baking pan, scramble Eggs, add some shredded cheese, add all to pan, bake covered until eggs set, uncover to crisp up. 'Frittatta'

KIDS DIG IT.



Leftover Pizza on the BBQ. Just add Pizza on the grill for a couple mins. Serve with Tomato Soup. Killing it!

IDEAS? HACKS?



#venicewaypizza

@hotelerwin

LET US KNOW HOW YOU LOVE
YOUR PIZZA, THE VENICE WAY!