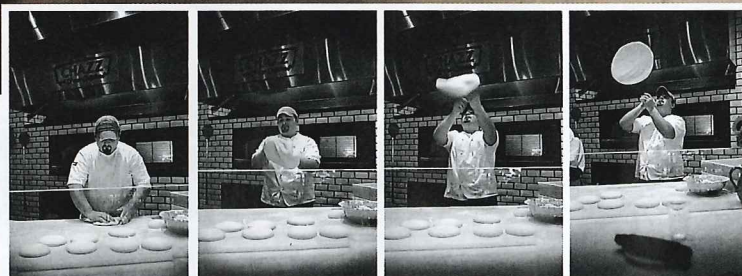


**A VARIETY OF SPECIALTIES FROM
THE COAL-FIRED OVEN**

FROM CHAZZ: A BRONX ORIGINAL



A pizza maker at **Chazz** tosses a disk of dough with skillful ease until it's a perfect circle.

ALEXANDER'S TAVERN

710 S. Broadway, 410-522-0000.

This Fells Point tavern has been a favorite brunch spot of ours for years. But tucked away in its lunch/dinner menu are delicious pizzas, about 10 inches, with cracker-thin crusts in nine varieties. We couldn't get enough of the mac-n-cheese pizza (\$9.50) with bow-tie noodles in a creamy smoked-cheddar, Gouda, and mozzarella sauce; spicy jalapeños; smoky slabs of bacon; and a coating of chili powder. This pie is sure to cure any hangover. Also, the Buffalo chicken pizza (\$9.50)—with tangy hot sauce, tender chicken, juicy cubed tomatoes, and blue cheese—was a perfect balance of flavors. A tip: Go on half-price pizza Thursdays.

ALONSO'S

413-415 W. Cold Spring Ln.,
410-235-3433.

"Alonso's has pizza?" Yes—and it's delicious! For as long as the Roland Park staple has been open, it's been known for its big, juicy hamburgers. But right there on the menu, under the burgers, are the pizzas. The crispy, 12-inch pies are full of flavor with a tangy sauce and a four-cheese blend (mozzarella, Asiago, Bel Paese, and Parmesan) that serves as an excellent base for specialty pies like the "BBQ Chicken Pizza" (\$14), with fresh tomato, roasted red onion, and roasted red peppers along with big chunks of chicken. And if you can't leave the burgers alone, try "Alonso's Bacon Cheeseburger

Pizza" (\$15) with ground beef, applewood-smoked bacon, tomatoes, cheddar cheese, and marinara.

BAGBY PIZZA COMPANY

1006 Fleet St., 410-605-0444.

The more than 8,000 potential pie combinations available at Bagby are a customer's curse and blessing. Luckily, you can't go too far wrong adhering to the eatery's gourmet-pizza menu. We suggest the "Sweet and Spicy Pizza" (small, \$10.99) for its dichotomous mingling of spicy tomato sauce, roasted red peppers, red onion, spinach, applewood bacon, Asiago and goat cheeses, and a generous glaze of balsamic vinegar. The real high-

