

ZaZa Woodfired Pizza Has Expanded It's Menu That Brings Authentic Mediterranean Flavors to the Toledo OH area

ZaZa Woodfired Pizza has expanded its menu. The menu brings together the fresh, bold flavors of the Mediterranean in the Toledo OH area.

TOLEDO, OH, UNITED STATES, November 1, 2024 /EINPresswire.com/ -- [ZaZa Woodfired Pizza](#) introduces Toledo residents to Mediterranean-inspired [woodfired pizza](#), combining traditional pizza-making techniques with flavors characteristic of Southern Europe. When the focus is being authentic, a good pizza is made with ingredients and flavors aiming to provide a unique taste with a great experience.



Brick Pizza Oven ZaZA Woodfired Pizza Toledo OH

Pizza toppings that highlight Mediterranean ingredients, can include sun-dried tomatoes, Kalamata olives, roasted red peppers, and herbs such as basil, oregano, and garlic. Menu options can range from pizzas topped with chicken shawarma and beef and lamb gyro, to vegetarian choices featuring artichokes, feta cheese, and extra virgin olive oil. These ingredients are selected for their quality and distinct flavors, bringing together a range of tastes for diverse palates and dietary preferences, including vegetarian and vegan options.

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Woodfired pizza is an art form. Our Mediterranean-inspired pizzas have been recognized for their quality and taste, and we're incredibly proud to bring our customers the best Mediterranean pizza.”

Saif Dari

The woodfired oven, central to ZaZa's cooking method, reaches temperatures over 700 degrees Fahrenheit, allowing the pizzas to cook in just a few minutes. This high-

heat process sears the dough, ensuring a crisp, airy crust with a distinctive smoky flavor and char

that's unique to woodfired pizza. The tradition of cooking with an open flame, dating back centuries, is intended to enhance both texture and taste, creating a unique sensory experience.

Saif Dari, owner and founder of ZaZa Woodfired Pizza, highlights that woodfired pizza brings together elements of flavor, tradition, and craftsmanship. "Woodfired pizza is an art form, rooted in culinary traditions that focus on quality and taste," Dari shares. "The flavors we incorporate are inspired by the Mediterranean, aiming to provide a pizza that's as close as possible to what one might enjoy in the heart of the Mediterranean."

The ZaZa team is dedicated to traditional cooking methods, sourcing ingredients that are truly authentic and deliver a consistent quality. ZaZa Woodfired Pizza has been serving the local [Toledo OH pizza](#) community for many years.

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