

## The Towers Kosher Pizza Review By: Carl R. Measer

Hello everyone,

First off, a big thank you to Ruth and her team, as well as Gus and his team, for the incredible learning and networking opportunities at this year's CEO Summit. As promised, I've completed my personal review of the most popular pizza restaurants in New Haven. As I've said before, this is just my review—I highly recommend running your own New Haven pizza tour to reach your own conclusions. For some background, you can check out this article from [The New Yorker](#). Below, I list the pizza establishments in the order I visited them, and at the end, I'll reveal my final verdict. I ranked each on atmosphere, service, crust, toppings, and vibe (which, as we all know, is purely subjective). I kept it simple, ordering sausage and onion pizza at every place.

### Frank Pepe Pizzeria Napoletana (Pepe's)

Atmosphere-wise, it was nothing special—just your typical Northeast pizzeria. However, they did have an enormous, 100-year-old pizza oven still cranking out pies, which was impressive. They made me wait in line, seemingly as a marketing tactic—so people driving or walking by would see a crowd and assume the place was always packed. When I finally entered, I noticed several open tables; they were clearly letting in customers in small waves. I wasn't a fan of that strategy. The service was outstanding, though—10/10. The guy making pizzas even posed for a picture with his *massive* 12-foot pizza paddle! Pepe's is known for their charred crust (I called it burnt, but was promptly corrected by my friend, who's a Pepe's loyalist). Personally, I don't love the taste of burnt wood on my pizza, but it wasn't overwhelming enough to ruin the experience. The sausage was top-notch, and the cheese and onion were well-balanced. Pepe's makes a solid pie.

### Modern Apizza

Standing outside Modern Apizza at 10:29 AM, I had a moment of doubt—*Am I even hungry? Why am I the only person here? Have I lost my mind?* But as the conference was starting soon, I decided I wasn't crazy—just one of the few early birds who showed up. Within minutes, eight more people arrived. The atmosphere was fantastic—it felt like an English pub, and for a second, I wondered if Guinness and shepherd's pie were on the menu. Service was top-notch—and my sausage and onion pizza arrived within 10 minutes. The crust was remarkable—it reminded me of an egg roll wrapper, crispy with tiny air bubbles adding to its delicious texture. The cheese was generous but not overwhelming, and the sauce was excellent. The sausage was slightly below Pepe's, but still great. I met a lovely couple from New Jersey who came just for the pizza, and we swapped slices—I got to try their scallop and bacon pizza, which seemed to be a specialty. While I wouldn't normally go for scallop or bacon on pizza, it was still fun to try. Overall, an amazing experience, well worth the \$9.00 Uber ride.

### Bar Pizza

This spot was a last-minute addition, as I was dragged here (kicking and screaming) after dinner Wednesday night. Steven Carrabba insisted I *had* to try it—so, despite being stuffed, I found myself in a bar, late at night, eating pizza. The atmosphere was lively and fun, but it felt more like a bar than a pizzeria. That said, we had a great time. The service was quick and courteous—no complaints there. The crust aimed for a classic New York thin crust, but didn't quite nail it. Like Pepe's, they added their own char, which you now know how I feel about that. It reminded me of the burned-toast smell at Seacrest, when everyone rushes in with fire extinguishers—only to find

a sweet elderly woman who lost track of time while searching for her glasses. The cheese was generous but didn't seem to match the quality of other places. All in all, Bar Pizza is trying to compete, but it feels like pizza is just a late-night side dish to their beer.

### **The Towers Dining Room**

This visit was special. After the conference, I was treated like Frank Sinatra—given a behind-the-scenes tour of the only kosher pizza oven in New Haven (probably the only one in the Tri State Area). The atmosphere and service were outstanding—I truly felt valued, like I was a regular. The crust was hand-thrown and thicker than the others—bold and unique, and I commend them for it. Of course, ordering sausage and onion pizza in a kosher dairy kitchen raised a few eyebrows. They kindly offered me a vegan alternative, but I figured they'd be competing with one hand tied behind their backs. So, I got onion and cheese pizza instead. The sauce was specifically designed for easier digestion, which was a thoughtful, patient-centered approach. The cheese was generously spread, and they cooked the pizza in front of me—ready in about 12 minutes. Huge kudos to the team—it was an amazing experience. New Haven is lucky to have such a warm and welcoming place as The Towers. Special thanks to Jesse for his knowledge, kindness to the staff and clear dedication to The Towers.

### **Sally's**

Legend has it Sally once worked at Pepe's, then left to start their own spot. After tasting the pizza, I believe it was almost identical to Pepe's but missing one key thing: enough cheese. I will say the Foxon Park birch beer soda was a very nice pairing. The service was subpar. The space felt tired, and the overall ambiance wasn't notable. To me, it felt more like a bowling alley that happened to serve pizza. Let's just say they needed a vibe enhancement. Sorry, Sally's—you missed the mark. The pizza was good, but I don't think it deserves a spot in the debate alongside Modern or Pepe's. (Or maybe I was just burned out after five pizzas in two days...)

### **Final Verdict**

The moment you've all been waiting for—drumroll, please...My favorite pizza in New Haven, Connecticut is **Modern Apizza**, located at 874 State Street. Yes, they call it Apizza, I don't know why? Not only was the pizza mouthwatering, but the atmosphere and service made the experience truly exceptional. I will absolutely be back the next time I'm in New Haven! Thanks for indulging me in this long-running debate—I've been hearing arguments about New Haven pizza since I left Hartford, CT in 1991, so I'm just relieved to have my answer!

Now, join me in San Diego sometime soon, and I'll take you on a taco tour that will make you feel like you've died and gone to Mexico.

Stay well, everyone, and thank you for everything you do for our seniors—every single day.

Warmly,  
Carl

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