



YOUR PIE

BY RICH BELMONT

This is the story of a new pizza place in Dubuque. Your Pie is a franchised store specializing in fast casual brick-oven baked personal size pizzas. They feature homemade and hand tossed, hand stretched dough with only the freshest and highest quality ingredients available.



This is also the story of two men. The first man is Drew French. In 2006 he married Natalie and then in the same year he visited her Italian family who live on the Island of Ischia, Italy. Ischia (pronounced ees-key-ah) is a small volcanic island located 19 miles

from the City of Naples in the Gulf of Naples. Drew was very impressed with his new family's love of food and particularly their use of brick ovens and the perfectly crisp doughs and smoky, earthy flavors of the food that came out of them.

When Drew and Natalie returned home to Georgia, Drew began to plan for opening his own pizza restaurant. Relying on the training he received while acquiring his business degree from the University of Georgia and the experience he gained while on Ischia he opened Your Pie in Athens, GA. Soon, thereafter, he began franchising the custom order-your-pizza-the-way-you-want-it concept. Today there are approximately 55 Your Pie locations in 16 states.



The second man in this story is Dan Sacco. He and his business partner, Doug Ormsby, are the owners of the Your Pie franchises in Davenport and Dubuque. They opened the Davenport store on

May 5, 2017 and the Dubuque store on Dec. 15, 2017.

Dan is a native of Dubuque who attended Wahlert Catholic High School. He graduated from Iowa State University in 1976. He returned to Dubuque and for the next 5 years was a teacher at Resurrection Elementary School. During this time he had a part-time job working at the Mining Company Restaurant. In 1981 he opened Spatts Malone's and then became a Manager at Pizza Hut. During the 20 years he was with Pizza Hut he was a Store Manager, District Manager and Certified Corporate Trainer. He had to relocate a few times during his career and lived in DeWitt, Iowa, Peoria, IL and built a Pizza Hut from the ground up in Eureka, IL. He met Doug when they both worked for Pizza Hut and they have now been working together over 25 years.

In 2005 Dan and Doug opened Pancheros Mexican Grill franchise stores in Davenport and Dubuque. They are still the owners of these restaurants so as of now Dan has been in the restaurant business for over 40 years!



Dan says his philosophy is very simple: Provide excellent customer service, serve only high quality fresh food and always give your customers an exceptional value. Oh, and one more thing: Have

intelligent, hardworking people with positive attitudes. He currently has a staff of 24 who are under the direction of his talented and experienced General Manager, Haley Cottrell. She has been one of Dan's managers for several years.

Much of the taste of Your Pie pizzas can be attributed to the brick oven. It is a Wood Stone Brand Oven manufactured in Bellingham, WA and is well known to top pizza makers throughout the U.S. Wood Stone ovens have one-piece dome ceilings and floors and can easily maintain accurate



ISCHIA PIE



temperatures well over 800°F. The oven used in this pizzeria is a gas fired open flame classic pizza oven.

The dough is homemade from scratch. It is hand-tossed and hand-stretched. This actually has a purpose and is not merely done for show. Hand-formed crusts are not worked very hard like crusts that are rolled. They are airy and full of holes. The pizza maker's fingers create and exaggerate air pockets in the dough allowing gas to expand during baking. This causes the crust to bake with more blistering and variations in color and texture.

In this photo Pizzaiolo (pizza maker) Jerome Finzel is stretching the dough.



The owners of Your Pie understand their key to success depends on the use of all fresh ingredients of the highest quality. All sauces and dressings are made in-house. All meats are sliced on the premises. Vegetables are cut daily and fresh basil, cilantro, jalapeños and garlic are chopped every day as needed.

All the pizzas are a 10 inch personal size. The beauty of Your Pie is you get to order your very own pizza just the way you like it. Here is how you customize your pie:

STEP ONE: CHOOSE THE DOUGH

White, Wheat or Gluten Free

STEP TWO: PICK A SAUCE

Marinara, Extra Virgin Olive Oil, Buffalo Sauce, BBQ, Ranch or Basil Pesto

STEP THREE: SPECIFY THE CHEESE

Feta, Ricotta, Parmesan, Provolone, Vegan Cheese, Shredded Mozzarella or Fresh Mozzarella

(I prefer fresh mozzarella because it is creamier).

(Fun Fact: The Vegan Cheese is from Daiya, a dairy alternative food company in Vancouver, BC. Daiya Mozzarella Style is made from cassava and arrowroot and is known for cheese-like consistency)

STEP FOUR: ADD MEATS

There are eight of them and don't be afraid to try unusual ones like meatballs or salami.

STEP FIVE: ASK FOR YOUR FAVORITE VEGETABLES

There are 17 choices

Hint: Go ahead and ask for all the toppings you want. There is no limit!

On those days when you just don't want to pick out all these ingredients you can order one of the six specialty pizzas. These include:

- Ischia - Basically a Margarita. Extra Virgin Olive Oil, fresh mozzarella, tomato, basil and garlic.
- The Nat - a delight for basil pesto lovers. Pesto, mozzarella, feta, sun-dried tomatoes, spinach and chicken.
- Great White - an unusual three cheese pizza. Extra Virgin Olive Oil, garlic and ricotta, mozzarella and feta cheeses.

The Panini are all very good.

I especially like Nonno's Italian Panini. (Nonno is Italian for Grandpa). It is on a toasted fresh baked panini roll and is stuffed with provolone, spinach, tomatoes, red onions, ham, salami and pepperoni.



GLUTEN FREE, VEGAN CUSTOM PIE



When you are just in the mood for a chopped salad there are 3 of those to choose from: Caesar, Caprese and Greek.



A Combo turns your Pizza or Panini into a complete meal. It includes a drink plus side salad or chips or Gelato. I prefer the Gelato, because as you know I always like to finish my meal with dessert!

If you are like me you might enjoy an alcoholic beverage with your meal. There are 10 Iowa Brewed Craft Beers on tap. There are also several popular beers in cans or bottles.

There are 5 wines available for those Oenophiles (wine connoisseurs) among us. They are \$6 per glass and \$23 per bottle. Remember, a standard 750 ml bottle of wine contains 5 glasses.

Wednesday is Wine Day. All glasses of wine are only \$3.14.

Thursday is Pint Night. All craft brews are only \$3.14 per glass.

So why is the price \$3.14? Well, Your Pie is in The Pie Business. Pi (pronounced pie) and depicted by the Greek letter π is a number. It is approximately 3.14159... and is the circumference of any circle divided by its diameter. It is shown as $\pi = c/d$.

Be sure to check out the large photos on the walls.

The one in front is Natalie French's family on the Island of Ischia. The photos in the back are of Dan's Grandparents, Charlie and Mary Sacco. Charlie came to the US when he was 16 from Gizzeria, Italy. The first photo is Charlie and Mary's wedding photo from 1916. The second photo was taken on their 60th wedding anniversary in 1976.



I recommend you check out Your Pie. About 65% of the customers order their customized favorite pizza by choosing their own ingredients. I suggest you do the same and "Express Your Inner Pizza!"



GELATO OPTIONS

YOUR PIE

800 WACKER DR, SUITE 100, DUBUQUE, IA 52001
563-239-1167 • YOURPIE.COM
FACEBOOK.COM/YOURPIEDUBUQUE

Hours: Sun-Thu: 11 AM-9 PM; Fri-Sat: 11 AM-10 PM

Dining Style: Come As You Are

Noise Level: Conversational

Recommendations: Pizza, Panini, Salads, Cheese Sticks, Gelato

Liquor Service: Beer and Wine

Prices: \$7.99-\$11.48

Pay Options: Cash, Debit, All Major Credit Cards, NO Checks

Accessibility: Front Door and Restrooms

Kids Policy: Menu, High Chairs

Reservations: No • **Take Out:** Yes

Catering: No. Will be available at a future date.

Delivery: No • **Parking:** Strip Mall Lot