

Time Out

New York

FEBRUARY 2-8, 2006 ISSUE NO. 540 \$2.99 WWW.TIMEOUT.COM

EatOut

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Palà You won't see chef Francesco Etzi beating, kneading or tossing his pizza dough. To preserve the natural chemical structure and flavor, Etzi allows the flour to ferment for two to five days before shaping it. Fresh ingredients and simple, inventive toppings complete the composition. *198 Allen St between Houston and Stanton Sts (212-614-7252).*