

# SLICE OF THE GOOD LIFE

THE PIZZA BY THE SLICE IS EMERGING A POPULAR OPTION IN MUMBAI'S PIZZA PARLOURS AND FOOD COURTS. THE GUIDE WENT ON A FOOD HUNT TO GET YOU DETAILS ON THE PLACES THAT OFFER THE PIZZA CREATION THAT GETS ITS INSPIRATION FROM NEW YORK FOR YOUR SLICE OF THE BIG APPLE. PG < 05



The Prosciutto Pizza at Ray's Café and Pizzeria in Bandra is topped with wafer-thin slices of the dry-cured ham. PIC/ SURESH KK





Vegetarian Pizza. PIC/ SURESH KK

## THE 'BIGGEST' PIZZAS BY THE SLICE IN TOWN AT RAY'S IN BANDRA

The Pizza By The Slice was created for the New Yorker: Someone always on the go. This is also why if you drop by this tiny café in Bandra and ask for any of their pizza-by-the-slice options, you have the guarantee of your pizza being served in under-10 minutes, about the time it takes for the cheese to melt. The three-fourth-par-cooked pizzas are 'cut' from a 16" 'regular' pizza that makes it easier for you to "fold and stroll" or eat on the go.

Options include Original Cheese (Rs 90), Mumbai Masala (Rs 95) that's topped with a generous sprinkling of

an Indian spice blend made with over five spices, the Grilled Chicken (Rs 145), the Ray's Special (Rs 145) with pepperoni and the Prosciutto (ham) (Rs 170). All options can be made using a whole-wheat base as well.

**FOR** Prices start at Rs 90

**AT** Ray's Café and Pizzeria, 133 Hill Road, Gazebo House, Bandra (W).

Call 26451616/ 1818

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