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**Lily Gilmore**  
What makes a pizza a pizza, is that you need to have your crust, sauce, and cheese, anything else is optional.



**Edward De La Rosa**  
What makes a pizza a pizza, is if it doesn't taste like cardboard.  
*by Allie Dorsey*

# Pizza Pandemonium



Here's where you need to get your next slice of pie

**Ash Thomas**  
Editor in Chief  
@NotActuallyAsh

When deciding what tasty treat or delightful drink to review for the newspaper's print edition, I had to find something that is widely appreciated, comes with variety from place to place and is good at any time of the year. Joined by fellow editor and staff member Jessica Blakeley, we made a day of pizza picking to bring you the best of the best pizzerias in the area.



Crust: ▲▲▲  
Toppings: ▲▲▲▲  
Atmosphere: ▲▲▲▲  
Service: ▲▲▲▲  
Price: ▲▲  
Total: ▲▲▲

## The Rock: 9" cheese pizza for \$10.75

One of the newer places around, located crosstown, right next to Wylie High School and attracting loads of attention from locals for its more eccentric atmosphere, The Rock is a restaurant running on classic rock 'n roll, from the way their pizzas are named after some of the most popular rock songs of all time to the 80's dive bar atmosphere completed with caved in brick walls and the neon signs. Their hand-tossed wood fired pizzas are what they're known for, and they definitely did not disappoint. Thick, doughy crust topped with melting mozzarella cheese, this pizza made for one of the sweetest I have ever tasted. The service was friendly, extremely fast and left me wanting to come back. The only possible downside to this restaurant is the price, which is worth it for a nice night out.



Crust: ▲▲  
Toppings: ▲▲▲  
Atmosphere: ▲▲▲  
Service: ▲▲  
Price: ▲▲▲  
Total: ▲▲▲

## Brooklyn's: 12" cheese pizza for \$11.24

Brooklyn's Old Neighborhood Style Pizzeria located in Firewheel has always been a favorite of mine, but in the heat of the moment compared to some other places in the area, Texas' little taste of early New York pizzerias let me down. Their hand-tossed with aged dough pizzas come in a variety of sizes including by the slice (do not underestimate a single slice of pizza here) for a very decent price. They feature a thinner, soft crust topped with homemade marinara sauce to bring together a classic taste. However, I found that the crust by itself wasn't anything special, a huge let down for a fanatic like me, and their sauce was so extremely seasoned it almost overpowered the taste of the rest of the pie. Their half self-serve process leaves servers unsure how to serve, and we weren't impressed with their customer service. That being said, the inside of the restaurant is all dressed up like old New York and provides a nice setting to enjoy a nice, fairly priced meal.



Crust: ▲▲▲▲  
Toppings: ▲▲▲  
Atmosphere: ▲▲▲  
Service: ▲▲▲▲  
Price: ▲▲▲  
Total: ▲▲▲▲

## Mogio's: 10" cheese pizza for \$7.99

Another favorite of mine, Mogio's Gourmet Pizza located in Murphy has never let the pepperoni drop. A small location often passed by for its simplistic look, Mogio's is by far our favorite on this list. Walking in, customers are instantly greeted and welcomed in by smooth jazz playing softly overhead. Classic Italian paintings line the walls and the neutral décor gives the restaurant an extremely comfortable, homey feel. Their pizzas draw the line between thick and thin crust with the most flavor in a pizza I've had in a long time. Traditional and family friendly, Mogio's is the perfect place for a piece of pizza. The incredibly nice staff tops it all off, making the experience a memorable one I'll have to repeat.



Crust: ▲  
Toppings: ▲▲  
Atmosphere: ▲  
Service: ▲▲  
Price: ▲▲▲  
Total: ▲▲

## Marco's: 10" cheese pizza for \$5.99

Save the best for last, right? Unfortunately not. Marco's pizza is a quiet, delivery based store located in Murphy that I was disappointed in the second I walked through the door. The game was playing on the television and the single man behind the counter didn't even look up when he gave us the blandest greeting ever. Their pizzas come with original classic crust or crispy thin, and we decided to go with the classic since we figured it's harder to mess up. We were wrong. The crust was so doughy it didn't even taste done all the way. The sauce was over seasoned and the cheese slid right off the pie. Prepare your napkins for a grease overload that will soak through any paper plate you put it on. 100 percent messy, you definitely get what you pay for when you go to Marco's.

## Best pizza in town is...

When all was said and done, it seemed that simple really was best. Mogio's didn't need the fancy signs or loud music to create an impressive pizzeria. Their pie did all of the work for them, and the atmosphere and staff only helped to make it better. When looking for a new pizza place nearby, I definitely recommend checking out Mogio's.