The Atlanta Journal-Constitution

WHAT'S NEW

Second Cherokee location a tasty testament to success



The 16-inch deluxe pizza has pepperoni, sau-sage, mushrooms, peppers, onions and chee



Spaghetti with meatballs and marinara; you can also get clam and other sauces.



The lasagna, loaded with cheese, is a perfect follow-up to antipasto.

By H.M. CAULEY

Diners in the Woodstock area may be familiar with Taste of Italy on Old Highway 5 that has been around since 2004. Now they'll find more of their favorites in a second Cherokee location. Owner Gino Schiano Moriello, who hails from Naples, Italy, recently opened a sisteroperation on Ga. 92.

The new building in the Shops of Woodstock seats about 40, with full service for lunch and dinner. The menu is heavy on classic Italian dishes, but it also offers a range of sandwiches and subs and desserts.

First, the pies
Although the extensive menu offers an array of options, it's the pizzas that get the most attention, Moriello said.

Moriello said.
"Our New York-style pizzas sell
the best, but we have a new one
that's also very popular," he said.
'I call it a 'bruschetta pizza' - it's
square, like a Sicilian, but not as
thick. I'd say it's halfway between a
New York and Sicilian, and loaded
with fresh Italian cheeses."
Other nies are topped with

with fresh Italian cheeses."

Other pies are topped with veggies, a variety of meats, fresh tomato sauce and garlic and white ingredients (ricotta cheese, garlic and mozzarella). They're served in 14- and 16-inch sizes, or in a 15-inch Sizilhan square version. Prices range from \$11.95 to \$10.95.

Among the entrees, Moriello's homemade lasagna hits a home run with diners who dig into the layers

TASTE OF ITALY

- ➤ Where: 8265 Highway 92, Woodstock, 770-928-3764
- ➤ Signature dishes: Bruschetta pizza, lasagna
- ➤ Entree prices: \$6.50-\$19.95
- ➤ Hours: 11 a.m.·10 p.m. Mondays Thursdays: 11 a.m.·10:30 p.m. Fridays-Saturdays; noon-9 p.m. Sundays
- > Reservations: Yes
- > Credit cards: Yes
- > Web site: None

of beef, ham and cheeses. Baked ziti, manicotti and stuffed shelis also come out of the oven, along with egoplant, chicken or veal parmigiana. Other classics include cheese ravioli, tortellini, gnocchi, chicken Alfredo and spaghetti with meat, sausage or clam sauce.

Start with a traditional antipasto of meats, cheese and vegetables, fried calamari or bruschetta. Beyond pasta, the menu runs through stromboli, calzones and hot and cold subs made from chicken, steak, veal, tuna, ham and

chicken, steak, veal, tuna, ham and

chicken, steak, veal, tuna, ham and salami.

Be sure to check out the desserts, imported from Italy. The selection varies but frequently features can-noli, tiramisu, cheesecake, a Black Forest cake and two gelatos.

From the beverage counter
It's all soft at the Taste, with
teas, coffees, fruit punches and an
assortment of sodas.



Savory ples and sandwiches galore are available on the menu. Try the stromboli or calzone, and don't overlook the desserts, like tiramisu and cannoli, imported from Italy.

Taste of Italy Featured In: The Atlanta Journal-Constitution August 7, 2008