

PIZZA

ZaccaZa!
Marko's
Pazzo's



Photo by Jessa Buchalter | If you can't stand the heat, stay out of ZaccaZa!'s oven.

ZaccaZa! in Traer Creek might be the newest pizza joint in town, but it's crave-worthy. A red sauce joint with a Chicago feel, sitting in the bustling room with the curved leather banquettes and the tin-tiled ceiling is part of the fun. Fueled by a coal-burning oven that gets hotter than blazes, literally, it's the real deal. They offer deep dish and thin crust, both exotic and domestic. Try the Napolitano with clams, or a deep-dish sausage extravaganza with a buttery crust and

little nibs of semolina to add texture. What's so great about pizza? "We grew up on it," said owner Paul Ferzacca. "It's bread, tomato sauce and cheese that 98 percent of everybody loves. It's easy to eat – it's comfort food."

At Marko's, the naked pizza is cheesy, and the Greek pie out of this world. "It's the crust that counts," said owner Mark Esteppe, who tosses pies most days. Pazzo's in Avon, Vail and Eagle is the cornerstone of

most local diets. A slice and a beer at the bar hits the spot for a quick bite, though their custom pies are always satisfying.

COOKIE

Vail Gourmet Cookie
Beaver Creek Cookie Wagon
Smiling Moose Deli

Barb Patai has been cookie-ing all her life. Her mother made wedding cakes, so she was destined to make a living in sugar. She and her partner, Michelle Jirenc, own a commercial kitchen in Lionshead where they bake their Vail Gourmet Cookies. On the lookout for a storefront, their concoctions can be found in some of the local hotel lobbies during apres ski hour. For the canine in your life, you can buy one of their gourmet dog bones at Slifer Designs in Edwards. They distribute through their web site,

vailgourmetcookieco.com. "Everything is baked fresh to order," said Jirenc. The Dark Mogul is our most popular cookie, a combination of chocolate, toffee and macadamia nuts."

At the Beav', you know it's time to call it a day when you start smelling the goods... baked goods, that is. The cookie wagon sets up shop at the bottom of the escalators, and they don't roll away until every last free cookie is gone. Chocolate chip's the best, especially with a little swig of hot chocolate. "Our

cookies — there's no recipe like it," enthused Kevin Sloane, co-owner of Smiling Moose Deli. "Chocolate chip cookies are hands down the most popular comfort food, though our white chocolate macadamia nut cookie is pretty popular. The problem we have down here is we bake them all day long, and someone on the staff always grabs one off a tray fresh out of the oven. They slice it up, and people eat it, so by the end of the day one person has put away about six cookies." That's a pretty good recommendation.

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