

## *EVO Pizzeria*

Pizza

Inexpensive (\$7-\$12)

Casual

North Charleston, 1075 E. Montague Ave.

(843) 225-1796

evopizza.com

Serving Lunch, Tues.-Fri., and Dinner, Tues.-Sat.

EVO began life as a mobile wood-fired pizza oven that owners Matt McIntosh and Ricky Hacker would bring to Park Circle Coffee & Cream on Wednesdays and the downtown farmers' market on Saturdays. Two years later, after gaining a reputation for the freshest artisanal pies in the area and a loyal clientele, they opened up EVO Pizzeria at Park Circle. Extra virgin olive oil, the inspiration behind EVO's namesake (Extra Virgin Oven), graces almost every dish in the restaurant from a regularly-appearing special, the organic creamy cauliflower soup, to their housemade focaccia panini. EVO's delicate, bubbly, and perfectly charred pizzas come minimally garnished with only the finest local and seasonal ingredients around. Try the pistachio pesto pizza, dripping with delicious goat cheese, mozzarella, and crème fraiche, and their dollar-a-slice goat's milk fudge with peanut butter from Split Creek Farm. And you can't be a meat lover in Charleston if you haven't taken the Pork Trifecta challenge, eating two pies with housemade sweet sausage, pepperoni, smoked bacon, house mozzarella, and red sauce. Now that's a worthwhile challenge. —*Alison Sher*