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**Pizzeria da Marco Announces the Opening of the  
Authentic Neapolitan Pizzeria With Free Pizza on Monday, May 16<sup>th</sup>**

Bethesda, MD, (May 10, 2011)— Partner/General Manager Alessandro Ferro is pleased to announce the May 16th opening of Pizzeria da Marco, a new neighborhood Neapolitan pizzeria at 8008 Woodmont Avenue in Bethesda. Guests of the 5,000 square-foot, 130-seat restaurant can look forward to free pizza for those who dine on opening day from 5 PM to 10:30 PM, and a 50% discount on all pizza purchases from May 17-31. This special savings is limited to one pizza per customer, and only applies during this preview period during lunch and dinner service. Pizzeria da Marco will be the first pizzeria in the Washington area to have a 4,500-pound handcrafted, SF Allestimenti brick oven, <http://www.sfallestimenti.it/> created by Stefano Ferrera, which cooks pizzas in 60 seconds at a temperature of 900 degrees.

Italian born Chef Dino Santonicola has been tapped to run the kitchen at Pizzeria da Marco. Born and raised in the Naples, Santonicola began his career at age thirteen working at a neighborhood pizzeria. Over the years he has worked in some of the top pizzerias throughout Naples including the renowned Fiorenzano Pizzeria and Brandi Pizzeria. In 2004 Santonicola moved to Seattle, Washington to open Via Tribunali pizzeria. Then he left to start designing pizza kitchens for other Seattle pizzerias in 2008, including Ristorante Picolinos and Mamma Melina, before relocating to Washington, DC in October 2010 to join Pizzeria da Marco.

Santonicola's menu will focus on authentic, ingredient driven Neapolitan 12-inch pizzas and the pleasures of Mediterranean dining. The double zero flour for a lighter crust, Buffalo mozzarella, and organic San Marzano tomatoes he will incorporate into his creations are all imported from Naples, Italy. The *Marco* with tomato sauce, smoked

*Mozzarella, mushrooms and sausage* and the ***Bianca*** of fresh *Mozzarella, Gorgonzola ricotta, basil and baby arugula* are two of his 12 pizzas specialties on the opening menu. He will also make calzones and offer seasonal salads, charcuterie, Italian cheeses and house-made gelato along with traditional Italian sweets such as Tiramisu and Budino al Caramello. Prices range from \$6.50 to \$9 for salads, \$11 to \$14 for antipasti selections, \$8.50 to \$13 for signature pizzas and \$6-\$8 for desserts.

The beverage program at Pizzeria da Marco will offer a selection of lesser known, great value Italian red, white and sparkling wines from various regions of the country. Over 45 wines will be available by the bottle along with 12 wines by the glass. Prices range from \$6 to \$12 for wines by the glass and \$22 to \$60 by the bottle. Nine beers will also be available by the bottle and four on tap: Peroni, Miller Lite, Bass Ale, Sam Adams Boston Lager.

GTM Architects coordinated with Alessandro Ferro to transform the space into an Italian pizzeria. Architectural details include exposed brick, iron chandeliers, mosaic tiles and the custom SF Allestimenti brick oven. The restaurant's color scheme reflects a palette from Tuscany with splashes of olive green, warm orange and crisp blue. Two semi-private dining rooms are available for private parties. One can seat up 12 guests and the larger room can accommodate 30. An outdoor patio will also be available during the spring and summer months (weather permitting) with seating for 26 guests.

Pizza da Marco will only accept reservations for large private parties and the neighborhood has ample public parking options and is walking distance from the Bethesda Metro station. The hours of operations are as follows: Sunday thru Thursday from 11:30 AM to 10:30 PM; Friday and Saturday from 11:30 AM to 11:30 PM. For more information, please call (301) 654-6083 or visit the website at [www.pizzeriadamarco.net](http://www.pizzeriadamarco.net).

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