

## 2007 SF Bay Area Pizza Tour Core Judge Final Scores

Pizza		Crust				Texture				Flavor				Pizza Overall	Pizzeria Overall
		1	2	3	T	1	2	3	T	1	2	3	T		
NEAPOLITANO (TRADITIONAL ITALIAN WOOD-FIRED)															
A16	N/A														<b>N/A</b>
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Pizzaioolo	margherita	3.0	4.0	4.6	11.6	4.5	4.5	4.6	13.6	4.8	4.7	4.6	14.1	39.25	<b>75.05</b>
Pizzaioolo	butternut/gorgonzola/onion	3.5	3.8	4.5	11.8	4.0	2.0	4.5	10.5	4.8	4.0	4.7	13.5	35.8	
NEW YORK STYLE (NEW WORLD NEAPOLITAN/SICILIAN)															
Gioia Pizzeria	formaggio	4.0	4.5	4.4	12.9	3.5	4.2	4.4	12.1	5.0	5.0	4.8	14.8	39.8	<b>77.85</b>
Gioia Pizzeria	funghi	4.0	4.5	4.4	12.9	3.8	4.0	4.0	11.8	5.0	4.2	4.2	13.4	38.05	
Arinell's Pizza	neapolitan plain	3.0	4.8	4.1	11.9	4.0	5.0	4.8	13.8	4.0	4.3	4.2	12.5	38.2	<b>76.4</b>
Arinell's Pizza	sicilian plain	1.0	0.0	3.2	4.2	0.0	0.0	2.9	2.9	1.0	0.0	2.5	3.5	10.6	
CHICAGO STYLE (DEEP-DISH)															
Zachary's Pizza	spinach/mushroom	3.0	4.0	4.2	11.2	4.0	3.0	3.8	10.8	3.0	3.0	3.3	9.3	31.3	<b>62.6</b>
Zachary's Pizza	super veggie	3.0	3.0	4.1	10.1	2.5	1.5	3.5	7.5	1.5	1.0	3.4	5.9	23.5	
Little Star Pizza	little star (spinach/ricotta)	2.5	2.9	3.3	8.7	3.0	2.5	3.4	8.9	3.8	2.8	3.8	10.4	27.95	<b>55.9</b>
CALIFORNIA STYLE															
Arizmendi San Pablo	spinach/zucchini/feta	3.5	2.0	3.8	9.3	3.5	3.0	3.8	10.3	3.8	3.3	3.8	10.9	30.45	<b>62.9</b>
Pauline's Pizza	pesto	4.0	3.5	4.0	11.5	3.0	3.5	4.4	10.9	4.0	3.0	4.5	11.5	33.9	<b>76</b>
Pauline's Pizza	swt potato/feta/parsley/chili	5.0	5.0	4.5	14.5	5.0	4.3	4.2	13.5	5.0	4.5	4.6	14.1	42.1	

These are raw results of core judging in the 2007 SF Bay Area Pizza Tour. (Scores for Arinell's and Zachary's have been adjusted by removing the score for a lower-scoring pizza which, in the judges' opinions, both significantly skewed the overall pizzeria score and made it more difficult to compare fairly within its genre—Gioia serves only Neapolitan slices and the judges sampled only one classic/traditional pie at Little Star. Arizmendi's score was adjusted upward slightly to compensate for a perceived off day in pizza craftsmanship there on the day of judging.)

Although the judges did not select a champion pizzeria for each genre or compare all 7 pizzerias or 12 pizzas head to head, it is worth noting that the overall scores for Chicago, California, and New York styles fall into 3 non-overlapping ranges, and that the clearly-preferred top 4 of the 7 pizzerias all scored in the very narrow range between 75 and 78 points out of 90.