



NEWSLETTER

AUGUST 2022

Welcome to our inaugural Salvito's Pizza Bar newsletter!

For those interested in what happens on the other side of the shop counter, we've decided to put together a bi-monthly newsletter covering a range of topics in our pizza world. With so much happening since we opened, this is a way of letting our customers know what's going on behind-the-scenes.

We have to begin by thanking friends and family, our Salvito's team, our suppliers and partners, and the many hundreds of customers who have supported us over the past two years. This has been a wonderful journey for our extended family and a project we have been enjoying immensely. We hope you've been enjoying it too.



In recent months we have seen a major upgrade in our kitchen equipment including the replacement of our oven with an American made Blodgett conveyor pizza oven. Blodgett have been making industrial ovens for over 175 years and manufacture from their base in Vermont, Virginia. Our new oven brings greater consistency and productivity to the business and on a busy night it allows us to produce one of our giant pizzas every 80 seconds. Our goal is to have your pizza ready for pick up within 10 minutes of ordering.



NEW PRODUCT IN STORE

We now stock frozen Margherita pizza bases as a new product and these are available now.

Customers can take home a frozen pizza base and either reheat as is, or add their own selection of toppings to make a Salvito's pizza at home. These are 2/3rd size of our giant slabs, rectangle in shape, and for \$20 will bring you our famous Salvito's crunchy base at home! Yum!!

We hope you enjoy our newsletter and look forward to seeing you again soon. Ciao

MEET THE TEAM



Vincenzo Parlane

Vinnie (Vincenzo) Parlane joined the Salvito's Pizza Bar team in June last year but he has been part of our extended family and pizza making team with us at Club Italia for many years. Vinnie works two part time jobs while still in year 12 at Nelson College and his long-term dream is to become a professional pizza maker. One day Vinnie... all this could be yours!

Vinnie is one of these guys who always arrives to start his shift early and is the last person standing after cleaning at the end of the night. A great sense of humour, a shared interest in grand prix motor racing, and an awesome travelling companion. We are very lucky to have Vinnie as part of the team. Thank you, Vincenzo!

Shipping and Freight Pressures

We have not been excluded from global price adjustments and have seen the price of ingredients steadily increase since we opened two years ago. Our Italian Caputo flour has gone up by 70% in that time, mozzarella 24%, and our tomato pulp a staggering (and eye watering) 95% - with our importer advising that more price rises are coming. These core products are used in significant quantities on virtually all pizzas – and these are just a few examples. As a result, a price increase will be introduced from 1st August. The good news is the price of our Margherita Pizza will not change and most of the increase will be seen in the cost of upgrading to combos and charging for extra toppings. We thank you all for your understanding and continued support.



PRODUCT UPDATES

Nonna Maria's Frozen Pasta range has taken on a life of its own and it's been great having Salvi and Vito's Nonna helping us in the kitchen. What started off as a weekly visit to the pizza bar doing minor tasks has turned into a full-scale frozen pasta production line. Nonna Maria comes in every Friday morning and will be sharing the love and her traditional cooking from week to week. Watch this space.

MEET THE FAMILY



1st left front row

FRANCESCO (FRANK) GARGIULO

The disapproval of the Catholic Church over a cross-faith marriage and a decades long estrangement from the church wasn't enough to beat the tight knit Gargiulo family. Born in Sorrento on the Amalfi Coast near Naples, Francesco (Frank) arrived in New Zealand as a 16-year-old in 1912.

It wasn't long before Frank was to later meet and marry his English born (and Church of Christ) bride Ethel (May) in 1916 and by the 1920's they were living at their family home in Nile St with a tomato crop of some 18,000 tomato plants.

Together Frank and May had ten children and while many of our photos get interest from modern day ancestors, none more so than Frank Gargiulo.

FROM THE STOREROOM

Nduja Paste and Frank Garg's Calabrese Pizza



As someone famous once said "Nduja deserves to be popular because it is fiery-hot and piggy, which are two very good things together..."

Nduja is another of Italy's peasant foods. Nduja is a soft, spreadable fermented pork salami, spiked with fiery Calabrian chilies and a perfect accompaniment in our Frank Garg's Calabrese pizza. The exact origins are disputed, but if you're looking for the birthplace of Calabria's famous salami, wind your way down into the southern boot of Italy as this is the heart of nduja country and the birthplace of Calabria's spicy sausage.

PIZZA KITCHEN ESSENTIALS

The Daub Robocut Dough Divider.

Making dough balls is a permanent pastime during downtime shift hours. At one point we actually had a 'dough ball maker' as a job description for one of the team. But not anymore.... Our 345kg Daub Robocut2 takes any quantity of dough up to 20kgs into the round dividing chamber at the top and an automatic blade rising function then slices it into quantities of equal portions, using hydraulic pistons. This baby has made our lives a whole lot easier. Thank you Robocut!



SALVITO'S

PIZZA BAR

EXPERIENCE IT FOR YOURSELF



IT'S ALL IN THE NAME

In 1889, King Umberto from France along with his wife Queen Margherita visited Italy and after stopping in Naples they asked to try different varieties of pizzas. It was a local Pizzaiola called Raffaele Esposito who created a special pizza with red tomato sauce, white mozzarella cheese and green basil leaves as these were the colours of the Italian flag. The Queen fell in love with the combination and taste and this is how the famous 'Margherita' Pizza was born. We are very grateful for our distant cousin Raffaele's quick thinking although if we were around in the day, the pizza would have been better shaped as a large rectangle....

CONTACT US

pizza@salvitos.nz

Ph 03 922 9869

After hours 021 495 617

UPCOMING NEWS AND EVENTS

A new Point of Sales till and ordering system comes on-line on 1st August. This will (finally) allow customers to order a full range of stock options, including extra toppings, as well as taking advantage of our extensive range of imported ingredients. The new system will allow on-line customers to send orders directly into the kitchen and they can expect to pick up pizzas in 10 minutes flat.

As this is a completely new system, existing on-line customers will have to re-enter address and card details with their first order.



We are also introducing 'Half slab' pizzas as a new 'made to order' option

with a full crust and the complete range of 50/50 combos available. Watch this space.

Most customers won't know that we offer a 're-heating kitset' for customers who want to have a Pizza party

at home Re-heating at home means you can get your pizzas ready as you need them, and they also retain that great Salvito's pizza crunch keeping them perfect for every mouthful. Ask about our pizza stones and pizza cutter available on loan when ordering for your next pizza party.