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Best of Cleveland 2014: Extreme Pizza

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You'll never look at a pepperoni pizza the same way after digging into one of **A Slice Above's** almost-too-crazy-to-eat pies. For more than 20 years, owner Donald Bersacola has been dishing out creations such as the Nacho Pizza (\$14-\$16.50) layered with creamy cheddar and salsa, seasoned taco beef, jalapenos and finished with a fiesta of tortilla chips. We love tackling the Bacon Cheeseburger (\$17-\$21), a menu original, loaded with whole hamburger patties, ketchup, mustard sauce, American cheese and bacon. While Bersacola comes up with the ideas for the more than 20 specialty pies, sometimes he stumbles on a new twist. Example: The Honey Bee (\$12.50-\$15.50) is a combo of honey, ham, bacon, white cheddar and mozzarella. After originally using honey-baked ham, he tried drizzling honey instead. "People wouldn't think honey would be good on a pizza, but it is," he says. "The honey and the sweet and saltiness of the ham and bacon sort of yin and yang together." 8788 Pearl Road, Strongsville, 440-826-1300, aslice-abovepizza.com