

AS SEEN IN

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THE PIZZA CAROUSEL

By Charles Marcanetti

So, my dear readers and friends, I've done it again. I have discovered a great family Italian restaurant. Of course this one has been owned by its creator in the same location for 21 years. Still, knowing me (so quick on the up take), that's not bad.

The Pizza Carousel in Pine Ridge Square in Coral Springs is remarkable in more than a few ways. As I said, it's owned by Rami Krispin since he started it 21 years ago and it has never changed locations. But, it also has its very own double purified water system for all cooking and drinking purposes and it has no fried food. The pizzas are made using only skim milk cheese. I'm not nearly finished. For his chicken wings he uses "yellow" chicken. What's the difference, you might ask? Well, as I learned, yellow chickens are fed corn and aren't allowed to eat anything else that white chickens may eat, even some pretty disgusting things. So the meat of these chickens is sweet beyond belief...and incredibly tender. Then, Rami makes his very own breading, from scratch. And, since there is no frying in this great restaurant, the wings are baked in a very hot oven and allowed to sizzle in their own juices, heightened by Rami's own spice blend. These wings are ahead of the competition; and this is an Italian restaurant.

More remarkable is that his daughter, a young woman who literally grew up working with her dad, is still serving Pizza Carousel's patrons despite being a full-time graduate student. Emily is as popular in this area as is her dad. The customers, even the new ones, are old friends, familiar with the goings-on of the Krispin family and allowing the Krispin family to share in their stories, as well. It's amazing...a real family running a real family restaurant. It is as informal as you can imagine. It is bright, cheery, and wonderfully clean and, though seating approximately 50 people, is never too busy to be welcoming and fun.

We had crispy pizza. (Pizza ranges from \$8.95 for plain, 12 inch, to \$18.95 for Carousel Super, 16 inch; of course you can add more items for \$1.50/12inch to \$2.50/16 inch.) The pizza was great. It was sweet, crispy, moist, light and flavorful. It has no competition in the area.

I sampled the tuna fish. It was made with just the right amount of mayonnaise. It was solid white and uncluttered by fillers such as celery or onion or bread (yes, bread is sometimes used to fluff up the tuna...but not here).

Then I ventured into Steve's Special Steak and Cheese Stromboli (\$9.95, small [it ain't small] and \$14.95, large [very]). It was as good as I've ever tasted Stromboli and, if you're looking for a hand held (you can use a knife and fork, if you choose) meal, this is it.

We knew about the Pizza Carousel's famous meatballs (see related article in this issue) but I ordered them anyway. Wow! Perfect! Just perfect, and there is no recommendation I can give more favorably than saying they'll knock your socks off.

Being a Greek aficionado I was curious to sample the Gyro Salad (\$8.95) ("Gyro" pronounced "hiro" or "heero" in Greek). The lamb was excellent; spiced not too peppery and not too salty, rather smooth and textured to feel like a soft delicacy as opposed to an overpowering lead item. The feta cheese was light and for a salty cheese was actually not too salty. I loved it.

The Combination Dinner of One Manicotti, One Shell and One Ravioli (\$10.95) was great...large, well-stuffed pasta specialties sitting in a delicate garlicky sauce. If you're a pasta/cheese lover you're certain to find this dish a great treat.

There you have it. A totally casual family restaurant...better than any of its competitors...newly discovered by this reporter...and now my new favorite eat-in-it-every-day-restaurant whenever you're in Coral Springs. It'll happen to you, too.

The Pizza Carousel is located in Pine Ridge Square, 4619 N. University Drive, Coral Springs.

(P) 954-344-2717, Open 7 days a week,
M-Thurs., 11 a.m. to 9:30 p.m.,
Fr-Sat., 11 a.m. to 10 p.m.,
Sun., 4 p.m. to 9 p.m.

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