



PIZZA + BEER: A MATCH MADE IN CARLSBAD

WHETHER YOU'RE WATCHING A GAME OR GETTING TOGETHER WITH FAMILY, THIS IDEAL PAIRING TASTES EVEN BETTER AT LOCAL RESTAURANTS.

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Carlsbad is our home and we are proud of its gorgeous flower fields, killer surf breaks and enough craft breweries per square mile to make you wonder if the water here is secretly hops-flavored. But somewhere between the beach cruisers and the sunset yoga sessions, this town quietly became a legitimate pizza destination, too, and we aren't mad about it.

There's a reason pizza and beer have been best friends from the beginning. One's cheesy, saucy and

a little indulgent. The other's cold, crisp and always ready to cut through the richness. Put them together and you've got the kind of meal that turns a Tuesday night dinner or a Sunday afternoon watching the NFL into an event, especially if you're still in your flip-flops from the beach.

We rounded up eight of Carlsbad's best pizza spots and asked them to show off: their signature pie, their go-to beer pairing and what makes the combination worth the extra walk on the beach tomorrow.

Gregorio's: THE CHICKEN PARMIGIANA PIZZA + PERONI NASTRO AZZURRO

Some restaurants chase trends. Gregorio's has spent 35 years perfecting the same New Jersey Italian-American classics, and why mess with a good thing?

THE PIZZA: Gregorio's Chicken Parmigiana Pizza takes everything you love about chicken parm and flattens it into pie form. The pizza sauce is a combination of house-made pizza sauce and slow-simmered tomato sauce topped with crispy breaded chicken, mozzarella and a generous shower of fresh Parmesan.

THE BEER: Gregorio's pairs this pizza with the Peroni Nastro Azzurro on draft, a premium Italian lager imported straight from Italy. Its crisp, clean finish slices right through the decadence of the chicken and double sauce.

THE VERDICT: Thirty-five years, two sauces and an Italian lager doing exactly what it was born to do. Some traditions don't need reinventing; they just need a really good crust underneath them.



300 CARLSBAD VILLAGE DRIVE, SUITE 208
760.720.1132 | GREGORIOSRESTAURANT.COM

2051 Cucina Italiana: THE CRUDO AND RUCOLA + MENABREA

In Italy, pasta is sacred and you don't mess with grandma's recipes. Pizza, on the other hand, is where the fun happens.

THE PIZZA: 2051 Cucina builds its crust with Pinsa flour, a Roman import that blends rice, wheat and soy flour, along with water dialed in to a very specific pH. The dough rests for three full days to hit peak fermentation, resulting in a crust that's shockingly light thanks to an 80% hydration level and minimal gluten. On top sits tomato, mozzarella, arugula and Prosciutto Crudo di San Daniele imported from Italy.

THE BEER: Alongside it, savor a bottle of Menabrea, the high-end Italian lager served in a glass rather than the usual can. Crisp and clean, it lets the prosciutto and arugula remain the stars of the show instead of fighting for attention.

THE VERDICT: Three days of dough, imported prosciutto and a lager poured in glass. These pizzas would make the owners' Italian ancestors proud.



2051 PALOMAR AIRPORT ROAD, SUITE 175
760.814.2120 | 2051CUCINAITALIANA.COM

Vigilucci's: THE DIAVOLO ROSSONERO + MENABREA

Some pizzas play by American rules. This one plays by Napoli's—just be quick, because it's a lunchtime-only affair.

THE PIZZA: Vigilucci's makes its dough with Caputo "00" flour, with roots in Naples dating back to 1924. The crust is hand tossed and baked in a wood-burning brick oven for that authentic char and chew. The "00" flour isn't enriched like standard American flour, which makes it easier on gluten-sensitive guests (though it still contains wheat, so it's not gluten-free). The Diavolo Rossonero tops that crust with a house-made sauce and imported Italian ingredients sourced for maximum authenticity—no shortcuts, no substitutions, just the real thing. Catch it on the menu at Vigilucci's Market Lunch & To-Go location, served until 3 p.m.

THE BEER: Riding alongside it is the Menabrea, a premium Italian lager that fits Vigilucci's all-in commitment to authenticity.

THE VERDICT: A 1924 recipe, a wood-fired oven and a Menabrea to wash it down. Vigilucci's isn't just serving lunch, it's serving a permission slip to take a long one.



2943 STATE ST., SUITE 102
760.434.2500 | VIGILUCCIS.COM

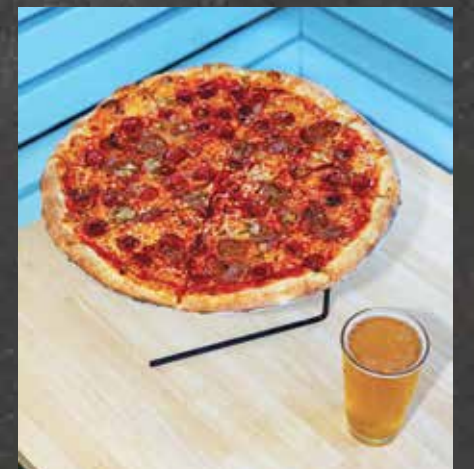
Corner Pizza: THE KILLER BEE + BURGEON TREEVANA WEST COAST IPA

Some pizzas try too hard to impress you. The Killer Bee just wants to bring the heat and local flavor and make your pizza experience a memorable one.

THE PIZZA: Corner Pizza's whole philosophy is community first. It's a neighborhood spot built for families and friends, slinging New York, Brooklyn-style thin crust with a three-day dough fermentation. The most popular pie, the Killer Bee, layers red sauce, mozzarella, pepperoni and soppressata with rosemary, a touch of gorgonzola and a drizzle of chili honey for that perfect sweet-heat finish.

THE BEER: The most popular draft pour is the Burgeon Treevana West Coast IPA, though an Italian pilsner from Artifex or a Honey Ale from Duckfoot round out the lineup as go-to pairings for any pie on the menu.

THE VERDICT: Hand-tossed dough, a pizza with a sting and a beer list that doesn't miss.



2628 GATEWAY ROAD, SUITE 120
442.232.6191 | CORNERPIZZA.COM

Roosevelt Pizza: THE LLARIOS PIE + BURGEON TREEVANA WEST COAST IPA

Some pizzas play it safe. The Llarios Pie is not one of them.

THE PIZZA: Roosevelt Pizza's philosophy is refreshingly simple: nail the crust, nail the sauce, then let good ingredients do the talking. No gimmicks required. But the Llarios Pie can't help showing off a little with house-made tomato sauce and mozzarella, while ham and pepperoni bring the salty and savory to the forefront. Then Roosevelt Pizza went rogue on the Llarios by adding a smattering of Hen of the Woods mushrooms for an earthy and rich flavor.

THE BEER: To wash that pizza down, order the Burgeon Treevana, a West Coast IPA brewed just down the road right here in Carlsbad. It's one of Roosevelt's bestsellers for the hoppy bite that cuts clean through the richness of the pie.

THE VERDICT: Local beer, local pizzeria and mushrooms doing their best impression of a forest floor. Carlsbad, you're spoiling us.

3067 ROOSEVELT ST.
760.730.9105 | ROOSEVELTPIZZERIA.COM



Pizza Port: THE ROMA + SWAMI'S IPA

With the Roma, Pizza Port decided to throw everything at the wall, and somehow it all sticks perfectly.

THE PIZZA: The Pizza Port team's whole ethos boils down to one thing: ensure customers leave happy, every single time, without ever taking themselves too seriously along the way. That philosophy shows up in the Roma, the self-proclaimed "everything" pizza, loaded with pepperoni, sausage, Canadian bacon, salami, mushroom, onion, green pepper and black olive. It has more toppings than anything else on the menu, but instead of feeling chaotic, all those flavors play off each other so every bite delivers the full combination at once.

THE BEER: Pair it with Swami's IPA, Pizza Port's flagship West Coast IPA, with notes of citrus and pine that cut right through the Roma's toppings.

THE VERDICT: A pizza with everything, a beer perfected since '92 and a philosophy that boils down to "Don't take yourself too seriously."

571 CARLSBAD VILLAGE DRIVE | 760.720.7007
2730 GATEWAY ROAD | 760.707.1655 | CORNERPIZZA.COM



The Camp Store: THE VOLTERRA + BURGEON PISTIL PILSNER

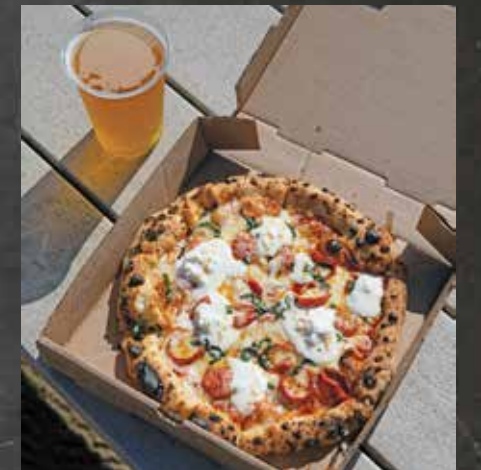
Steps from the waves, The Camp Store is proof that great pizza doesn't need four walls and white tablecloths. All you need is a good crust and a killer view.

THE PIZZA: The Camp Store's Neapolitan-inspired pies start with fresh dough proofed for a full 24 hours, resulting in a crust that's light and airy. Every pizza sauce is made in-house, and every pizza is cooked to order in a newly upgraded rotating stone oven, which keeps things consistent even when the beachside crowds roll in. The standout is the Volterra, which layers marinara, mozzarella, pecorino romano and pepperoni with fresh basil, creamy stracciatella cheese and a drizzle of hot honey.

THE BEER: Pair it with Burgeon Pistil Pilsner, one of Carlsbad's most beloved local craft breweries, for something lighter and easier to sip beachside. The Burgeon plays nicely with the Volterra's mix of sweet, salty and savory.

THE VERDICT: Ocean views, a 24-hour dough proof and hot honey doing unexpected things to a pepperoni pizza.

7201 CARLSBAD BLVD.
808.769.2151 | THECAMPSTORE.COM



Knockout Pizza: THE PEPPERONI + KNOCKOUT BLONDE ALE

No frills and no funny business happening here. Just a straight-up New York pie done the old-school way.

THE PIZZA: Knockout Pizza isn't interested in reinventing the pizza wheel. Its philosophy is simply to perfect the traditional NY-style pie. The pizza process starts with the dough, which gets a 24- to 36-hour proof and avoids fillers like sugar, eggs or oil. On top is a good old-fashioned cup-and-char pepperoni that crisps and curls up at the edges.

THE BEER: The Knockout Blonde Ale pairs nicely with the NY pepperoni pizza because it is light, easy to drink and made locally by a craft brewery Knockout's partnered with for over 15 years.

THE VERDICT: No-nonsense pizza with a perfectly proofed crust, pepperoni that brings the heat and a beer that's been riding alongside for 15 years.

2937 CARLSBAD BLVD.
760.434.4468 | KOPIZZA.COM

