

Sauce Restaurant Introduces New 'LES Pizza' Takeout Window on Allen Street

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Sauce introduced a new grab-and-go pizza concept at its Lower East Side restaurant yesterday. Their take on thin-crust pizza, dubbed **LES Pizza**, is dispensed through the window of 78 Rivington Street, and available 5pm to 12am daily. Delivery is also an option, via Seamless.

The so-called pizza window just off the kitchen on the Allen Street facade.

Sauce owner Adam Elzer, who purchased the establishment (with partner Shane Covey) from founder Frank Prisinzano last year, settled on thin-crust style for LES Pizza. Specialty pies are featured daily both at the window and inside Sauce proper. For instance, the "Blanco Pie" with fresh mozzarella, parmesan, ricotta, pecorino, kale, and truffle oil, or the "Caprese Pie" with tomato sauce, fresh mozzarella, egg, pancetta, fontina, provolone, and truffle oil.



It goes without saying that the competition in Hell Square is fairly cutthroat. Between **Rosario's**, **La Margarita**, **Pizza Beach**, and the dollar pizza joints, plus **Trapizzino**, the bases are covered.

East Village restaurateur Frank Prisinzano opened **Sauce at 78 Rivington** back in **October of 2011**. Its original concept included a sidecar butcher space run by Tiberio Custom Meats. That relationship ended two years later, and the back room became a permanent dining area.

And before Sauce, it was **Kampuchea** and **Bun & Co...**