

SEEKING PRIME SOUTHERN CALIFORNIA SITES

ESTD CALIFORNIA
NAPIZZA
72hr. RISE | PIZZA AL TAGLIO | NO DO. FLOUR
SLOW BAKE | ORGANIC



OPERATOR SUMMARY

NAPIZZA brings authentic Italian pizza al taglio to the fast-casual dining experience with high quality healthy pizza and salads. Pizza al taglio is the root of authentic Italian pizza “by the cut” and is defined by its high quality ingredients, long-leavening dough, exquisite craft and skill, and unique preparation and baking of the dough. NAPIZZA exemplifies the high quality Italian tradition and healthy eating by using the freshest farm to the table organic ingredients directly from their exclusive relationship with local farmers. The pizza itself is created using a unique flour blend and 72 hour baking process that breaks down sugars, providing a healthier, lighter, and crispier pizza. The fresh, high quality, ingredients and unique baking process provides diners delicious and healthy pizza just as it was intended when pizza al taglio first became famous in Rome.

BUILDING

Approximately 800-1,500SF (1,200SF Ideal)

TRADE AREA CRITERIA

Upscale urban neighborhoods with high daytime population and high pedestrian traffic areas. Street visibility.

DEAL STRUCTURE

Lease Term of 10 years + Options

AREA SEEKING SITES

Coronado, Gaslamp and East Village,
La Jolla Village



**LOCATION
MATTERS** 
RESTAURANT | RETAIL | BROKERAGE

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