

## Choice Cuts: Dining at Ah'Pizz and Samba Montclair

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By KAREN SCHLOSS-DIAZ  
COLUMNIST

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### Ah' Pizz

When we walk in the door at Ah' Pizz, we breathe a sigh of relief — every time. It's not just the warm way we're greeted by owner Michael LaMorte. It's that the food at Ah' Pizz just gets better and better, thanks in large part to the arrival last fall of Executive Chef Greg Lampariello, former executive chef at Terrazza in [Nutley](#) and a graduate of the New York Restaurant School.

From our POV, Ah' Pizz showcases robust, authentic, red sauce fare with style and substance. When we crave authentic Neapolitan pizza and the best eggplant rollatini around, it's our go-to choice.

Have you been there lately? The space has almost doubled in size, expanding to more than 100 seats and featuring a private party room. There's complimentary parking in the adjacent lot. The menu has expanded right along with the restaurant, with the chef presenting earthy and appealing specials such as short ribs with risotto, and osso buco with

smashed potatoes.

But when we go to Ah' Pizz, we tend to order the same old, same old — because it's so darn good. A Margherita pizza for our 8-year-old, one or two of the large fresh salads, the rollatini appetizer, fettuccine with seafood in an arrabiata sauce; maybe a second personal-size pizza with artichokes, olives, and anchovies. It's all about the wood-heated, 1,000-degree oven at Ah' Pizz, which cooks pizza perfectly in something like a minute and half. Man, I'm getting hungry.