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Crossroads pizza new berlin

(1) GREAT PIZZA OF 16 with 3 toppings of your choice (1) AIL ORDER (1) 2 LITRES OF COKE, 7-UP, PRODUITS PEPSI JUST \$23.99 Check out our traditional or special pizza section on the menu! We have submarines of ham with seafood and everything else! We now have 12 (SM) and 16 (LG) Frozen Pizza is available! Additional toppings available on request. See Frezzer for pre-made pizzas. Crossroads Pizza and Subs is also famous for the Sunday Hot Hammies! Sunday 8 a.m. M at 1 p.m. .M. Shortly after I started writing these blogs, I decided to use Google to find pizzerias in various Milwaukee suburbs or neighborhoods that I haven't visited often. One of the names that popped up was Crossroads II Pizza and Subs. Several places have appeared. One of the links had a high Yelp rating, so I decided to add this pizzeria to my list of places to visit. A friend and I recently visited Franklin's location, 11357 W. St. Martins Rd., because Yelp reviews indicated that there were seats available. This didn't seem to be the case in New Berlin, 13976 W. Beloit Rd., and I didn't want my pizza to lose its fresh oven taste and texture by bringing it home. Upon entering, we saw two tabletops with four stools each. A few other customers picked up takeover orders. Two large coolers filled with beer and soda stood along two walls, and a large menu board hung over the tables. Behind the counter were two young girls scrambling to answer the phone, make new pies, get finished pizzas from the oven and pack them with ... hot ham and rolls? In a pizzeria? Jenna Rozek, the manager of Franklin Restaurant, later explained that the building used to house a butcher shop that sold hot ham and buns on Sundays. It was a very popular item, so Crossroads II has maintained the tradition of Sunday going, and it sells itself out of it early every Sunday. Rozek has worked for Crossroads II for nine years and has managed the Franklin location for the past three and a half years. I asked about the name of the store, and she shared a bit of history. Just over 30 years ago, brothers Lenny and Gary Vandenboom opened Crossroads Pizza and Subs in Big Bend as a hobby. As I understand it, the New Berlin store was opened a few years later, and the Vandenboom brothers chose to split the companies into separate entities. Lenny Vandenboom kept the location of New Berlin and named it Crossroads II Pizza and Subs to help distinguish it from Crossroads to Big Bend. Mike Falk, who has been employed at the New Berlin site for more than 10 years, has teamed up with Lenny Vandenboom to acquire the 1999 and convert it into a second Crossroads II location. Vandenboom remains the sole owner of the New Berlin location, while he and Falk co-own the Franklin location. The same menu and recipes are used in both places. Other similarities between the New Berlin and Franklin locations include a cobbled exterior, large coolers keeping beer and soda cold, and both offer delivery and delivery. Only the Franklin location provides a couple of tables in its much larger lobby to eat. Neither location accepts credit cards. Cash or cheque are accepted payment options, and both locations have an ATM for the convenience of the customer. Aside from hot ham and buns, the Crossroads II menu includes 3-, 6- and 12-inch submarines, salads, appetizers, a baked chicken or cod dinner and pizza. Pizzas are available in 10-, 12-, 14- and 16-inch crusts. Cheese pizzas range from \$6.59 to \$12.99 with toppings ranging from \$0.75 to \$1.75 each. Gluten-free pizzas are also available on an 11-inch crust for \$7.99 plus \$1.25 per topping. Specialty pizzas are available on 12, 14, or 16-inch crusts ranging from \$11.89 to \$21.75 and include chicken ranch, buffalo chicken, BBQ chicken, vegetables, Hawaiian, and a taco pizza. While the gluten-free crust is purchased from a distributor, the other pizza crusts are made in the house from fresh dough. Crossroads II offers two pizza crusts: thin and hand-worn. My friend and I decided to have a sausage, pepperoni and pizza with fresh mushrooms on a thin crust, as well as a taco pizza on the homemade crust by hand. The thin-crust pizza came first. Cut into squares, the generous amount of cheese has been moved a bit, making the pizza a little more messy to eat than it turned out to be. The crust was crispy around the perimeter with a crunch cracker and had the charred look that I like to see on the edge of a thin crust. The rest of the crust was not charred. It has been cooked perfectly, although it may be useful to experiment with longer cooking times so that the center of the crust is not too soft of the fat of the sausage and pepperoni. This is common with very thin crusts, but some pizzerias have found a way to maintain the integrity of the center of the crust. I picked up the toppings individually, as I always do, to taste them and feel their texture. Pepperoni was crisp and sweet with a slightly salty and salty flavour. I enjoyed it, but I prefer spicy pepperoni on my pizza. The pieces of Italian sausage on this pie were among the biggest I've seen on a pizza. They were very generously applied and delicious, with a tender and juicy texture and a slightly spicy flavor. The sausage recipe was provided to Prize Steak Products in Milwaukee and made for Crossroads to their specifications. Customers can choose from canned or fresh mushrooms. Fresh mushrooms are always my preference. Sometimes mushrooms have a flavor that dominates meat fillings. Here, mushrooms allow the sausage and pepperoni to be the stars, while complementing them well. There was a very subtle kick to the sauce, which starts from a can as most do, but then gets Romano cheese and the Crossroads II spice mix. The sauce was a little thicker, probably from the cheese and since they start with sauce as opposed to a paste. Then there was the taco pizza. The first thing we noticed was the big mound of fresh lettuce covering almost the entire pizza. We looked for the best place to pick up the slices by lifting from the bottom and pulling the slices cut to the pie apart. The slices were large and heavy from generous amounts of toppings, so I used a knife and fork to start before getting the slice to a manageable size. The crust was crisp and slightly fluffy. Each slice was strong enough to hold the toppings without falling. The sauce was tasty with a slight kick to it from the taco seasoning added to it. Layers of cheese, seasoning ground beef, corn chips, diced tomatoes, onions and black olives are added before the pie is baked. Crispy grated lettuce is stacked just before serving. A little salty, a little sweet, a little spicy, a little crunchy, a little mellow and a lot of flavor. I was impressed and I will place this taco pizza as my second favorite behind Ricardo and Ricardo Riverfront pizza taco. I suggested that they apply tomatoes and black olives on top of the lettuce for a better presentation. That would mean adding them last instead of cooking them with the other toppings, but I think it would work well for them. Crossroads II lived up to the expectations I had based on what I read in the online reviews, which is not always the case. If you live in or near the southwest suburbs and haven't tried the Crossroads II pizza yet, I recommend you do so. After helping the family move, we all decided to pizza to reward us for finally finishing. Talk about luck, we were clueless for a good pizza in the new location. However, as we were driving past Crossroads, the parking lot was crowded for a perform... Place! so we took a chance and placed an order from the parking lot. We are so happy that we have done it. The pizza was ready in exactly 25 minutes, was hot and crispy when it arrived home 15 minutes later. But mostly, it was delicious, the ingredients tasted fresh and the toppings had just the perfect amount of each! This may not be the closest to my new family home, but the pizza is definitely worth a visit. They also have a freezer full of small and large pizzas available for purchase. We'll be back. The staff were super friendly, too! Plus It's refreshing to see a pizzeria that embraces the homemade aspect of it all. I take my children to watch the staff roll by hand and then throw away the dough. Everything is fresh and custom made. The staff are very nice and professional. The submarines are very plentiful and filled to the brim with meat. A little expensive, but why waste money on a chain when can have the quality this place brings. Brings. Brings.

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