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FOCUSING ON FOOD I LIKE TO EAT, RESTAURANTS  
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Friday, August 15, 2014

## Classic Houston: Barry's Pizza & Italian Diner



All the pizza wonks out there get into these arguments about Pizza over everything from Artisan to Chain, NY Style vs. Chicago, the lack of good/authentic \_\_\_\_\_ style pizza in the Houston area, how current trends are raising the bar/ruining pizza as we know it, etc. And let's see what kind of a throwdown will occur when three people can't agree on what toppings to put on a pizza. Makes my shake my head and roll my eyes. Many folks are still looking for genuine Chicago Deep Dish style pizzas in Houston. On the other hand the other styles--New York, Neapolitan,

and of course Sicilian are available all over, with many good local representations of them. While I love newer places like [Pi Pizza Truck](#), [Pink's](#), [Pizzeria Solario](#) and [Pizaro's](#) who do great Artisan, New York and Neapolitan style pizzas, classic places in Houston also have great pies as well. For me, the two definitive Houston classic pizzas are [Star Pizza](#) and of course [Barry's Pizza and Italian Diner](#). These places have history and longevity because they have created great memories for many native and long-term Houstonians, and they have put out a consistently great product that has hit the proverbial spot, especially when it comes to their Sicilian Pizza. One thing I always make sure when I'm covering Houston Restaurants is to not just showcase the great new places, but also to remind y'all of the great places that are pillars of the community and let new Houstonian's know about these places as well.

From their website:



Barry's Pizza and Italian Diner is a 125 seat Texas log cabin located at 6003 Richmond Avenue, five minutes from the famous Galleria. We are serving our third generation of customers! People who first came in as children with their parents are now bringing in their own children. Our wine list and draft beer selection offer our guests both a quality and price not found in other pizzerias. We offer our customers the opportunity to dine in our rustic Texas dining rooms, or sit out on our patio for an "al fresco" meal. Meals can also be picked up or delivered to our guests, either at home or at work. Barry's Pizza has been family owned & operated since 1983. We pride ourselves on consistently welcoming our guests with genuine old fashioned hospitality. Our loyal guests are the true secret to our success & we are honored to be serving our third generation of families! We're serious about our pizza! We hand-make each pie from the finest & freshest ingredients for truly outstanding quality & taste. 'It's in the cheese!' Our cheese is our own exclusive recipe, aged to perfection. Our

dough is made daily, both for hand-tossed & deep dish Sicilian. We take time to prepare a twice-risen deep dish, providing a lighter, more tender crust than our competitors. Our sauces are made daily with beautiful ripe tomatoes fresh-packed within hours of picking, providing that 'truly fresh' flavor. 31 years and counting is outstanding in a place as dynamic and changeable as Houston has been. I was craving a Sicilian pie and on top of that, they had [Saint Arnold's Bishop's Barrel 7](#) on this particular day too! So I hightailed it over to Richmond Avenue to revisit this Houston Classic!



The Barry's Special

One of the things I love about Barry's Sicilian style pizza is the crunchy outside yet soft inside of their thick, rectangular crust. It's hearty and satisfying. Another is their use of their house made sauce on top of the cheese and other toppings--gives it an extra robustness. Their toppings and cheese are simply magnificent, full of flavour and freshness. My two favourite pies are the Barry's Special (topped with Pepperoni, mushrooms, ham, bell pepper, onion & Italian sausage) and the Margherita (Olive oil, Roma tomato, garlic & fresh basil). They have [plenty of other great pies on their menu](#), which you can get either hand-tossed Neapolitan style or Sicilian style. And let's not forget great wine and beer choices that include the craft, micro and mass produced--everything to everyone's beer palate. They were also one of the early sellers of [Saint Arnold Beer](#), which gives them A LOT of cred beyond just their pizza.



Margherita Pizza with Fresh Basil

Growing up, I wasn't like most kids who just wanted plain cheese or pepperoni pizza. I always wanted the pizza with all the various meats and veggies. To me part of the joy of pizza is having a plethora of tastes, textures, sensations all on a cheese crust. The sausage on this pie is fennelly and a little sweet with pork. The mushrooms are meaty and give a nice umami feel. The bell peppers are fresh, a little crisp. This isn't any frozen reheated pie, this is the good stuff. **Grade: A** As I got older, I developed an appreciation for other pies, including some that are simple, elegant and yet so tasty. I'd never had a Margherita Pizza before I'd moved to Houston in 1991. At first I thought "Why so few toppings?" but catching that herbal essence of the fresh basil juicy roma tomatoes with extra virgin olive oil made me realize that was all that was needed for a good pie with a little lighter feel to it. And Barry's Margherita has such fresh basil and tomatoes, you get all the joy of this simple pie, but definitely with flavour. **Grade: A**



Uncle Tex scamming my Saint Arnold's Bishop's Barrel 7

Of course, I'd be remiss if I didn't talk about Saint Arnold's Bishop's Barrel 7. Pizza and beer go together like Peanut Butter and Jelly, or Macaroni and Cheese. And when you have great pizza, you have to have a great beer to go with it (and a craft beer loving Uncle, like Mr. Moustache's Uncle Tex trying to scam some pizza and beer from you!) I've been fortunate enough to try this

beer a couple of times since it came out, and I can tell you that this Woodford Reserve Bourbon Barrel aged Russian Imperial Stout goes quite well with Barry's robust tomato sauce and quality Italian sausage on the Barry's Special! This beer is my 2nd favourite of the 7 Bishop's Barrels that have come out so far. Even with the list, there's only a few millimetres of separation between the top and the bottom of the list. I'll also add that Barry's recently had a Saint Arnold's Pint Night, and will be doing other great promotions with Saint Arnold this year. I'll be sure to Tweet about it ahead of time and come to one to give y'all the run down of how it went! It'd also be a great place to take a first date you met on [SingleHouston.com](http://SingleHouston.com)--who doesn't like great pizza?



Uncle Tex digs a Margherita Pizza from Barry's

Barry's Pizza & Italian Diner is located at:  
6003 Richmond Av. at Fountainview  
Houston, Tx. 77057  
713-266-8692

Hours:

Mon – Thu 11-10pm

Fri-Sat 11-11pm

Sunday 12-10pm

Happy Hours 3:00-6:30 pm

**Eat Happy, Y'all!!!**