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pacted and influenced all those different places," he said. "It's also amazing how consistent Domino's is, it's almost scary."

This year, Racioppo decided to expand his love of pizza to that of maker.

"It was actually my New Year's resolution last year," Racioppo said, "and I didn't do it.'

But at the beginning of the pandemic, he found himself with more time at home and no excuse not to be making his own pies.

Inspired by YouTubers Alex Ainouz (French Guy Cooking) and Frank Pinello (The Pizza Show), Racioppo began experimenting with every conceivable aspect of creating the perfect pizza.

"I've created a monster Excel file that I can pump in how many dough balls I want, the split between allpurpose flour, bread flour. and '00' flour," he said.

Racioppo also experi-

mented with ferment times and water content while dialing in his dough.

"Some people might think I'm making Italianstyle pizza," Racioppo said, "but it's American-style. Italian pizza has got to be just flour, water, yeast and salt."

The result is a picturesque crust, that Racioppo tops with ingredients he's spent a proportionate amount of time deliberating over.

'The best way to judge a pizza place is through their basic cheese or pepperoni slice," Racioppo said. "As simple as possible, you can identify the sauce, and it's not going to get masked with anything.'

While Racioppo's Instagram feed might suggest pizza is his solitary meal choice, he said he actually only eats about one 12-inch pizza each week.

'We used to order pizza once every other week." he said. "Now, I'm eating maybe 30 per cent more pizza."

Racioppo is now looking to find a storefront for a potential pop-up event to serve his pies to a wider audience.

While he had originally secured a location, tightening COVID-19 restrictions forced him to continue searching.

"People were getting angry that I was posting pizzas that weren't for sale," Racioppo said. "Someone blocked me because I wouldn't sell them a pizza."

But Racioppo plans to offer his pies up for a limited audience at a pop-up shop in Georgetown.

The goal is to hit 50 or 60 pizzas in a five- or sixhour shift," he said.

The event would be preorder only, with a limit of three or four pies per order, and only one size.

"It's not a huge volume, but I want to please as many people as I can," he said.

Racioppo's pies can be seen at @Sadboy.Pizza on Instagram.





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