MILWAUKEE
HISTORIC
PRESERVATION
COMMISSION
*living with history*

# Nomination Form

*Please type or print clearly in black or blue ink.*

- **Return application along with required materials by noon on Friday, April 4, 2014 to:**
  Historic Preservation Awards
  City Clerk – Historic Preservation
  200 E. Wells Street Room B-4
  Milwaukee, WI 53202
  ATTN: Carlen Hatala

---

**Nominee** (Individual or Organization) PIZZA MAN

**Historical Name of Property** (If applicable) DOWNER THEATER COMPLEX

**Address/Zip** 2597 N DOWNER AVE, MKE 53211

**Telephone** (414) 224 5070 – VAN BUREN MANAGEMENT

**Nominee's Email** (if applicable) rrinzel@vanburenmanagement.com

**Nomination submitted by** RINKA CHUNG ARCHITECTURE

**Organization** RINKA CHUNG ARCHITECTURE

**Address/Zip** 756 N MILWAUKEE ST SUITE 250, MKE 53202

**Telephone** 414 431 8101

**Email** (if applicable) sslowinski@rinkachung.com

**Check the category for which you are submitting the nomination.**
**Nominations may be submitted in more than one category.**

- ☐ Residential property
- ☒ Commercial property
- ☐ Religious property
- ☐ Public or governmental property
- ☒ Sensitive additions to a historic property
- ☐ Preservation education
- ☐ Preservation activism/advocacy
- ☐ "Back from the brink" award
- ☐ Sensitive new construction in a historic district

# Pizza Man – Milwaukee, WI

Known for its cozy, romantic interior, rustic materials and extensive wine list, Pizza Man was a Milwaukee institution since the 1970's. In July of 2010 the restaurant, along with the adjacent tenants in the building, burned to the ground. Pizza Man reopened in August of 2013 in a 6,785 square foot space a few blocks from the old location. The opening was the most anticipated opening of any Milwaukee restaurant in recent history.

The main objective was to recreate the experiences that made Pizza Man so beloved. We began by understanding what qualitieswere important in the old space and developing creative, cost effective ways to capture them in the new space. The original location was small, with few windows and a capacity of only 55. The new location had approximately ten times more window space and a capacity of 225, so retaining the cozy feel would be a challenge in the larger space.

Stepping through the wood entry one steps into a wine cellar. Instead of being stored in the basement, up to 1000 bottles are featured and framed by the rusticbrick arched back bar. Warm materials and textures recall the old Pizza Man. The base of the bar glows with backlit panels constructed from wine bottlebottoms.The brick perimeter walls are exposed, some are painted, some were left in their current rustic condition. Reclaimed wood is used everywhere and it is a tradition for patrons carve to their names into the booths and walls.

Seating varies throughout the space. Café type seating is placed along the glass for lunch time dining with more intimate booth seating placeddeeper into the space. In the private dining room, diners are seated at a custom table made from repurposed wine barrels and are surrounded by wine bottles.There is also a romanticbooth for two tucked away under the stairs.

Cost saving, handmade elements are prevalent. Light fixtures were fabricated using repurposed wine bottles, barrels and even antique jelly jarswith pulleys. A colorful, custom chandelier made from iron and wine bottles punctuates the two story opening above the stairs which were constructed with posts from a barn and a two story iron screen.

The second level was an opportunity to create something special and surprising. A portion of the roof was removed to form an outdoor dining terrace. It is ringed by garage doors that when opened, blend the interior and outdoor dining. Locating the kitchen on the second floor allowed the windows on the first floor to be left open for the patrons. Placing it in the back also provided better access to the alley for deliveries.

All of the details come together to make the customer experience even better than people remember, reestablishing this Milwaukee icon for the next 40 years.

**Awards Received:** 2014 ASID WI Chapter – Bronze Award

STEP UP & SAVE $200 UP TO OFF Full Sets FREE DELIVERY get details 1800mattress call click Shop Now

MKE Diner

News and notes on the restaurant scene from dining critic Carol Deptolla

Follow: Twitter

# Pizza Man shines in soft opening

By Kathy Flanigan of the Journal Sentinel July 23, 2013

Tweet 19 Switch EMAIL PRINT | (7) COMMENTS

Pizza Man is back. And seriously better than before.

Brighter, too.

The restaurant, which held steady at North and Oakland until a fire destroyed it in early 2010, will open next month in a new location, 2597 N. Downer Ave.

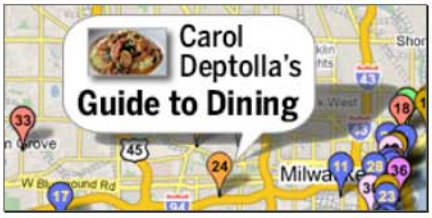
Advertisement

GET UP, GET OUT AND EXPLORE.
CLICK HERE
wisconsin trails
WisconsinTrails.com

LATEST MIKE DINER POSTS

- Refuge Smoothie Cafe opening Aug. 5 on Plankinton
- Pizza Man to open July 29
- Sanford holding James Beard preview dinners in August
- Mama DeMarinis coming back as Little DeMarinis -- in new location, with new generation
- Jack's American Pub opening Thursday on Brady
- District 14 brewpub planning to open in Bay View
- Pizza Man shines in soft opening
- Carson's downtown opens for lunch
- A weekend in Milwaukee for TV's Adam Richman
- Crazy Water on the Cooking Channel's 'America's Best Bites' Saturday

DINING GUIDE MAP




Looking to go out tonight? Get all of dining critic Carol Deptolla's reviews plotted on an interactive map. **Go to map**

Dish a food & dining e-newsletter

**E-mail Newsletter**

Food and Dining includes reviews, recipes and more. Friday mornings.

enter your e-mail address

Sign Up Now!

Same sign. Same artichoke cream cheese pizza on the menu. Same broad selection of wines. Well, close enough. the restaurant hopes to fill a wine room -- one with seating for 20 -- with 3,000 bottles of wine. Currently there are eight wines on tap (using a fancy keg system), 12 craft beers on tap and more wines by the bottle.

It's bigger. The former Pizza Man had seating for 55 diners. The new two-story Pizza Man has seating for 225, including those on the balcony overlooking Belleview Place.

A soft opening Tuesday night tested the wait staff for the third time as crews cleaned up, added tablecloths and served a limited menu of appetizers, sandwiches, entrees such as spaghetti and a trio of desserts.

And, of course, pizza.

Enter your e-mail address above and click "Sign Up Now!" to begin receiving your e-mail newsletter

Login or Register to manage all your newsletter preferences.

CRITIC'S DINING REVIEWS

**Dining Map:** View all of dining critic Carol Deptolla's restaurant reviews plotted on an interactive map.

**More**

OUTDOOR DINING MAP

When the weather's nice, why dine indoors? Take a look at this map of restaurants with outdoor seating areas. **Go to map**

Tweets Follow @mkediner

Carol Deptolla 4h
@mkediner
Smoothies, coffee and tea, bakery -- @RefugeSmoothies will open downtown Monday. 2nd location on east side in works. jsonline.com/blogs/entertai...
Show Summary

Tom Lynn 29 Jul
@TLynnphoto
An endangered Whooping Crane chick pips it's shell at the beginning of the hatching process. This is a... instagram.com/p/cXKkZaIPDS/
Retweeted by Carol Deptolla
Expand

Tweet to @mkediner

**See all Journal Sentinel Twitter feeds**

ENTERTAINMENT BLOGS

**Those Hip-Hop Guys**
New Video: Chance the Rapper - Everybody's Something

**Art City**
More about those wacky Colectivo buses

**MKE Diner**
Refuge Smoothie Cafe opening Aug. 5 on Plankinton

**The Dudek Abides**
Time Warner to meet with state Senate president over Journal Broadcast (10)

Rinka Chung Architecture, Inc., designed the restaurant to take advantage of great people watching along Downer Ave. and Belleview Place but kept the tin ceilings and dark rustic look familiar to the previous Pizza Man. A rustic staircase to the second floor (and a second bar) shows off a painted and exposed brick wall punctuated with a generous chandelier fashioned out of empty and colorful wine bottles. Upstairs is light and takes advantage of open doors to the patio to shine. The wood trim is even lighter upstairs.

**Recommended Reading**
'This Town' depicts Paul Ryan as shrewd, with a sense of humor (3)

**On Tap Today**
On Tap Today: Old School New Wave

**Tuned In**
Top of the charts: The top hits this week and past decades

ARCHIVES

- July 2013
- June 2013
- May 2013
- April 2013
- March 2013
- February 2013
- January 2013
- 2012
- 2011

Advertisement

Owner Mike Amidzich and general manager Heather Korte greeted guests throughout the night. Amidzich gave a tour of the wine room which will host private parties. Korte promised more wines and a grand opening date around mid-August.

As Korte spoke, a woman peered excitedly in the front door.

"It's a construction zone by day," Korte said, oblivous of the window cleaner left outside next to one of the restaurant's many large windows.

Comments (7) View Comments »
Permalink | Email This Blog

Switch

## 7 COMMENTS

Login | Create account

**Welcome to our commenting system.** Before you dive in, please note the following:

- You can log in to this system either through Facebook or using your JSOnline public profile. Please note that your public profile login will be different than your JS Everywhere login.
- You can personalize your public profile with a photo. You can also use that profile to sign up for email newsletters and alerts.
- While we strive for a lively and vigorous debate of the issues, we do not tolerate name calling, foul language or other inappropriate behavior. Please see our discussion guidelines and terms of use for more information.
- While we do our best to moderate comments, we do not screen comments before they are posted. If you see a comment that violates our guidelines, please use the "Report Abuse" link to notify us of the issue.
- We reserve the right to close commenting on specific stories.

**Please login to post a comment.**

Sort by Newest first

Comment threads per page: **10** | 20 | 50

**SpinAgain** - Jul 25 at 10:09 AM - Report Abuse 2 0

Granted, Pizza Man is a beloved local institution on the Eastside, particularly by members of media who live near there and eat there, but based on the amount of media coverage it gets, you would think that the city just landed a major new company with 10,000 jobs.

Reply Permalink

**scotbear8175** - Jul 25 at 6:46 AM - Report Abuse 1 1

Is there handicapped-access to the 2nd floor balcony, except stairs?

Reply Permalink

**brewcitypaul** - Jul 24 at 9:13 PM - Report Abuse 0 2

Still remember the day I woke up from the smell of smoke and found a war zone on North Ave while Pizza Man burned down. Ripped the heart out of North ave. Very happy that they have returned and look forward to the new location. It looks great.

Hide replies

Reply Permalink

**Treatment Bound** - Jul 25 at 9:20 AM - Report Abuse 0 1

The bigger loss, food wise, was Grecian Delight.
Pizza Man's sandpaper crusts ruined their pizzas.
can't argue about that wine list though....

Reply Permalink

**Treatment Bound** - Jul 24 at 11:39 AM - Report Abuse 1 1

too bad the pizza wasn't better.
fun hang though.

Reply Permalink

**Daddy2Girls** - Jul 24 at 6:16 AM - Report Abuse 1 1

Yay! Can't wait to go!

Reply Permalink

**SammyCrooner** - Jul 23 at 10:45 PM - Report Abuse 1 1

It looks outstanding, it is sure to ramp up quickly.

Reply Permalink

**Elsewhere on JSOnline**

| Concert Review | New Mobile Site | Alterra | Michael Hunt | EAA AirVenture | Milwaukee |
|---|---|---|---|---|---|
| Foxygen performance a frenetic delight | Packers coverage on your smartphone | Name change has customers buzzing | Braun played everyone for fools | It's a car! It's a plane! It's ... both? | Walker compares himself to FDR |

JSOnline | MyCommunityNOW | Living Lake Country | MilwaukeeMoms | Today's TMJ4 | Newsradio 620 | 94.5 Lake FM
**UPDATED PRIVACY POLICY/YOUR CALIFORNIA PRIVACY RIGHTS**
| Updated Terms of Use | Contact Us | Journal Careers | Subscription Services | Place an Ad | About Our Ads | Advertise with Us | PR Hub
© 2013, Journal Sentinel Inc. All rights reserved.
Powered by Clickability.
Produced and Managed by Journal Interactive.

Mt Olympus Resorts
www.mtolympuspark.com
Stay & Play Free at Mt Olym
Book Now & Save up to $45

Advertise on OnMilwaukee.com! (http://corporate.onmilwaukee.com)



Introducing Somersby Hard Apple Cider
SOMERSBY

IN DINING

Dark wood booths -- sans graffiti -- grace the new Pizza Man. (PHOTO: Paul Fredrich)

# Rising from the ashes: The Pizza Man returns

(/author/showauthor.html?id=186)
By Lori Fredrich (/author/showauthor.html?id=186) (/rss/rss_lorifredrich.xml) (http://twitter.com/Burp_Blog)
Special to OnMilwaukee.com
Photography: Paul Fredrich
E-mail author (mailto:staffwriter@staff.onmilwaukee.com) | Author bio (/author/showauthor.html?id=186)
More articles (/myOMC/searches/authors?author_id=186&phrase=Lori

Published July 29, 2013 at 10:51 a.m. Tweet 20 Like 247

When I awoke on the morning of January 19, 2010 to the news that a Milwaukee icon, Pizza Man on North Avenue, was ablaze, it was a shocker.

The restaurant was one of our "go to" spots. It was the place we celebrated everything from birthdays to anniversaries to new jobs, the place where we'd go when life had taken us for a ride, and left us yearning for familiarity and the comfort of an old friend. The number of tear-filled sessions I've had, drowning my sorrows in deep dish pizza, I may never know.

There was always a wait. I can't count the number of times we found ourselves standing around waiting for a table (though, in most cases, we simply left the friendly hostess our cell number and grabbed a beer or two over at The Eastsider (http://www.onmilwaukee.com/bars/business/eastsider.html), a bar just across Oakland Avenue).

And that fact alone should be seen as a testament to the quality of both the food and the atmosphere – which included an old wooden

EVERYTHING NEW (http://crtl.aimatch.com/onmilw/adclick/U/position=TOP/TLD=)

(/sports/articles/lakeshorechinooks81413.html)
BASEBALL (/MYOMC/TAGS/BASEBALL)
Chinooks in playoffs 10:32 A.M.
(/sports/articles/lakeshorechinooks81413.html)

(/myOMC/authors/craigkoplien/08142013.html)
WEATHER (/MYOMC/TAGS/WEATHER)
10-day forecast 9:30 A.M.
(/myOMC/authors/craigkoplien/08142013.html)

(/myOMC/authors/jeffsherman/newmilwaukeesigns
CIVIC PRIDE (/MYOMC/TAGS/CIVIC PRIDE)
9:18 A.M.

(http://crtl.aimatch.com/onmilw/adclick/FCID=6480/site=OMC/area=DINING/U/position=TOP/TLD=)

TOP CLICKS

Popular Stories () | Top Searches () | Most Comments ()

1. BLOG First look: Black Sheep (/myOMC/authors/mollysnyder/blacksheepope
2. The Weekly Nibble: Big move for Purple ... (/dining/articles/NibbleAug122013.html)
3. Your top 100 favorite Milwaukee restaurants ... (/dining/articles/readertop100restaurants.html)

Fredrich) by Lori Fredrich

(http://crtl.aimatch.com/onmilw/adclick/FCID=3952/site=OMC/area=BOS/size=160X600/random=713989611.81986/custid=
U/TLD=)

door (which opened and closed, thanks to the power of pulleys and weights), darkly stained wooden booths, and walls hung with shelves of jars featuring Italian specialties like olives, roasted red peppers and canned beans.

If a comparison is even fair, Pizza Man was the historic equivalent of Lombardi's (http://www.lombardisoriginalpizza.com/newyork.html) (New York), Santarpio's (http://www.santarpiospizza.com/) (Boston), and Giordano's (http://www.giordanos.com/) (Chicago). The interior of Pizza Man itself was a historic marker, since it became a Milwaukee tradition to write or carve one's name or other messages on the wooden booths. The restaurant also garnered accolades for its huge wine list (http://www.onmilwaukee.com/bars/articles/bestwinelist09.html), which included over 500 wines from California, Washington and Oregon.

The loss of the restaurant was palpable. Countless blog posts and articles around town recounted memories of good times and great food. And, for many, the memories of Pizza Man went well beyond the pizza.

Chef Kevin Sloan of The Pabst and Riverside Theaters rated the Pizza Man's escargot high on his list (http://onmilwaukee.com/dining/articles/escargotday.html) of favorite dishes in Milwaukee.

"It wasn't that they did anything unusual with their preparation, more so that they kept it simple and consistent," he recollects.

"If you really enjoy the mild flavor and slightly rubbery texture of snails, as I do, an elaborate preparation is not necessary. A snail swimming, or better yet drowning, in a pool of garlic butter is a great way to enjoy them – which is exactly what they did at Pizza Man, serving them with thick sliced garlic toast. I've cooked them at home a few times since ... I gussy them up a little more with shallots and booze before involving butter and fresh parsley, and although it's good, it's just not the same."

Though it's been a long time in coming, Pizza Man has returned. I got the opportunity to experience its new location at 2597 N. Downer Ave. this past week.

The question lurking in everyone's minds is likely to be, "will it be the same?"

The answer is yes. And no.

The new location, designed by Rinka Chung Architecture, Inc., reflects a similar charm of the old Milwaukee icon established on the East Side street corner more than forty years ago. The familiar sign that graced the exterior of the North Avenue location is displayed out front. Exposed brick, a tin-look ceiling, and dark – though yet unmarred – wooden booths offer up hints of the old look and feel.

But, the new location is roomier. The former Pizza Man had seating for 55 diners. The new two-story version has seating for 225, including quite a number on a balcony that overlooks Belleview Place. The space is comfortable and bright with plenty of windows. And, with two bars on the premises, no one will need to look for a beer at a nearby corner tavern while they wait for a table.

The new location also has myriad updates including trendy Edison-style light bulbs in the fixtures above the bar, reclaimed wood features and exposed duct work. Soon the private wine room on the lower level will hold an extensive collection of varietals. Among the impressive details, a rustic staircase leading to the second floor sports a chandelier fashioned out of colorful wine bottles.

But what about the food?

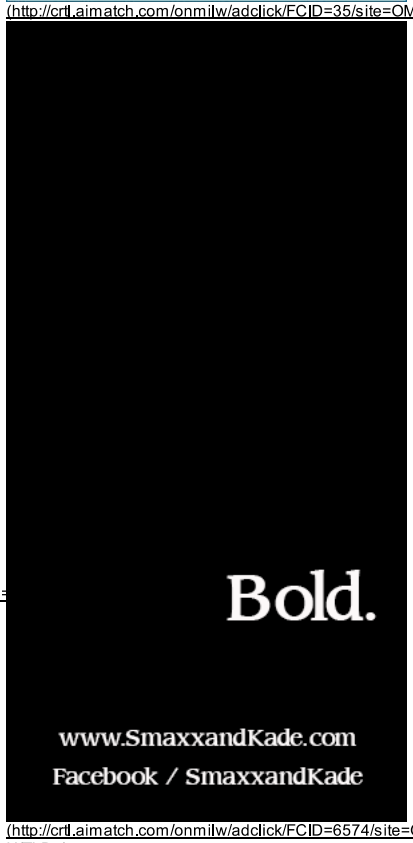
Die-hards will be happy to know that everything seems on par. Chef Zachary Baker, formerly of Lake Park Bistro, has worked hard to replicate the flavors that made Pizza Man famous.

From butter-drenched escargot to the familiar ultra-thin crust pizzas, the menu remains largely familiar. The classic artichoke a la mode pizza has been updated to include halved cherry tomatoes in place of slices, but the cream cheese doppled pie has all the charm of its former self.

The menu has something for everyone, including salads, pasta dishes, and even burgers. And vegetarian diners will have plenty of options, including a potential dish called the "Leaf eater" featuring curried cauliflower and Brussels sprouts.

4. Milwaukee area brunch guide (/dining/articles/brunches.html)

(http://crtl.aimatch.com/onmilw/adclick/FCID=35/site=OMC/area=DINING/s



(http://crtl.aimatch.com/onmilw/adclick/FCID=6574/site=OMC/area=DININ
U/TLD=)

ONMILWAUKEE.COM LIVE

(http://crtl.aimatch.com/onmilw/adclic
U/position=BOTTOM/TLD=)

onmilwaukee
Tweets from a list by OnMilwaukee

Lori Fredrich 1m
@Burp_Blog
Wondering how many people caught the episode of "Deep Fried Masters" featuring Milwaukee's @DudeFoods? ow.ly/nVupt

Steve Palec 7m
@stevepalec
"@RLevchets: Hey @stevepalec I'm wearing #kirkland today! pic.twitter.com/megs4ypyw2". Welcome to the club!!!
Show Photo

Lori Fredrich 23m
@Burp_Blog
Easy S'mores Popcorn Pops goo.gl/JjN957 via

You might also like

Deep dish pies will make their return when the restaurant opens. And a brand-new gluten free pizza crust will be making its debut in the coming weeks. Gluten free pasta is also on the docket, according to Chef Baker, who says he's currently looking for a variety of wheat-free pasta that really shines.

"I'm really happy," owner Mike Amidzich told me as we visited at the bustling bar on Friday evening.

And he has a right to be. The new Pizza Man looks like it's on the right track. And the public will be able to experience it, in all of its glory, sooner than first thought.

Although the restaurant has been somewhat elusive about its official opening date, and most have predicted a date in mid-August, a reliable source at the restaurant told me that Monday, July 29 would be the day.

"Let's just say that around 4 p.m. on Monday the 'private party' sign on the door will be gone," he said.

Starting today, Pizza Man will be open daily from 4:00 p.m. to 2 a.m. Takeout will be available starting a few weeks from now. No delivery option is planned at this time.

**Tags:** pizza man (/myOMC/tags/pizza%20man), mike amidzich (/myOMC/tags/mike%20amidzich), zachary baker (/myOMC/tags/zachary%20baker), lake park bistro (/myOMC/tags/lake%20park%20bistro), kevin sloan (/myOMC/tags/kevin%20sloan)

(/articles/print/pizzamanjuly2013.html) Print (/articles/print/pizzamanjuly2013.html) (/myOMC/talkback/index/article/34652) Talkback (/myOMC/talkback/index/article/34652)

Share this: (/articles/email/pizzamanjuly2013.html) (http://twitter.com/home?status=Rising from the ashes: The Pizza Man returns: http://bit.ly/15XXQ5j) (http://www.facebook.com/share.php?u=http://onmilwaukee.com/dining/articles/pizzamanjuly2013.html&t=Rising from the ashes: The Pizza Man returns) (http://reddit.com/submit?url=http://onmilwaukee.com/dining/articles/pizzamanjuly2013.html&title=Rising from the ashes: The Pizza Man returns) (http://stumbleupon.com/submit?url=http://onmilwaukee.com/dining/articles/pizzamanjuly2013.html) (http://del.icio.us/post?url=http://onmilwaukee.com/dining/articles/pizzamanjuly2013.html&title=Rising from the ashes: The Pizza Man returns)

## MORE INFORMATION...

**Pizza Man (/dining/business/pizzamandowner.html)**
2597 N. Downer Ave.
Milwaukee, WI 53211
(414) 272-1745
http://www.pizzamanmke.com/
(http://www.pizzamanmke.com/)

Three Milwaukee bars named in 100 best list

(http://onmilwaukee.com/bars/articles/draft100list.html)
(http://onmilwaukee.com/buzz/articles/sarahblush.html)
(http://onmilwaukee.com/sports/articles/jenladamkefare
(http://www.foodie.com/collections/foodie-editor/tater-tot-tribute-comforting-weeknight-dinner-ideas)

Blush gets new ownership

FOX 6 reporter Jen Lada lands sports job in Chicago

8 Great Tater Tot Recipes (Foodie)

Recommended by


## TALKBACKS

**jakkalope (/myOMC/readerprofile/3237950)** | July 29, 2013 at 1:12 p.m. (report (/myOMC/abuse_report/new/Talkback/92533))

Try Sal's by Marquette. Solid pie

**Rate this:**

TALK BACK (/myOMC/talkback/index/Article/34652)

**1 comment** (/myOMC/talkback/index/Article/34652) about this article.
Post a comment / write a review (/myOMC/talkback/new/Article/34652).

## FACEBOOK COMMENTS

**Disclaimer:** Please note that Facebook comments are posted through Facebook and cannot be approved, edited or declined by OnMilwaukee.com. The opinions expressed in Facebook comments do not necessarily reflect those of OnMilwaukee.com or its staff.

Add a comment...

Post to Facebook  Posting as Katie Ebbers Rinka (Change)  Comment

**Daniel Nathan** · Milwaukee, Wisconsin
Finally some decent pie round these parts! So long Ian.
Reply · 6 · Like · Follow Post · July 29 at 11:53am

**Will Mueller** · Bar Manager/Bartender at Tex Tubb's Taco Palace East
Interesting.
Reply · Like · July 29 at 8:06pm

Facebook social plugin

## RELATED ARTICLES

**Pizza Man stories untold**
(/myOMC/authors/mollysnyder/pizzamanstories.html)

Here are a few interesting or amusing anecdotes about Pizza Man that have not appeared in other stories.

**Too much pizza?**
(/myOMC/authors/jeffsherman/pizzaman.html)

Pizza Man opened on Downer Avenue yesterday and owner Mike Amdzich says he`s thrilled to be a part of a team of successful restaurants, including VIA, a pizza and pasta restaurant that`s already on the next block. But what are VIA`s thoughts on some competition?

**Swipe your card**
(/myOMC/authors/jeffsherman/parking.html)

I rarely carry cash, much less coins, so I was pleased to find that several parking meters along Downer Avenue on Milwaukee`s East Side now accept credit cards.

**Chef Todd Moore**
(/myOMC/authors/bryanheslohmiller/toddmooreganda.html)

I always liked Bartolotta`s Lake Park Bistro. I liked it even (Moore) when I met chef de cuisine Todd Moore. He brings a certain attitude into the kitchen - a flair, if you will. Here he describes his unique style and why he prefers vinyl over digital.

AdChoices

► Downtown Milwaukee
► Restaurants in Milwaukee
► Pabst Theater Milwaukee

## ABOUT ONMILWAUKEE.COM

Pizza Man Exterior  - Before

Pizza Man Exterior  - After

Pizza Man Second Floor - Before
(Housed Four Apartment Units)

Pizza Man Second Floor  - After

Pizza Man First Floor

Pizza Man Staircase

© RINKA CHUNG ARCHITECTURE INC 2014

© RINKA CHUNG ARCHITECTURE INC 2014

© RINKA CHUNG ARCHITECTURE INC 2014