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## The most unique pizzas in Vegas

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There's absolutely nothing wrong with a traditional slice of pizza. Lots of people enjoy their pizza with nothing but the usual cheese, pepperoni or sausage. But maybe you want to walk on the wild side a bit and try something more unique.

There are plenty of chefs in Vegas who like to think outside the box and they've come up with some pretty creative pizza concoctions. Some of the toppings aren't things you'd normally think would be good on a pizza, but hey, they work. Here are some of Vegas' most unique pizzas:



The Zuca pizza, photo courtesy of Flour & Barley.

### **The Zuca at Flour & Barley**

This pie at [Flour & Barley](#) is a great way to get your veggies in delicious pizza form. It's got butternut squash, Brussels sprouts, roasted onion, fontina cheese and fennel sausage.