Why go out for pizza when you can convert your BBQ grill into a wood burning pizza oven for an entertaining and delicious 'make your own pizza party' right at home?
The best pizza is from Napoli, with a delicate thin crispy crust, light sauce, and fresh buffalo mozzarella topped with fresh basil leaves, but I chose Napoli’s neighbor to the North, Venice, for my inspiration. I wanted to give my backyard pizza party pizzazz by using the colors of Venetian gondolas -- deep red and smoldering black, with a dash of mystery.

Offer a wide selection of gourmet toppings so your guests can customize their own pies. Arrange a tray of Mediterranean olives, some bowls filled with chunks of Parmigiano-Reggiano and Marcona almonds, a few bottles of Barollo or Amarone, and your heavy lifting is done.
Dress the Part

These carnival masks were purchased on the streets of Venice years ago. They added an element of fun to the evening.
Design Objects

An assortment of odds and ends vases, candleholders, linens, masks, flowers and even an old scarf used as a runner complete the look.
Semi Homemade

You can buy the dough ready-made from any local pizzeria to skip the hard part and jump right to the fun.
Made to Order

Offer a wide arrange of gourmet toppings, from vegetables, meats, speciality cheeses and herbs and let your guests do the work.
Set Up

Get friends, family and even the kids to help with the setup; that's half the fun.
Made to Order

Kids and adults alike have a blast making their own pizza!
Get Grill'n!

Any BBQ grill can be used as a pizza oven. Just preheat the grill on high, close the lid for 30 minutes.
Get Grill'n!

Customize the toppings and the pie shape.
Dinner doesn't have to be formal or served in courses. Choose the format that works for you.
Speciality Drinks

Set out the drinks and let guests help themselves.
Decorative straws in a Fornasetti holder.
Mocktails

Crack open a refreshing drink and drop in a fun straw.
Back Up Plan

Don’t let rain dampen your spirits. Be sure to have an alternative plan for indoor seating in case of inclement weather.
Design Objects

Jonathon Adler Mr. & Mrs. salt and pepper shakers.
Mocktails

Crack open a refreshing drink and drop in a fun straw.
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Get Creative

Piero Fornasetti face plates add a touch of whimsical exoticism.
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Piero Fornasetti face plates add a touch of whimsical exoticism.
Chilled Lemoncello served at the end of the meal as a digestiv is the perfect drink on a hot summer night. Garnish with a lemon twist.
Dessert is as simple as lemon gelato served in a martini glass, garnished with a sprig of mint or lemon wedge for a chic and sweet ending.
Sweet Endings

Espresso cups to match the theme.
Sweet Endings

Ornamental candy jars, vases, or bowls filled with tasty treats serve a dual purpose of dessert and décor.