

BY: M. of A. Buttenschon

COMMEMORATING the 110th Anniversary of O'Scugnizzo
Pizzeria of Utica, New York

WHEREAS, It is the sense of this Legislative Body to recognize illustrious culinary establishments which have positively impacted and substantially contributed to the vitality of their communities; and

WHEREAS, Attendant to such concern, and in full accord with its long-standing traditions, this Legislative Body is justly proud to commemorate the 110th Anniversary of O'Scugnizzo Pizzeria of Utica, New York; and

WHEREAS, The remarkable success of O'Scugnizzo Pizzeria is due in large part to its many generations of prideful owners and their dedicated staff, whose warmth and hospitality are easily recognized by their loyal patrons; this dynamic business is well-versed in customer service and makes everyone who walks through their door feel like family; and

WHEREAS, The staff's involvement is, and always has been, characterized by an impressive commitment, an unbridled enthusiasm, and an uncompromising standard of excellence in all endeavors on behalf of the business and the community it serves; and

WHEREAS, O'Scugnizzo Pizzeria is a staple of the greater Utica region and beyond; deemed the second-oldest pizzeria in the nation in 2015, this business has been passed down through generations of a dedicated family, all of whom have stepped up with pride and passion to continue the enduring legacy of this revered establishment; and

WHEREAS, Opened in 1914 by Eugeno Burlino, O'Scugnizzo Pizzeria came from humble beginnings; the then-owner only sold tomato pies, which are pizzas without the mozzarella cheese, and each had cost only a nickel at the time; and

WHEREAS, Eugeno Burlino came to the United States from Naples, Italy in the late 1800's; he settled in Utica, New York, and worked hard as a pastry chef before making the leap to open the business that stands today as a pillar of the Utica community; and

WHEREAS, Following Eugeno's passing in 1958, his son, Angelo "Chops" Burline took over the business and crafted the pizzeria into the widely known and loved establishment it is today; and

WHEREAS, Angelo Burline changed the location of O'Scugnizzo Pizzeria and expanded the menu to include sandwiches and salads in the 1960s; and

WHEREAS, Current owners, Steven and Mike Burline, sons of Angelo, also have implemented updates and expansions, including franchising, and have licensed the name of the company to two outside owners for their

own Utica based restaurants; the shops receive ingredients from the same sources and distributors as the original O'Scugnizzo Pizzeria to maintain consistency; and

WHEREAS, Mike Burline's son suggested bottling the O'Scugnizzo pizza sauce and selling pizzas over the internet to any Utica natives who have moved from the region, and to fans of the pizzeria alike- a move that has proved immensely successful for the business; and

WHEREAS, Steven Burline describes one of their most popular pizzas as "upside down"; on a sausage pie, the sausage goes on first, then cheese, and is put in the oven to bake; after which, the sauce and a sprinkling of grated Romano cheese is added on top; this unique product has driven several generations of fans through the doors; and

WHEREAS, O'Scugnizzo Pizzeria serves as a testament to resilience, strength, dedication, and strong values; this storied establishment deserves high praise for its unrelenting commitment to serving its community and for its ability to adapt to changes and overcome any adversities along the way; and

WHEREAS, It is with great pleasure that this Legislative Body acknowledges this exceptional business and its contributions to the local and State economies, fully confident that it will continue to enjoy the sparkling successes it has experienced thus far; now, therefore, be it

RESOLVED, That this Legislative Body pause in its deliberations to commemorate the 110th Anniversary of O'Scugnizzo Pizzeria of Utica, New York; and be it further

RESOLVED, That a copy of this Resolution, suitably engrossed, be transmitted to O'Scugnizzo Pizzeria.