



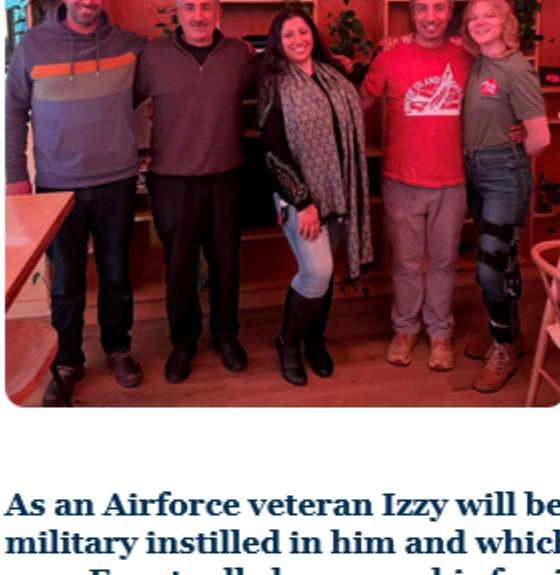
Rhody Slice, A Slice of Sustainability and Quality



In the bustling corridor of Post Road along North Kingstown's backbone, a small pizza place named Rhody Slice has been serving up slices of joy for the past eight months. This local gem has quickly become a favorite in the community, for its many delicious pizzas and salads but behind that story there is so much more.

Rhody Slice, brainchild of U.S. Airforce veteran Izzy, stems from a freshly realized passion for the food industry and more specifically the world of pizza. This journey is a story of heritage, passion, and a deep appreciation for quality and community tying back to Kurdish roots, cultural heritage, and upbringing.

A Legacy of Quality



Izzy's love for the food industry was, by his own admonition recently realized despite his upbringing around it. His father, owned several restaurants in Boston, including a top-rated pizza place called "The Pizza Store" located under the iconic Citgo sign near Fenway Park. And most of his six brothers and sisters found their way into the industry as well following in their parent's footsteps. This early exposure to the food industry left a lasting impression that has developed over time. At first, Izzy found himself the sole holdout even encouraging his siblings to escape and find new avenues in life far from the reach of the food and restaurant industry, but now his journey has come full circle. Realized as he finds himself channeling his father's commitment to the industry through dedication to quality pizza and salad at Rhody Slice.

A Veteran's Touch

As an Airforce veteran Izzy will be the first to speak of the experiences, discipline, and sense of purpose his time in the military instilled in him and which he realized over multiple overseas tours, and event went back for seconds, pardon the pun. Eventually however, his family begged him to come home.

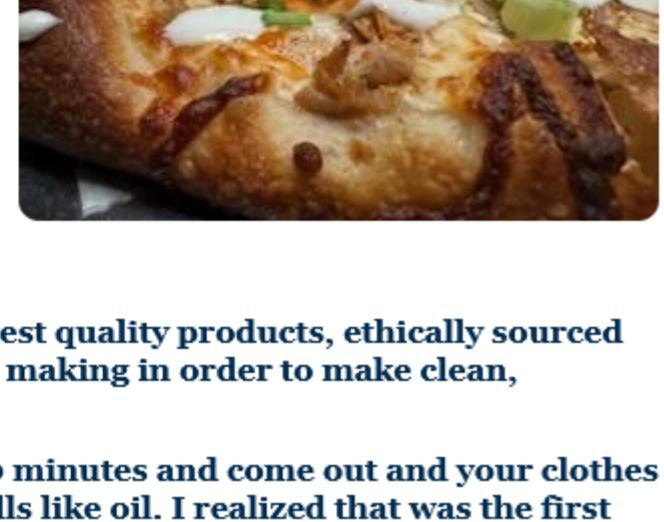
"I honestly liked the military because of the structure. You know, everybody's there for a purpose and they know their purpose and you don't really have to work so hard to get to people or to get people to do what they're supposed to be doing, that and I always had a thing for airplanes."

Unsure of where to find a similar sense of purpose in his newly realized civilian life Izzy decided to help his family open a restaurant in Providence. After being there for some time and finding what he had been looking for, he realized that his parents would never enjoy retired life attached to the demands of the restaurant industry. So, he did what any good, loving son does. He politely asked to take over the business and found a diplomatic way to give them a gentle boot in the right direction so that they could live their lives enjoying the calm they had worked so hard for.

The Art of Pizza Making, the Perfect Crust!

At Rhody Slice, every single pizza starts with dough made by hand, to order, each and every day. This means anticipating lunch and dinner needs. The dough does not come premade and is not crafted ahead of time to be frozen for later use. No, Izzy and his heritage from a wonderful bread culture demands more.

The results? Why a better crust of course! This led to the big slices one might associate with a more New York style pizza, but with some key differences. Rhody Slice's crusts have structural integrity, a beautiful soft crunch to the bottom crust and an external crust worthy of being eaten alone or dipped in your favorite dipping sauce! And far from a New York style pizza, Izzy has been able to forego the grease that tends to rise to the top, all without compromising on delicious flavor. Izzy will be the first to admit his passion for crust is perfectionist's pursuit, and the results are nothing short of delicious!



A Sustainable Approach

Rhody Slice prides itself on being a sustainable business, committed to using the highest quality products, ethically sourced in order to take a healthier approach to pizza making in order to make clean, delicious food.

"You know, I could go into a pizza shop for 10 minutes and come out and your clothes and your body and your face, everything smells like oil. I realized that was the first thing that had to go. It's crazy that you work in these places but don't want to eat any of the stuff. You would get out of work and go eat somewhere else. It became really clear. We need to take this stuff out so this is something we want to eat!"

What is more, Rhody Slice has salads too, should you be after a more health minded pizza alternative.

"Our salads are based on my idea of a salad. [With] nuts, crisp lettuce and homemade dressings made with tons of olive oil, not vegetable oil."

A Supportive Partnership

Izzy's partner, a RISD graduate and New York native, has been an integral part of the journey and went so far as to help with the design and logo process. Their shared passion for pizza even inspired a trip to New York, where they sampled pizzas from various places, taking notes and administering grades about the various places they had tried all to improve upon their own offerings while on the hunt to make the perfect slice.



A Silver Lining

While the Covid-19 pandemic shuttered many businesses, Izzy found it to have the opposite impact on his. Ultimately it brought unexpected opportunity quite literally to his door. Izzy's previous pizza place on the east side of Providence, focused on to-go orders but saw a surge in popularity as most places were closed. With only 2 seats for internal dining, which couldn't be utilized anyway, he found people making good use of his to go offerings and the beautiful park in front of his location, where many were able to find a bench and enjoy a slice. This led to an increase in staff from 3-4 employees to upwards of 15, including 5 or 6 drivers.

A Heart for the Community and Collaboration

Izzy's passion extends beyond the kitchen and into the heart of the community. It was the deep sense of community he experienced in East Providence despite the pandemic that encouraged him to pursue his pizza dreams and passions with his own solo restaurant here in North Kingstown. Since opening he has been blown away by how accepting the community here has been, and has come to see, every pizza served, not just a meal, but as a chance to connect with the people of this town.

This love of community is matched only by a desire for collaboration based on the belief that the best ideas come from working together. As such, the folks at Rhody Slice are always open to new opportunities. Whether that be partnering with local farmers for fresh ingredients or hosting and supporting community events or catering to make a special day even more memorable. So keep your eyes peeled for their year anniversary that is coming up near the end of the year, November 7th when they celebrate the joy of being a part of this community for a whole year!



Contact Information:

Address: 7415 Post Road, North Kingstown, RI, 02852

Email: info@rhodyslice.com

Hours: Monday - CLOSED

Tue. Wed. Thur. Fri. - 11am - 8pm

Sat. Sun. - 12pm - 8pm