



“No other pizza in the world looks or tastes like La Nova. The sesame seed crust, the spinach rings, and, of course, the classic taste of Sorrento Mozzarella and Ricotta. Wouldn't be La Nova without them.”

*“Big Joe” Todaro,
La Nova Pizzeria*

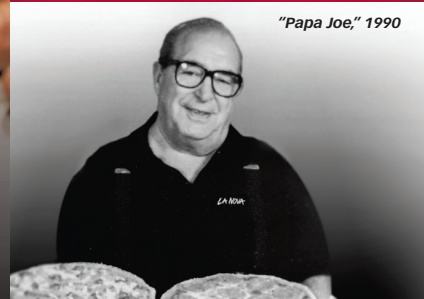
SORRENTO[®] *cheese* WORKS for La Nova Pizzeria

In 1957 Joe Todaro hired an architect to design his first pizzeria. The working title was “La Nova,” meaning “The New One,” and the name stuck. “Papa Joe” and his one-of-a-kind pizzas—topped with Sorrento Mozzarella and Ricotta—would become giants in the industry and the pride of Buffalo, NY.

Joe's son learned the business as a boy by making pizza dough in the basement. “Big Joe” picked up where Papa left off to make La Nova North America's #1 independent pizzeria, a must-stop for visiting VIPs, and the official pizza of the Buffalo Bills.

And Sorrento cheese still tops their pies.

We're proud to induct these pizza pioneers as founding members of the Sorrento Hardworking Heroes Hall of Fame. Learn more about the Hall at SorrentoHOF.com.



“Papa Joe,” 1990



“Big Joe,” 2015

Sorrento[®]

Cheese that works as hard as you do.™



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