



St. Louis, MO United States

Broccoli O'Bama: Inauguration Friday, November 14th, 2008

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-- Pi, the deep-dish cornmeal crust pizzeria in the East Loop, today announced a brand new pizza to commemorate the historic election of **Barack Obama** to the President of the United States. The pi, dubbed the **Broccoli O'Bama**, reflects many of the President-Elect's favorite ingredients.

Owners Chris Sommers, Frank Uible, and Ryan Mangialardo wanted to capture the energy of the transformative candidate and pay homage to the profound support the Senators' hundreds of staffers and volunteers gave their restaurant over the past year. **The Senator from Chicago even dined on Pi himself**, after the largest political rally ever under the Gateway Arch in mid-October. While walking back from the event, Sommers received a phone call from Barack Obama himself, proclaiming **"that is the best pizza I have ever eaten."** Subsequent calls and emails to Sommers from Obama's senior staffers supported the Senator's sentiments, indicating that **Obama "would not stop talking about your pizza."**

Kitchen Manager David Harper, who cooked the senator's pizza, and created the Barack O'Bama conducted extensive research on an appropriate pizza for the President-Elect. Obama sampled five different pi standards under the Arch. The Broccoli O'Bama features many favorites of the Senator:

Broccoli
Seasoned Potatoes
Applewood Smoked Bacon
Gruyere Cheese
Cheddar Cheese
Mozzarella Cheese
Minced Garlic
Fresh Chives (after bake)
Served on Thin Crust with a side of sour cream dip

"Considering the close ties Pi had with the Obama campaign and its wonderful staff and volunteers here in St. Louis, as well as the Senator's own comments about our pizza, we believe the best way to pay homage to this transformative time is with what we do best--our pi" said owner Chris Sommers.

Located at 6144 Delmar Boulevard, across from the Pageant, in the East Loop, Pi is quickly becoming the favorite pizzeria of locals and visitors. The signature deep-dish pi boasts an award-winning cornmeal crust from San Francisco, California, golden brown and perfectly crispy throughout. The thin-crust pi has a flour dough which is rolled in cornmeal, providing its unique texture and crispiness. Regulars include hipsters, scenesters, concert-goers, families with strollers, and retirees, filling the bar, 2 dining rooms and beautiful patio. In addition to pleasing guests with the freshest pizza in St. Louis, Pi is a green restaurant, striving toward carbon-neutrality.