

Spotlight: Making pizzas from scratch at Pub 6T5 in New Bedford

Owner Rick Trapilo explains what makes Pub 6T5's pizzas so delicious and provides a behind the scenes look at how their Margherita, New Bedford, and The 6th Bristol pizzas are made. Stop by 736 Ashley Blvd in New Bedford and try a pie!

- New Bedford Pizza – Linguica, onion, pepper, & mushroom.
- The 6th Bristol – cheeseburger, bacon, tomato, and green onion with BBQ sauce.
- Margherita Pizza – roasted garlic spread, fresh basil, fresh mozzarella, tomato, balsamic drizzle.