



**FOR IMMEDIATE RELEASE**

## **Pieology Pizzeria Make Its Debut in the Royal Oak Community**

*Popular Fast Casual Custom Pizza Concept Now Open in Downtown Royal Oak*

**RANCHO SANTA MARGARITA, California – (August 29, 2016)** – [Pieology Pizzeria](#), where pizza lovers go to create artisan-style custom pizzas in endless flavor combinations for one affordable price, is excited to announce that its newest Michigan location has opened in Royal Oak. Located in downtown Royal Oak, Pieology offers guests the opportunity to enjoy personalized pizzas and made-to-order custom salads, choosing from more than 40 fresh ingredients.

“We are excited introduce the fun and interactive Pieology concept to the Royal Oak community,” said Pieology Founder and CEO, Carl Chang. “With our fresh and flavorful sauces and more than 40 toppings, there’s an endless amount of ways to customize your pizzas and salads, making Pieology the perfect restaurant to take the family for an affordable dinner, or for a quick lunch with friends.”

The Pieology experience starts with fresh house-made dough that is pressed into 11.5-inch thin pizza crusts, which is typically larger than others in the custom pizza space. Guests select from eight signature sauces, moving down the line to choose from more than 40 fresh and flavorful meats, cheeses, vegetables, herbs and spices. The customized pizzas are then stone oven fired to perfection in less than three minutes. To finish, guests have the option to add after-bake “Flavor Blast” sauces, including fiery buffalo, pesto and BBQ, to really make it their own! Pieology also offers gluten-free crust, whole wheat crust, Daiya vegan mozzarella cheese and a selection of seven signature pizzas, which can be customized upon request.

Pieology’s custom salads allow guests to create made-to-order salads by choosing from three fresh lettuce options of organic field greens, romaine hearts or spinach. Guests then select from any of Pieology’s large variety of toppings, including sunflower seeds, garbanzo beans and candied walnuts, along with a choice of five dressings made in-house. Pieology also offers a signature Classic and Caesar salad, which can be personalized with additional ingredients upon request. The generous portioned salad and pizza are the perfect pairing for a shareable meal.

Pieology Royal Oak features an industrial-chic and friendly environment where inspirational quotes decorate the walls, menus and employee uniforms. The restaurant is open Sundays through Wednesdays from 11:00 a.m. to 11:00 p.m. and Thursdays and Saturdays from 11:00 a.m. to 3:30 a.m.

**Pieology Pizzeria – Royal Oak**

323 S. Main Street  
Royal Oak, MI 48067  
(248) 965-3911

For more information about Pieology, locations and the complete menu, visit [www.pieology.com](http://www.pieology.com).

**About Pieology Pizzeria:**

Using only the freshest ingredients along with signature sauces and crusts, award-winning Pieology Pizzeria offers hand-crafted, personally-inspired pizzas in unlimited flavor combinations that are stone oven fired in less than three minutes. The recently introduced customizable salad program is available at select locations with plans to roll out chain wide in 2016. Founded in 2011 by Carl Chang, Pieology was created from the simple idea to turn America’s most crave-able food into an affordable and interactive experience. The mission of Pieology Pizzeria is to inspire individual creativity in a positive atmosphere where guests can gather with family and friends, while enjoying their delicious pizza creations. Along with providing great food and a memorable dining experience, Pieology is committed to making a positive difference in the communities it serves, one pie at a time. Recently named the #1 Fastest Growing Chain by Technomic, Pieology is steadily expanding its U.S. footprint, with commitments throughout the country in various stages of development. For more information, visit [www.pieology.com](http://www.pieology.com), and follow us on [Facebook](#), [Twitter](#) and [Instagram](#).

**Pieology Pizzeria Media Contact:**

Chelsea McKinney  
Powerhouse Public Relations, LLC  
O: (949) 261.2216 / [chelsea@powrhousepr.com](mailto:chelsea@powrhousepr.com)

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