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FOR IMMEDIATE RELEASE

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Community invited to celebrate grand opening of Nonna Maria Wood Fired Oven at The Stone Mill

Little Falls, NY—Nonna Maria Wood Fired Oven at The Stone Mill invites the community to celebrate its Grand Opening beginning at noon July 16 at 410 Canal Place, Little Falls. Nonna Maria is now the former Mangia Macrina, owned and operated by The Stone Mill.

While the name of the business is changing, the spirit of authentic Neapolitan pizza remains unchanged. Marica Bellico, a native of Napoli, Italy, will carry forward the same passion and commitment to excellence that Chris Woodbeck of Mangia Macrina has brought to Little Falls over the past five years. The culinary team also includes Katy Tomei and Carol Cole—the accomplished team behind The Café at Stone Mill, its catering services, and Rock Valley Eats at Rock Valley Brewery.

“Bringing the flavors of my hometown in Italy to the heart of Little Falls is a dream come true,” said Bellico. “We’ve poured so much love into Nonna Maria, and I’m so excited to celebrate this special day with the community, sharing a taste of my Italian heritage, one slice at a time.”

Nonna Maria opens at 11 a.m. and festivities kick off at noon. The ribbon cutting hosted by the Herkimer County Chamber of Commerce will begin at 12:15 p.m.

To mark the occasion, guests will enjoy:

Grand Opening specials:

- Nonna Maria gift certificate deal—buy a \$25 gift certificate and get \$10 back (valid starting July 17)
- Double punches for Pizza Club members
- More surprises throughout the day!

The event also includes:

- Free pizza samples
- Nonna swag for purchase

Tickets will also be on sale for the Nonna Maria Pizza Making Class on Monday, July 24, hosted by Napoli, Italy natives Marica and Maria. The cost is \$25/per person and can be purchased at <https://nonnamariapizzamaking.eventbrite.com>.

RSVP is not required to attend the Grand Opening. For questions, email Nonnamariawoodfiredoven@rockcity.dev or call (315) 417-3388.

Follow Nonna Maria on Instagram at https://www.instagram.com/nonnamaria_woodfiredoven/ and on Facebook at <https://www.facebook.com/profile.php?id=61577064568095#>.

Nonna Maria’s regular business hours are from 11 a.m. to 8 p.m. Tuesday through Sunday.

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Menu

Pizza

Neapolitan Classics

Margherita: San Marzano tomato sauce, Mozzarella, basil

Marinara: San Marzano tomato sauce, garlic, oregano

Marinara Special: San Marzano tomato sauce, garlic, oregano, anchovies

Bufalina: San Marzano tomato sauce, mozzarella di bufala, basil

Diavola: San Marzano tomato sauce, mozzarella, hot soppressata, crushed red peppers

Arucola: White base, cherry tomatoes, mozzarella, post oven prosciutto, arugula, shredded parmesan cheese

Quattro Formaggi: White or red based, mozzarella, gorgonzola, parmigiano and ricotta

Mangia Classics

Bruno: San Marzano tomato sauce, basil, mozzarella, pepperoni, bacon

Figgy Piggy: Garlic, mozzarella, figs, prosciutto, gorgonzola, post oven arugula, balsamic glaze

Specialties

Vegan: San Marzano tomato sauce, vegan mozzarella cheese, basil

Ragu': Ragu sauce, meatballs, ricotta, mozzarella

Vegetarian: Cherry tomatoes, roasted peppers, mushrooms, onions, mozzarella, basil

Calzone: Ricotta, mozzarella, San Marzano tomato sauce, basil

Salad

Antipasto Salad: Mixed greens, olives, grape tomatoes, mozzarella, pepperoni, roasted peppers, artichoke, balsamic vinaigrette. Served with focaccia

Caprese Salad: Sliced tomatoes, mozzarella di bufala, basil, balsamic vinaigrette. Served with focaccia

Dessert

Nutella Pizza: Baked with Nutella and marshmallows

Toppings

Anchovies, artichoke, bacon, cherry tomatoes, gorgonzola, hot soppressata, meatballs, mushrooms, onions, pepperoni, prosciutto, ricotta, roasted peppers

About Nonna Maria

Mangia Macrina, now Nonna Maria, is located in the historic Stone Mill Building in Little Falls, NY. Nonna Maria uses Neapolitan recipes and techniques to create its signature wood-fired pizza. Nonna Maria's menu will also feature wood-fired cuisine, salads, and a children's menu. The operation is managed by Marica Bellico, a Napoli, Italy native.

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