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Deluxe Pizza Restaurant in Leesburg Hosts Grand Re-Opening Event

Wild Wood Pizza in Leesburg is hosting a grand ribbon cutting event to celebrate their success post-pandemic.

April 7, 2022 – Leesburg, VA – Wild Wood Pizza is hosting their Grand Re-Opening Ribbon Cutting event on Thursday, April 21st at 11 a.m. to celebrate their success amongst the local community. The new restaurant opened its doors in February 2020, just a month shy of being in a COVID-19 shutdown. After successfully navigating the challenging avenues of being a small business overshadowed by the pandemic, they are ready to re-launch and re-introduce themselves to the community.

Wild Wood Pizza is located in the Villages of Leesburg plaza next to CMX Village 14 Cinemas. The pizza shop arose as a creation from Chef Curtis Allred, also owner and Chef of Delirium Café in the downtown Historic District of Leesburg. Allred has a large history in the restaurant industry, from waiting tables to being front-of-house manager before tackling the title of Owner. “When you think about a restaurant, there’s one in every community. It’s where we meet up with old friends and where we celebrate anniversaries and engagements. It’s where we go and grab a seat to complain about our days. Restaurants – that’s community.”

After bringing to downtown Leesburg, the first U.S. location of the Belgian original Delirium Café, Allred decided it was time to expand and continue his passions for creating communities within the restaurant industry, with an exquisite atmosphere and food menu that evokes memories and curates experiences.

“I knew that I wanted to tell my own story with pizza,” described Allred of his journey to launch Wild Wood, “I wanted Wild Wood to describe that feeling of being in elementary school and knowing that it’s Friday because when you walk into the lunchroom, you can smell the pepperoni on cheap pan-baked pizza – it’s a great feeling that I wanted to recreate.”

Wild Wood offers wholesome pizza with fresh traditional ingredients. The restaurant has 30 beers and six wines on draft with 100+ Italian wines and varietals. Their cocktail program focuses on classic Italian ingredients with house-made limoncellos, bitters, and aperitifs. Walking into the shop you’ll see local artist’s graffiti style artwork on the walls and in displays, to pay respect to the Neapolitan pizza approach with a more maverick attitude.

The ribbon cutting event will begin at 11 a.m. on April 21st, and is an open invitation for community members, old friends, constant supporters, and newcomers to enjoy complimentary food and beverage while celebrating a local small business.