



*Now  
Open*

**Nina & Rafi**

RISTORANTE  
PER FAMIGLIE



NINA & RAFI  
661 Auburn Ave NE #220  
Atlanta, GA 30312  
(404) 549-8997  
[www.ninaandrafi.com](http://www.ninaandrafi.com)

*Atlanta's most popular pizza maker grew up spending summers on the central Jersey shore with his grandma.*



- ▶ Monday - Sunday: 11:00am – 12:00am (Kitchen closes at 11:00pm)
- ▶ Lunch 11:00AM – 4:00PM – Slices Available
- ▶ Reservations available for 10 or more available, email [glenda.g.thompson@gmail.com](mailto:glenda.g.thompson@gmail.com)
- ▶ Catering and Pick-up Orders available
- ▶ Parking is available on the street on Auburn Ave, Edgewood Ave, or Irwin St  
Paid Parking lot available on Krog St. & Irwin St.  
Parking Deck at Studio Plex on (Auburn Ave)
- ▶ Free WiFi

# Catering & Private Events

Let us host your next catering order or group event at N&R!

Located on the Atlanta Beltline we are a central location to Midtown, Downtown, Decatur and more.

We offer pick up, delivery, or onsite groups from 10-100 guests. Relax and let us take care of the details!

We request 72 hours notice for any catering or group event. There is a \$350.00 minimum + 25% service fee for deliveries which is subject to vehicle and staff availability. Delivery is available within a 3-mile radius only.

Smaller orders may be placed a la carte, and available for picked up.

We are happy to help you customize a menu specifically for your special event!

Contact:

Glenda Thompson  
Area Director of Catering +  
Events

404-403-1814 Direct

[glenda.g.thompson@gmail.com](mailto:glenda.g.thompson@gmail.com)





Window Seating



Entrance /Patio



Main Bar

# Photo Gallery



Indoor/Patio



Main Dining



Open Kitchen

## Our Story

Atlanta's most popular pizza maker grew up spending summers on the central Jersey shore with his grandma. To make money, he worked at his Uncle David's pizzeria in Red Bank, New Jersey, a place called Franciosi's, where he rolled out his first pie around the age of 12 or 13. His name is Anthony Spina, and he's the inventor of [O4W Pizza](#)'s famous Grandma Pie, topped with red sauce, house-made mozzarella, salty pecorino, a scattering of basil and not much else, and baked in a heavy square pan that transforms the crust into a heavenly crackle.

If you've followed the story, you know the city got hooked on the masterful Grandma Pie virtually the second Spina started hawking it at a counter-service joint beside the Beltline's Eastside Trail at Irwin Street.

This was 2015. A year and a half later, dude had the audacity to move his operation to Duluth. Only recently did he return to his old hood in the Old Fourth Ward, with a spiffy new spot called Nina & Rafi, bankrolled by restaurateur Billy Streck and designed by Smith Hanes Studio. (The name pays tribute to Streck's 91-year-old Sicilian-American grandmother, Nina, and Spina's No. 1 culinary influence, his late great-grandmother, Rafi.)

Story & Photo Credit: For the AJC

