



## **What is MTH Pizza?**

MTH Pizza is known for stimulating all the senses. From the aromas in the kitchen to the sights and sounds around the dining room, MTH is full of art and music that represents our lifestyle interests and pop culture favorites. At the end of the day, we simply wanted to create a pizza joint that we'd want to frequent ourselves: a family-friendly spot with high-end pizza in a casual, comfortable and welcoming space.

## **Our Story**

MTH Pizza is a neighborhood pizzeria inspired and founded by three Smyrna locals -- Todd Mussman, Ryan Turner and Chris Hall (hence the acronym).

## **The Food & Drink**

At MTH, we serve chef-driven pizzas made with fresh, high-quality ingredients inspired by the seasons of the year and the whim of the partners. Our dough is made with high-protein flour, fermented in-house for 72 hours and baked in a Renato brick oven. Muss, Turner and Hall all love good pizza and that love is reflected in the pies we serve. Our brick oven pizza is unique to us and we hope you like it as much as we do. The menu features classic pies, seasonally-inspired rotating pies, antipasto, salads, wings, desserts, craft beer and boutique wines.

## **The Service**

MTH offers full table service in the dining room and on the uncovered patio on a first-come, first-served basis.

## Quick Facts



### Address

1675 Cumberland Parkway SE, Suite 415  
Smyrna, GA 30080

### Phone

678-424-1333

### Website

[mthpizza.com](http://mthpizza.com)

### Social Media

Twitter & Instagram: @mthpizza  
Facebook.com/mthpizza

### Hours

Monday - Friday 4 p.m. - 9 p.m.  
Saturday - Sunday Noon - 9 p.m.

### People

Todd Mussman, Ryan Turner, and Chris Hall  
More on our team at [mthpizza.com/our-crew](http://mthpizza.com/our-crew)

### Year Opened

2019



### Seating

Restaurant interior: 75  
Patio: 20

### Private Events

Alice Price [alice@unsukay.com](mailto:alice@unsukay.com)

### Attire

Come as you are

## Press



### **The Verdict** [Atlanta Magazine](#)

*One bite of the clam pizza—the chewy bivalves mingling with near-buttery mozzarella and brightened with gremolata and a squeeze of charred lemon—had me considering relocating to Smyrna. MTH's high-protein dough is fermented for three days and produces an undercarriage not as soft as that of a traditional Neapolitan and not as firm as a New York slice. And honestly, it's the ideal compromise, texturally perfect and packed with flavor, as were the sauce and toppings on all three pies I sampled so far (I intend to get to the others posthaste). Yes, Atlanta has some great pizza. It turns out Smyrna has some really great pizza.*



### **The Magician, The Mad Scientist and The Handler** [Cobb Life](#)

*Todd Mussman, Ryan Turner and Chris Hall are the self-proclaimed mad scientist, magician and handler behind Unsukay restaurant group. The trio of partners spoke candidly with Cobb Life Editor Katy Ruth Camp about owning restaurants in the time of the coronavirus (and beyond), how the sausage gets made and the importance of keeping it local.*

*Photo by Hadley Photography*



### **Stamp of Authenticity** [AIC](#)

*MTH Pizza won't get a seal of approval from the Associazione Verace Pizza Napoletana, but this casual pizza parlor can still claim to be authentic. In fact, it's as authentically Muss, Turner and Hall as it gets.*



### **Ultimate Atlanta Pizza Spots** [Thrillist](#)

*MTH stands for Mussman, Turner, and Hall, the same three friends and business partners behind nearby Muss & Turners and Local Three. They consider their pizza to be "Smyrna Style," aka chef-driven with seasonal toppings and baked in a brick oven. Standouts among the creative combinations include the El Guapo with charred jalapeño-tomato sauce, chorizo, poblano peppers, potatoes, and cotija cheese.*