serving a slice of old Italy on a bold new platter



PROJECT

La Perla Pizzeria Napoletana 1313 Pearl Street, Eugene 97401 (formerly Farrell's Ice Cream Parlor)

(formerly Farrell's Ice Cream I Architect Nir Pearlson Architect, Inc.

Structural Engineer

K & A Engineering
Electrical Engineer
Jim Krumsick & Synergy Engineering

Lighting Design

Food Service Design / Equipment

General Contractor The Industrial Company

Solar Panels Design / Build



CHALLENGE

Transform a familiar ice-cream parlor into a modern, enduring landmark

CONCEPTS

 Tall windows wrap the building corner, opening onto the celebratory energy within

 A modern-day steel colonnade announces the entrance and shelters outdoor seating

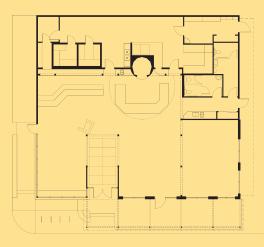
 An entry atrium leads to expansive seating, a wine & espresso bar, and the main event: the pizza prep area fronting a massive wood-fired oven

 Old Italy is infused into this contemporary Northwest building via subtle interpretive gestures: an ordered indoor-outdoor grid of columns, a sky-lit atrium, decorative steel arches, and a rich palette of textures and earthy colors

Construction materials are revealed in a modern composition of concrete, stone, wood, steel, plaster, and the sparkle of colored glass









NIR PEARLSON ARCHITECT, INC. 1460 East 21st Ave. Eugene OR 97403 541.345.5547 www.green-building.com





SUSTAINABLE STRATEGIES

Daylighing:
 Oversized windows & sky-lit atrium

 Shading: Awnings, blinds & specialty glazing

Solar energy
 Photovoltaic panels mounted on roof
 & awning

Sustainably-harvested wood
 Glue-laminated timbers & ceiling
 finish boards

 Manufactured 'off-the-shelf' components: Structural members: steel & glue-lam; Wainscoting panels: corrugated steel & fiber-cement

• R-40 insulated roof: Encloses ceiling cavity with updated heating/cooling ducts

 Upgraded electrical equipment: Heating/cooling units; programmable lighting controls with zoning, dimming & sensors





IIN HOLY