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Italian Pizzas have been a staple of Italian cuisine and culture, dating back to the 16th century. From there, it permeated the world, served in various ways, and became famous worldwide. But, what is authentic Italian pizza really like? What qualities and ingredients make it the delicious and famous cuisine that we all know and love? Italian food is regional, and you find a variety of pie or, to be more exact, flatbreads such as Focaccia and Pinsa. Some famous pizzas such as pizza Napoletana, pizza Romana, pizza Al Taglio, and many more you might have never heard of before. All regions of Italy serve a variety of pie that is just revised recipes of the classic one: Napoletana and Romana, corresponding to Campania (Naples) and Lazio (Rome). Pizza is an Italian dish, but it has lost its natural essence and taste when made worldwide. The authentic Italian taste is nothing close to what you used to enjoy in your home country. Each city in Italy has its styles and tweaks. The authentic Italian taste in the pie is so delicious that you will end up eating all by yourself. This article has listed the most authentic and delicious pizza right from the Italian cuisine that you can and must try once in your life. Without further ado, Let's go! The five things that make the most authentic Italian pizza are: The Crust: Base is an essential component of the original Italian pizza and is traditionally thin but has a fluffy consistency. It is made with '00' flour, the finest and refined variety of flour. Italian pies are so thin people don't share slices; they eat a whole pie themselves. The Fresh Sauce is made with a combination of Italian and San Marzano peeled tomatoes, grown in rich Italian soil, seasoned with various well-portioned herbs and extra virgin olive oil. The tomatoes you find on most Napolitans pizza are coming from Vesuvio Volcano or from dell'Agro Sarnese Nocerino if it's San Marzano. The Toppings: Creamy buffalo cheese like mozzarella di bufala and various veggies set authentic Italian pizza apart from its recreations worldwide. The veggies used by Italians are the unique ones, including prosciutto San Daniele, Provolone, artichokes, Italian sausage, salami, black olives, and anchovies. Other people love pizza loaded with too many toppings, but Italy does not appreciate it. Last but not least, The Chef: Not everyone can pull out the best Italian taste. Only those who have mastered the art can create the best Italian pizzas. Almost all Italian pizzas are made with the same rules and techniques. Italian pizzerias stretch the base by hand and bake in a wood-fired oven at over 450°C; it doesn't take 5-10 minutes to cook thoroughly. The dough can rise slowly rather than being aided by artificial boosters. Because the oven is set at a very high temperature, the crust turns out much thinner and crunchy. It all started back in the 16th century when early explorers brought the tomato back to Europe from Peru. Neapolitans have mastered the craft of making the best and unique pie in the world, and even UNESCO lists pizza as an intangible cultural heritage. The authentic pizzas of Italy are simple, but the guidelines of how it's made and enjoyed are strict. Here's what the president of AVPN (An organization that seeks to protect the authenticity and tradition of Neapolitan pizza around the world), Antonio Pace, said in an interview: "Pizzas are made everywhere, and they are called Neapolitan. It would be more appreciated if they made them properly, contributing to our city's image. There is a big difference between Naples and the world: Pizza in Naples is not only the product; it is a philosophy of life!" Here are the types of Italian pizzas that are originally available in Italy, and you must try them on your next trip to Italy! Pizza Margherita Pizza Marinara Focaccia Pugliese Roman Al Taglio Pinsa Quattro Stagioni Diavola Pizza Fritta Ortolana/Vegetariana Pizza Capricciosa Pizza Quattro Formaggi Boscaiola Pizza Frutti di Mare Pizza Melanzane Pizza Alla Pala Margherita is the most classic Neapolitan pizza or known as " true pizza" worldwide. Pizza Margherita can be defined in simple words: The Queen of Italy! The chef who invented Margherita named it after Queen Margherita of Italy. It is the most famous pizza in Italy and worldwide. It is a variation of the most authentic pizza of Italy: Neapolitan pizza. The colors of the national flag of Italy inspired the toppings of Margherita: tomato (red), mozzarella (white), and basil (green). It has a rich marinara/pasta sauce flavor- Fresh mozzarella with the San Marzano tomato sweet and tangy taste. The crust is chewy and delicious and has those Neapolitan-Esque burnt bubbles. What goes inside the famous Margherita pizza? Here's the list. Italian pizza dough (00 Flour) Salt and sugar Yeast Fresh basil leaves Garlic cloves Kosher salt San Marzano tomatoes Parmigiano-reggiano cheese Mozzarella cheese The secret behind the popularity of Margherita is the fresh cheese (mozzarella) that still contains milk. Other pizzas made around the world use dry cheese so that you can expect a difference in taste. Pizza marinara is the most ancient tomato-topped pizza, known as "Alla marinara." It is a style of Neapolitan pizza which has no cheese, and it's all about tomato, garlic, and oregano. Marinara Means "seafaring"; however, it doesn't have seafood. Mariana was a staple food of the fishermen who consumed it upon returning home from fishing in the Bay of Naples. It's also a relatively healthy pizza. Those of you who love vegan and avoid cheese will like it more. All-purpose Flour Semolina Tomato sauce Garlic cloves Dried Oregano Kosher salt Virgin olive oil. Because only a handful of ingredients are used for Marinara, the flavor of pizza marinara depends on the quality of the ingredients. The marinara sauce needs to be perfect for this pizza. If the chef gets the sauce wrong, you cannot enjoy the authentic taste. Right from the heart of Apulia, Focaccia Pugliese is next in the line of the best authentic Italian pan pizza. It is also called Apulian or Barese focaccia. It is served all around Apulia; you can find focaccia pizza served with olives, capers, and anchovies tomatoes stuffed into the dough. The focaccia pizza base is prepared using ancient kneading techniques similar to autolysis. Autolysis or pain a l'ancienne is a French technique used for baguettes. In this technique, you leave flour mixed with water for a night or a day. So when we make the flour fermented, the enzymes in the flour get activated with moisture to allow good maturation. This pizza only can be made perfect with four essential steps: Autolysis techniques the combination of extraordinary natural ingredients and Last but not least, the right passion. The Focaccia pie is crunchy and colorful. You can make it easily at home if you follow the correct technique. What goes inside the soft and fluffy pizza? 00 Flour Type 1 semi-whole flour Brewer's yeast Extra virgin olive oil Sea salt Toppings Red and yellow date tomatoes Cherry tomatoes (semi dried) Red onion Olive with their stones Oregano Italian pizzerias use wood ovens to make the best Focaccia Pugliese. It takes 12 minutes at 250 to 300 degrees Fahrenheit. Want to have slices of pizza rather than a whole pie? Try out pizza al taglio. It is also called 'by the slice' pizza. It is street food. A pizza slice is cut up with scissors in size you prefer, paid for by weight, and you eat it with your hands. Pizza al Taglio is popular street food in Italy. You can find pizzeria or small bakeries selling pizza al Taglio everywhere in the city. 00 Flour Warm water Fresh Brewers Yeast Salt and Sugar Olive oil For toppings, You can ask to add anything you like: Spinach, Onion, Artichoke hearts, Mushrooms, Pepperoni, garlic, Zucchini, potatoes, Salami, Olives, Prosciutto Crudo, Seafood Possibilities are infinite! It has many varieties, including "pizza Rossa" (only tomato sauce), "pizza Bianca" (just oil and salt). Pinsa is another authentic one famous in Italy as flatbread rather than a pizza. It is made with rice flour, soy flour, and grains like wheat or spelt. Its crust has a high protein content and a low glycemic index. The pinsa crust has crispy textures on the outside and soft inside, like a cloud of dough with its elongated shape. The term 'Pinsa' comes from the Latin word 'Pinterest,' which translates to 'push the dough by the hands.' Pinsa has been a part of Roman artisan baking for over 100 years. It has become famous in the US in the last couple of years. This oblong flatbread was first invented at pizzeria La Pratolina by pizza chef Corrado Di Marco in 2001. Compared to regular pizza, pinsa dough is a much healthier option. It is low in carbs and calories. Pinsa dough has less fat, less starch, less cholesterol, fewer glutens, and less sugar. A saying goes, "the pizza is only the red one," which doesn't apply to pinsa. Pinsa is white; no tomato sauce is used as a base. The Pinsa recipe is one of those hidden jewels of Italian cuisine that only a master of Italian cuisine can pull it best. Wheat flour Rice flour Spelt (or soy) flour Coldwater Natural yeast dehydrated beer yeast Sea salt for the dough Extra virgin olive oil for the dough Rosemary Pinsa doesn't have springy slices as much as regular pizza does. The dough is highly hydrated, so it has a high percentage of water in the flour; in fact, it reaches up to 75-80% of the weight of the flour. Quattro Stagioni is another authentic Italian pizza. The name Quattro Stagioni In Italian, means "four seasons." It has the same diverse ingredients as pizza Capricciosa, except it is prepared in four sections. Each section represents one season of the year. The diverse ingredients of each section give strong flavors. There is no better pizza recipe with this diversity of topping that all family members love. The crispy ideal base, the combination of the delicious mozzarella cheese and tomato sauce, topped with the fresh summer taste of basil. Ahh! You can find a variety of toppings in this one, but the star of the show and the ones that represent four seasons are: Flours Dried Yeast Salt and sugar Semolina Flours for dusting Tomato and basil- summer Artichokes-spring Mushrooms- fall Olives and Prosciutto cotto-winter Tomato sauce Ham Mozzarella Stagioni is famous for its crunchy crust. To avoid getting the crust soggy, some toppings get oven-dried before adding them to the pizza base. Some restaurants make vegetarian versions by replacing the ham with Veggies. Looking for pizza that suits your spicy taste buds? Diavola is Italy's favorite spicy pizza starring: spicy peppers, Kalamata olives, and gooey mozzarella cheese. In Italy, it's referred to as Devil-style sauce pizza or Pizza Devil based on its spicy notes. Italians love Diavola, but it is famous as pepperoni pizza worldwide, especially in the US. The plenty of hot salami and pickled jalapenos make an addictively good combo. The base of this ultra crispy pizza is the same as Margherita pizza. Flour (Margherita pizza base) Oil Yeast Sugar Pepperoni chili peppers Spicy sausage Black olives The slices of pepperoni are arranged above the cheese, which releases spicy oil on the surface of the pizza and makes the sausage crispier. Have you heard about fried pizza before? Let me introduce fried pizza from the heart of Naples city. It is a classic pizza, the most popular pizza among locals and international foodies. This pizza is stuffed with Ricotta, Parmesan, mozzarella, and basil deep fried in vegetable oil. It is easier to fry in oil than managing a wood oven. The texture is doughnut-like from the outside and has cheesy insides. One bite and ricotta and provolone cheese will melt in your mouth. Hero tomato sauce Tipo 00 flour Parmesan cheese Ricotta cheese Mozzarella cheese fresh basil vegetable oil, for frying Frying the starchy and cheesy pizza seems imprudent, but it is a wonder of cooking science. The big bread dough stuffed with ricotta, provola cheese, and tomato cooked by deep-frying changes into exceptionally golden colors that give you the new experience of eating pizza. An experience you must have once in life. Another authentic Italian pizza is Ortolano, which in Italian means "from the vegetable patch. This greengrocer's pizza is loaded with veggies and a somewhat healthier option, as it's made with grilled veggies. It comprises a basic pizza dough smeared with tomato sauce, topped with fragrant Margherita, potatoes, rosemary, and thinly sliced asparagus. It is also a perfect pizza for vegetarians. Apart from delicious veggies, the following ingredients go inside the Ortolana. 00 Flour Tomato Puree bocconcini or fresh mozzarella Red bell peppers roasted, skinned, and sliced Eggplant roasted Artichoke hearts Extra virgin Olive Oil Oregano Salt The fact is that Ortolana is not only for vegetarians but for everyone. If you have not tried all veggie pizza before, give this one a chance, and you are not ordering any other veggie pizza again! The fantastic capriccioso is another classic Italian pizza. It's famous worldwide, and that is for a good reason. Capricciosa is topped with the incredible combination of tomato pulp, mozzarella, Virginia ham, mushrooms, prosciutto cotto, black olives, and fior di latte with the option to add anchovies. Simply everything that needs to make you go WOW! Just like other traditional pizzas in Italy, Capricciosa has its own history. It is called Capricciosa because it was first invented in 1973 in a pizzeria of Rome called LA Capricciosa. The sauce of Capricciosa is just too delicious. It is made using fresh San Marzano tomatoes, Evo oil, fresh basils, and oregano. You only imagine the flavor until you taste it yourself. The base is like Margherita; just the topping is different. San Marzano tomatoes Mozzarella Prosciutto cotto (Italian cooked ham) Artichoke heart wedges in olive oil Fresh cremini mushrooms (in Italian, funghi champignons) Black olives, like Gaeta, Taggiasche, or Kalamata Every pizzeria in Italy serves Capricciosa with its own signature variations. Some put sausages, capers, and anchovies. And some pizzeria garnished it with boiled eff and mussels. If you're looking for the cheesiest pizza, then look no further than this classic Pizza Quattro Formaggio is topped with not one but four delicious cheeses. The name Quattro Formaggio itself means "four kinds of cheese" in Italian. Pizza Quattro Formaggi is not a newcomer in the pizzeria world. It is known to have originated in the 18th century from the Lazio region but is becoming popular nowadays. The gorgeous combination of mozzarella, gorgonzola, fontina, and Parmigiano-Reggiano creates the ultra cheesy crux of the recipe loved by cheese aficionados all over the world. Apart from four incredible kinds of cheese, these ingredients go inside the Quattro Formaggi Pizza. Dry yeast Sugar All-purpose flour Salt Toppings Basil Tomato Cheese (Mozzarella, gorgonzola, fontina, e Parmigiano-Reggiano) Ground Mild Italian Sausage fresh herbs Some restaurants serve the "Blanca" version of Quattro Formaggi, which features no tomato sauce on the pizza. Boscaiola is another authentic Italian pizza from Neapolitan cuisine. It is now the most demanded pizza outside of Italy. "Boscaiola' means woodcutter. This pasta Alla Boscaiola pie is traditionally based on mushrooms' most popular wood food! The rise and ripening time of the pizza dough are essential elements for its success. However, you can find its variant prepared with different sauces and toppings. Some use porcini mushrooms, champignon mushrooms, bacon, sausages, ham, and others use eggplant and boiled egg. It all boils down to preference or the restaurant style. But what about the original recipe? The original one was made with four main steps: Leveling out the base with hand Add pasta discs and mushrooms Bake And then add prosciutto on top! 00 Flour Instant yeast Salt Olive oil Tomatoes Mushrooms Harlots Garlic clove Mozzarella cheese Butter Sage leaf Chopped Parsley Vegetable broth pizza sauce or marinara sauce, dried oregano and basil It is occasionally prepared without tomatoes and can be enriched with a drizzle of olive oil, olives, or fresh parsley. Calling all seafood lovers! Frutti di Mare pizza is one of the most popular Italian pizzas made using the famous Frutti De mare pasta recipe. The Frutti di mare means "fruit of the sea" and refers to seafood in Italian. The pizza, just like famous pasta, is packed with tons of fresh seafood, including shrimp, mussels, scallops, clams, and squid cooked in a garlicky, sometimes spicy marinara sauce. The base gets seasoned with delicious arrabbiata sauce (spicy marinara sauce), topped with seafood, and finished with fresh basil leaves. 00 Flour Dry yeast Salt and sugar FOR THE FRUTTI DI MARE TOPPING: Grated mozzarella Steamed mussels, out of the shell (or use canned smoked mussels) Anchovy filets Raw shrimp Calamari rings Frutti di mare is one of those classic Italian dishes that only true sea lovers can admire. So if you are not a fan of seafood, this one is not for you! Melanzane in Italy means eggplant. So you might have guessed it is another delicious vegetarian pizza from Italy. Apart from eggplant, it has yummy veggies like capsicum and potato, and parmesan. The bomb combination of eggplant and parmesan is out of the world. Some pizzerias grill the eggplant before they go over the pizza base. The authentic taste comes from the cheese often added after baking instead of before. The cheese crowns of pizza are then topped with tomato, roasted eggplant, chili flakes, and fresh basil leaves. Strong White Bread Flour 100g Khorasan Flour Fresh eggplant, diced Olive oil Chopped garlic Chunky marinara sauce Fresh-diced buffalo mozzarella Shredded parmesan Ricotta Tomato sauce Salt and pepper When the pizza receives the heat, it softens the cheese but doesn't melt it. This way, cheese keeps its creamy sweet flavor and stays supple instead of becoming stretched. Pizza Alla pala is a unique Italian pizza that is served on a paddle right after coming from the electric oven. The pizza is named after the wooden board on which it's served: You can't eat it alone: it's for groups. This heavy pie is baked using the long rising dough that is shaped like oval bread. To be thick doesn't mean that the pizza is hard, it's soft and loaded with fresh toppings. Black olives Salamino Piccante Cherry Tomatoes Prosciutto & stracciatella cheese With such a blend of these delicious ingredients, you can surely see cheese-loaded slices. Some toppings can never go with real authentic Italian pizzas. Chicken or beef No sauces like ketchup or chili shawarma. Seasonal fruit (pears, pumpkins, apples) High gluten flour is never used for Italian pizza. Fruits, nuts, or sweet additives The authentic Italian pizza is famous for having homemade sauce prepared from freshly peeled tomatoes and a combination of savory, complementing herbs. You'll also note that true Italian pizza does not include both toppings and sauce in the cooking process. The sauce is simply layered along with the crust. In addition, the pure mozzarella from Mediterranean buffaloes is another delicious ingredient of real Italian pizzas. Capricciosa Pizza, meaning "capricious," is one of Italy's most popular pizza toppings, appearing on pizzeria menus around the region. This is a traditional Margherita with black olives, ham, artichokes, and porcini mushrooms on top. All of the ingredients for the Capricciosa Pizza are spread generously over the pizza. The pizza Quattro Stagioni also has the same components used, but instead of being blended together, each ingredient is separated into four quarters. The Capricciosa has a rich recipe and a wide range of pizza toppings. Yet, when you're working with simple ingredients, you want to make sure they're of the highest quality. Always choose extra virgin olive oil-based preserves and Italian ham. About 90% of the pizza lovers around the world do not know what an original pizza is! But you know now! When you experience truly bona fide Italian pizza, don't think it'll be the same version of your favorite slice back home. Eating a delicious slice of pizza in Italy is truly an out-of-the-world experience. Authentic Italian pizza is a mouth-watering treat all its own and is incomparable to any pie you may have. It's about time you visit one of the famous or authentic Italian pizzerias nearby and eat pizza from Italy. I hope this article helps you decide which traditional Italian pizza you can try first by visiting a good Italian pizzeria near you. mama-cucina.com is a participant in the Amazon Associate program and will earn from qualifying purchases. Your trip to Italy is not complete if you skip trying the best types of Italian pizza! Pizza is a traditional Italian dish that originated in Naples, Italy. It became so popular worldwide that countries made their own versions, imitating different Italian pizza styles and adding a twist here and there – but of course, nothing beats the original! Pizza in Italy is a universal Italian symbol. This Neapolitan offering is iconic be it classic or gourmet, thick and soft or thin and crunchy, and with or without a stuffed crust. Italian people eat pizza on Saturday or Sunday evenings after playing sports or watching a game with friends to celebrate kids' birthdays. If you want to spend a weekend in Italy, you need to know the different types of traditional Italian pizza and toppings of all the most famous Italian pizza styles. In this post, we'll discuss the popular and authentic Italian pizzas, their ingredients, and some history. So keep scrolling to find them out. ALSO READ: 18 Most Popular Authentic Italian Pizza Toppings Here's a list of the best types of Italian pizza you must try when you visit il Bel Paese. View this post on Instagram A post shared by The Food Lover (@thefood7799) Pizza Napoletana (Neapolitan pizza) was born in Naples and is labeled as the best pizza in Italy and one of the best-loved Italian pizza styles. Its style is protected by Traditional Speciality Guaranteed (TSG) certification. The wheat flour, yeast, salt, and water dough rises for 24 hours. It's hand-shaped into a flat 3-mm-thick disk, then baked for 90 seconds in a 900°F wood-burning oven. Italians call the soft, elastic heart cornicione. View this post on Instagram A post shared by Jeff Taylor (@stagliopizza) When it comes to Margherita pizza, there's not much more to say. It's the queen of the table, plain and simple. The Margherita pizza is, without a doubt, the most popular pizza in Italy. It can be made simply with mozzarella fiordilatte or mozzarella de bufala, which is called a bufalina pizza. In addition to mozzarella, tomato, oil, and basil are also used. This is how Italian pizza makers called pizzaioli have always done it. Frutti di mare features the traditional Italian pizza toppings of tomato and mozzarella, along with a variety of seafood such as shrimp, mussels, and squid, as well as a dash of garlic and parsley for added flavor. It is a dish that exemplifies the best of both worlds: the flavorful pizza of Italy and the fantastic seafood that can be found in the country. Hence, the monicker frutti di mare which translates to "fruit of the sea," in reference to the seafood ingredient. View this post on Instagram A post shared by É É (@sciuepc) Have you ever heard of fried pizza? It is a traditional pizza that is most popular among locals and international foodies. Allow me to introduce you to pizza fritta ("fried pizza") from the heart of Naples. This pizza is deep-fried in vegetable oil and stuffed with ricotta, Parmesan, mozzarella, and basil. It is much easier to fry in oil than managing a wood oven. Pizza fritta's outside texture is doughnut-like, with cheesy insides. Ricotta and provolone cheeses will melt in your mouth after just one bite. ALSO READ: 10 Best Pizzerias in Naples, Italy Even though pizza boscaiola is exclusively associated with Naples, every region in Italy makes an effort to highlight the pizza things that it excels at doing and makes use of its own regional specialties. Boscaiola, for example, is said to originate in Tuscany and/or Emilia-Romagna. Porcini or champignon mushrooms, sausage slices, and mozzarella are the ingredients that make up the toppings for the pizza boscaiola. The name "boscaiola" means "woodsman," and it was given to this Italian delight due to the mushrooms which a woodsman would have gathered in his small satchel while exploring the woods. This is one of those really delicious authentic Italian pizza types you simply must try when in Italy. View this post on Instagram A post shared by PizzaRioRosa (@pizzariorosa) Because spicy salami is the primary component of this pizza, the diavola ("deviled" or the "devil's" pizza) is an excellent choice for anyone who enjoys robust flavors. Pizza alla diavola is traditionally topped with tomato sauce, mozzarella, spicy salami aka pepperoni, and hot chili peppers. The spicy salami and hot chili peppers make this truly the devil's pizza! Although you may know it better by another name (the pepperoni pizza), it is one of the most famous pizzas outside of Italy. It is trendy in the United States and the United Kingdom. Individuals who are concerned about their waistline but still want to indulge in a scrumptious meal on occasion will find pizza ortolana as the ideal solution since it is topped with vegetables. The name, after all, means "farmer" or "grower of fruits and vegetables." In addition to mozzarella and tomato, this pizza features peppers, aubergines, and courgette/zucchini, all of which are cut into strips or thin slices and roasted. Alternatively, this pizza can be topped with any other combination of roasted fresh vegetables. Quattro formaggi is just one of the many different types of Italian pizza loaded with cheese. You must like cheese to enjoy this creamy, tasty, and beautiful white pizza. The name of this traditional Italian pizza, quattro formaggi, literally means "four cheeses," but the ingredients and types of cheese used can vary from pizzeria to pizzeria. They can use provolone, Parmigiano-Reggiano, mozzarella, stracchino, fontina, or Gorgonzola. No matter which cheeses are used, this four-cheese pizza will make you want to lick your fingers clean. Quattro stagioni ("four seasons") is another of the Italians' favorite pizzas. A four-seasoned pizza is a mix of intense flavors like mozzarella and tomato and a few different kinds of cheese. This pizza has cooked ham, mushrooms, artichokes, and black olives. Sometimes, you can find small additions like anchovies or other local ingredients. The most important thing about this pizza is where the toppings go. Each one must be put in its own quarter. Close to the quattro stagioni is the classic pizza capricciosa, which means "capricious" – a very apt name since its ingredients vary from pizzeria to pizzeria. However, the ingredients are pretty much the same as those used in making quattro stagioni, except that the capricciosa usually doesn't have olives, although again it depends on the pizzeria or restaurant that makes it. Some use black olives, others don't. But the staples are tomato sauce, mozzarella, ham, and artichoke. For the most part, pizza capricciosa can have anchovies and cooked egg. All of these ingredients are mixed together on a base of tomato sauce and mozzarella instead of being kept separate. This makes for a delicious blend of flavors. ALSO READ: 25 Best and Most Popular Italian Sauces Focaccia Pugliese, straight from the heart of Apulia, is next in line for the best authentic Italian pan pizza. It's also known as Apulian or Barese focaccia, one of the best types of traditional Italian pizza. It is popular throughout Apulia; you can find focaccia pizza with olives, capers, and anchovies stuffed into the dough. The focaccia pizza base is made using autolysis-like ancient kneading techniques. Autolysis, also known as pain à l'ancienne, is a French technique for making baguettes. In this technique, you leave flour mixed with water for a night or a day. So, when we ferment the flour, the enzymes in the flour are activated by moisture, allowing for proper maturation. View this post on Instagram A post shared by K (@parmtotableone) Prosciutto e funghi pizza is also about simplicity. It's a ham and mushroom pizza turbocharged because it's Italian-style. The traditional ham combined with crimini mushrooms results in a very scrumptious pizza with a rich and strong flavor, making prosciutto e funghi one of the yummiest Italian pizza styles. Prosciutto e funghi pizza is available in two varieties: with cooked ham or cured ham added after cooking. The secret to this traditional Italian pizza is its simplicity. Trying this pizza is a perfect way to test the quality of the dough and the ingredients at the pizzeria: tomato, garlic, oregano, and oil. Have you ever wondered why, despite its "marine" name, nothing resembles the sea in the ingredients of a pizza marinara? On the other hand, the origin of the pizza marinara stems from the fact that the ingredients – all of which are easily preserved – were used by sailors on long voyages. Want to eat pizza by the slice instead of a whole pie? Try out pizza al taglio, also known as pizza al trancio. In English, it's called "pizza by the slice" or "sheet pizza." You can cut a pizza slice to the size you want and pay by weight, then you eat it with your hands. Pizza al taglio is a Roman-style pizza that happens to be a popular street food in Italy. Everywhere in the city, you can find pizza shops or small bakeries that sell this type of pizza. "Melanzane" is the Italian word for eggplant or aubergine. As you might expect, it's a delectable vegetarian pizza from Italy. Aside from eggplant, pizza melanzane contains tasty vegetarian delights such as capsicum and potato. It uses Parmesan cheese. The eggplant and Parmesan combo is simply out of this world! Some pizzerias grill the eggplant before topping the pizza with it. The authentic flavor comes from the cheese, which is frequently added after baking rather than before. Apart from the roasted eggplant, pizza melanzane's cheese crowns are topped with tomato, chili flakes, and fresh basil leaves. Pizza alla pala is a unique Italian pizza from the region of Lazio, served on a paddle directly from the electric oven. The pizza gets its name from the wooden board (or paddle) it's done on – which means it's not something you can eat by yourself; it's meant to be shared. This hearty pie is made with a long rising dough shaped like oval bread. The pizza is not hard because it is thick. It is soft and loaded with fresh toppings. Italian dish with a flat dough-based base and toppings "Pizzaiolo" redirects here. For the restaurant chain, see Pizzaiolo (restaurant chain). For other uses, see Pizza (disambiguation). PizzaA pizza divided into eight slicesTypeFlatbreadCourseOne course mealPlace of originItalyRegion or stateNaples, CampaniaServing temperatureHot or warmMain ingredientsDough, sauce (usually tomato sauce), cheese (typically mozzarella)Similar dishesCalzone, panzerotti Media: Pizza Part of a series onPizza Main articles History of pizza Pizza delivery List of pizza varieties by country Styles Al taglio Altoona Beach Brier Hill California Chicago Colorado Columbus Dayton Detroit Focaccia al rosmarino Fugazza Grandma Greek Happy Iranian Lazio Matzah Mexican Minnesota Neapolitan New Haven New York Ohio Valley Pan Pictou County Pizzetta Quad City Roman Sardenara Sicilian Stuffed crust Sushi St. Louis Sheet pizza Tavern Italian tomato pie Trenton tomato pie Topping varieties Capricciosa Chocolate Hawaiian Kebab Meatball Pugliese Quattro formaggi Quattro stagioni Seafood Spaghetti Taco White White clam pie Cooking variations Coal-fired Deep-fried Grilled Pizza cake Margherita Marinara Tools Pizza cutter Pizza saver Pizza stone Peel Masonry oven Mezzaluna Pizza box Events Long Island Pizza Festival & Bake-Off National Pizza Month World Pizza Championship Frozen pizza brands Bagel Bites Celeste DiGiorno Ellio's Goodfella's Grandiosa Home Run Inn Dr. Oetker Palermo's Pizza Pops Richelieu Foods (private label) Schwan's Company (private label) Tombstone Totino's Wagner Lists of pizza chains List of pizza franchises List of Canadian pizza chains List of pizza chains of the United States By country Argentina Brazil Canada China North Korea United States Portland, Oregon Related articles Pizza effect Jumbo slice Pizza by the slice Dollar slice Pizza cheese Pizza-ghetti Pizza party Pizza Principle Pizza theorem Pizza Rat None Pizza with Left Beef Similar dishes Pizza bagel Calzone Coca Cong you bing Farinata Flammkuchen Focaccia Garlic fingers Khachapuri Lahmacun Manakish Panzerotti Paratha Pastrmajlija Pissaladière Pizza Pops Pizza puff Pizza rolls P'Zone Quesadilla Sardenara Sausage bread Scaccia Sfiha Stromboli Uttapam vte Pizza[a][1] is an Italian, specifically Neapolitan, dish typically consisting of a flat base of leavened wheat-based dough topped with tomato, cheese, and other ingredients, baked at a high temperature, traditionally in a wood-fired oven. The term pizza was first recorded in 997 AD, in a Latin manuscript from the southern Italian town of Gaeta, in Lazio, on the border with Campania.[2] Raffaele Esposito is often credited for creating the modern pizza in Naples.[3][4][5][6] In 2009, Neapolitan pizza[7] was registered with the European Union as a traditional speciality guaranteed (TSG) dish. In 2017, the art of making Neapolitan pizza was included on UNESCO's list of intangible cultural heritage.[8] Pizza and its variants are among the most popular foods in the world. Pizza is sold at a variety of restaurants, including pizzerias (pizza specialty restaurants), Mediterranean restaurants, via delivery, and as street food.[9] In Italy, pizza served in a restaurant is presented unsliced, and is eaten with the use of a knife and fork.[10][11] In casual settings, however, it is typically cut into slices to be eaten while held in the hand. Pizza is also sold in grocery stores in a variety of forms, including frozen or as kits for self-assembly. Store-bought pizzas are then cooked using a home oven. In 2017, the world pizza market was US$128 billion, and in the US it was $44 billion spread over 76,000 pizzerias.[12] Overall, 13% of the US population aged two years and over consumed pizza on any given day.[13] The oldest recorded usage of the word pizza is thought to be from May 997 CE, appearing in the Codex diplomaticus Caietanus, a notarial Latin document from the town of Gaeta, then still part of the Byzantine Empire.[14] The text states that a tenant of certain property is to give the bishop of Gaeta duodecim pizze (lit. 'twelve pizzas'),[15] a pork shoulder and kidney annually on Christmas Day, and twelve pizzas and a couple of chickens annually on Easter Sunday.[16] Suggested etymologies include: Byzantine Greek and Late Latin pitta > pizza, cf. Modern Greek pitta bread and the Apulia and Calabrian (then Byzantine Italy) pitta,[17] a round flat bread baked in the oven at high temperature sometimes with toppings. The word pitta can in turn be traced to either Ancient Greek πικτή (pikte), 'fermented pastry', which in Latin became picta, or Ancient Greek πίσσα (pissa, Attic: πίττα, pitta), 'pitch',[18][19] or πήτεα (pḗtea), 'bran' (πητίτης, pētítēs, 'bran bread').[20] The Etymological Dictionary of the Italian Language explains it as coming from dialectal pinza, 'clamp', as in modern Italian pinze, 'pliers, pincers, tongs, forceps'. Their origin is from Latin pinsere, 'to pound, stamp'.[21] The Lombardic word bizzo or pizzo, meaning 'mouthful' (related to the English words bit and bite), which was brought to Italy in the middle of the 6th century AD by the invading Lombards.[2][22] The shift b→p could be explained by the High German consonant shift, and it has been noted in this connection that in German the word Imbiss means 'snack'. A small pizza is sometimes called pizzetta.[23] A person who makes pizza is known as a pizzaiolo.[24] The word pizza was borrowed from Italian into English in the 1930s; before it became well known, pizza was called "tomato pie" by English speakers. Some regional pizza variations still use the name tomato pie.[25] Main article: History of pizza An illustration from 1830 of a pizzaiolo in Naples Records of pizza-like foods can be found throughout ancient history. In the 6th century BC, the Persian soldiers of the Achaemenid Empire during the rule of Darius the Great baked flatbreads with cheese and dates on top of their battle shields[26][27] and the ancient Greeks supplemented their bread with oils, herbs, and cheese.[28][29] An early reference to a pizza-like food occurs in the Aeneid, when Celaeno, queen of the Harpies, foretells that the Trojans would not find peace until they are forced by hunger to eat their tables (Book III). In Book VII, Aeneas and his men are served a meal that includes round cakes (such as pita bread) topped with cooked vegetables. When they eat the bread, they realize that these are the "tables" prophesied by Celaeno.[30] In 2023, archeologists discovered a fresco in Pompeii appearing to depict a pizza-like dish among other foodstuffs and staples on a silver platter. Italy's culture minister said it "may be a distant ancestor of the modern dish".[31][32] The first mention of the word pizza seemingly comes from a notarial document written in Latin and dating to 997 CE from Gaeta, demanding a payment of "twelve pizzas, a pork shoulder, and a pork kidney on Christmas Day, and 12 pizzas and a couple of chickens on Easter Day".[16] Modern pizza evolved from similar flatbread dishes in Naples, Italy, in the 18th or early 19th century.[33] Before that time, flatbread was often topped with ingredients such as garlic, salt, lard, and cheese. It is uncertain when tomatoes were first added and there are many conflicting claims,[33] although it certainly could not have been before the 16th century and the Columbian Exchange. Pizza was sold from open-air stands and out of pizza bakeries until about 1830, when pizzerias in Naples started to have stanze with tables where clients could sit and eat their pizzas on the spot.[34] A popular legend holds that the archetypal pizza, pizza Margherita,[35] was invented in 1889, when the Royal Palace of Capodimonte commissioned the Neapolitan pizzaiolo ('pizza maker') Raffaele Esposito to create a pizza in honor of the visiting Queen Margherita. Of the three different pizzas he created, the queen strongly preferred a pizza swathed in the colors of the Italian flag—red (tomato), white (mozzarella), and green (basil). Supposedly, this type of pizza was then named after the queen,[36] with an official letter of recognition from the queen's "head of service" remaining to this day on display in Esposito's shop, now called the Pizzeria Brandi.[37] Later research cast doubt on this legend, undermining the authenticity of the letter of recognition, pointing that no media of the period reported about the supposed visit and that both the story and name Margherita were first promoted in the 1930s–1940s.[38][39] Pizza was taken to the United States by Italian immigrants in the late 19th century[40] and first appeared in areas where they concentrated. The country's first pizzeria, Lombardi's, opened in New York City in 1905.[41] Italian Americans migrating from East to West brought the dish with them, and from there, the American version was exported to the rest of the world.[42] The Associazione Verace Pizza Napoletana (lit. 'True Neapolitan Pizza Association') is a non-profit organization founded in 1984 with headquarters in Naples that aims to promote traditional Neapolitan pizza.[43] In 2009, upon Italy's request, Neapolitan pizza was registered with the European Union as a traditional speciality guaranteed (TSG) dish,[44][45] and in 2017 the art of its making was included on UNESCO's list of intangible cultural heritage.[8] Pizza is sold fresh or frozen, whole or in portion-size slices. Methods have been developed to overcome challenges such as preventing the sauce from combining with the dough, and producing a crust that can be frozen and reheated without becoming rigid. There are frozen pizzas with raw ingredients and self-rising crusts. In the US, another form of pizza is available from take and bake pizzerias. This pizza is assembled in the store, then sold unbaked to customers to bake in their own ovens. Some grocery stores sell fresh dough along with sauce and basic ingredients, to assemble at home before baking in an oven. Pizza preparation Pizza dough being kneaded before being left undisturbed and allowed time to proof Tossing pizza dough to stretch it An unbaked Neapolitan pizza on a metal peel, ready for the oven A wrapped, mass-produced frozen pizza to be baked at home In restaurants, pizza can be baked in an oven with fire bricks above the heat source, an electric deck oven, a conveyor belt oven, or in traditional style in a wood or coal-fired brick oven. The pizza is slid into the oven on a long paddle, called "peel", and baked directly on hot bricks, a screen (a round metal grate, typically aluminum), or whatever the oven surface is. Before use, a peel is typically sprinkled with cornmeal to allow the pizza to easily slide on and off it.[46] When made at home, a pizza can be baked on a pizza stone in a regular oven to reproduce some of the heating effect of a brick oven. Cooking directly on a metal surface results in too rapid heat transfer to the crust, burning it.[47] Some home chefs use a wood-fired pizza oven, usually installed outdoors. As in restaurants, these are often dome-shaped, as pizza ovens have been for centuries,[48] in order to achieve even heat distribution. Another variation is grilled pizza, in which the pizza is baked directly on a barbecue grill. Some types, such as Sicilian pizza, are baked in a pan rather than directly on the bricks of the pizza oven. Most restaurants use standard and purpose-built pizza preparation tables to assemble their pizzas. Mass production of pizza by chains can be completely automated. Pizza baking Pizzas baking in a traditional wood-fired brick oven A pizza being removed with a wooden peel A pizza Margherita Charred crust on a pizza Margherita, an acceptable trait in artisanal pizza Pizza grilling on an outdoor gas range The bottom of the pizza, called the "crust", may vary widely according to style—thin as in a typical hand-tossed Neapolitan pizza or thick as in a deep-dish Chicago-style. It is traditionally plain, but may also be seasoned with garlic or herbs, or stuffed with cheese. The outer edge of the pizza is sometimes referred to as the cornicione.[49] Some pizza dough contains sugar, to help its yeast rise and enhance browning of the crust.[50] Main article: Pizza cheese Mozzarella is commonly used on pizza, with the buffalo mozzarella produced in the surroundings of Naples.[51] Other cheeses are also used, particularly burrata, Gorgonzola, provolone, pecorino romano, ricotta, and scamorza. Less expensive processed cheeses or cheese analogues have been developed for mass-market pizzas to produce desirable qualities such as browning, melting, stretchiness, consistent fat and moisture content, and stable shelf life. This quest to create the ideal and economical pizza cheese has involved many studies and experiments analyzing the impact of vegetable oil, manufacturing and culture processes, denatured whey proteins, and other changes in manufacture. In 1997, it was estimated that annual production of pizza cheese was 1 million metric tons (1,100,000 short tons) in the US and 100,000 metric tons (110,000 short tons) in Europe.[52] Main article: List of pizza varieties by country A great number of pizza varieties exist, defined by the choice of toppings and sometimes also crust. There are also several styles of pizza, defined by their preparation method. The following lists feature only the notable ones. Pizza varieties Image Name Characteristic ingredients Origin First attested Notes Pizza Margherita Tomatoes, mozzarella, basil. Naples, Italy June 1889 The archetypical Neapolitan pizza. Pizza marinara Tomato sauce, olive oil, oregano, garlic. No cheese. Naples, Italy 1734 One of the oldest Neapolitan pizza. Pizza capricciosa Ham, mushrooms, artichokes, egg. Rome, Lazio, Italy 1937 Similar to pizza quattro stagioni, but with toppings mixed rather than separated. Pizza quattro formaggi Prepared using four types of cheese (Italian: [ˈkwattro forˈmaddʒi], 'four cheeses'): mozzarella, Gorgonzola and two others depending on the region. Lazio, Italy Its origins are not clearly documented, but it is believed to originate from the Lazio region at the beginning of the 18th century.[53] Pizza quattro stagioni Artichokes, mushroom, ham, tomatoes. Campania, Italy The toppings are separated by quarter, representing the cycle of the seasons. Seafood pizza Seafood, such as fish, shellfish or squid. Italy Subvarieties include pizza ai frutti di mare (no cheese) and pizza pescatore (with mussels or squid). Italian styles Image Name Characteristics Origin First attested Calzone Pizza folded in half turnover-style. Naples, Italy 1700s Deep fried pizza (pizza fritta) The pizza is deep fried (cooked in oil) instead of baked. Naples, Italy Pizzetta Small pizza served as an hors d'oeuvre or snack. Italy North American styles Image Name Characteristics Origin First attested California-style pizza Distinguished by the use of non-traditional ingredients, especially varieties of fresh produce. California, U.S. 1980 Chicago-style pizza Baked in a pan with a high edge that holds in a thick layer of toppings. The crust is sometimes stuffed with cheese or other ingredients. Chicago, U.S. c. 1940s Colorado-style pizza Made with a characteristically thick, braided crust topped with heavy amounts of sauce and cheese. It is traditionally served by the pound, with a side of honey as a condiment. Colorado, U.S. 1973 Detroit-style pizza The cheese is spread to the edges and caramelizes against the high-sided heavyweight rectangular pan, giving the crust a lacy, crispy edge. Detroit, U.S. 1946 New York–style pizza Neapolitan-derived pizza with a characteristic thin foldable crust. New York metropolitan area (and beyond) Early 1900s St. Louis–style pizza The style has a thin cracker-like crust made without yeast, generally uses Provel cheese, and is cut into squares or rectangles instead of wedges. St. Louis, U.S. 1945 The ingredients of traditional pizza Margherita—tomatoes (red), mozzarella (white), and basil (green)—are held by popular legend to be inspired by the colors of the national flag of Italy.[54] Authentic Neapolitan pizza (Italian: pizza napoletana) is made with San Marzano tomatoes, grown on the volcanic plains south of Mount Vesuvius, and either mozzarella di bufala campana, made with milk from water buffalo raised in the marshlands of Campania and Lazio,[55] or fior di latte.[56] Buffalo mozzarella is protected with its own European protected designation of origin (PDO).[55] Other traditional pizzas include pizza marinara, supposedly the most ancient tomato-topped pizza,[57] pizza capricciosa, which is prepared with mozzarella cheese, baked ham, mushroom, artichoke, and tomato.[58] A popular variant of pizza in Italy is Sicilian pizza,[59][60] a thick-crust or deep-dish pizza originating during the 17th century in Sicily: it is essentially a focaccia that is typically topped with tomato sauce and other ingredients. Until the 1860s, Sicilian pizza was the type of pizza usually consumed in Sicily, especially in the Western portion of the island.[61] Other variations of pizzas are also found in other regions of Italy, for example pizza al padellino or pizza al tegamino, a small-sized, thick-crust, deep-dish pizza typically served in Turin, Piedmont.[62][63][64] Main article: Pizza in the United States Pizza banquet in the White House serving Chicago-style pizza (2009) Caramelized crust of slices of New York–style pizza The first pizzeria in the US was opened in New York City's Little Italy in 1905.[65] Common toppings for pizza in the United States include anchovies, ground beef, chicken, ham, mushrooms, olives, onions, peppers, pepperoni, pineapple, salami, sausage, spinach, steak, and tomatoes. Distinct regional types developed in the 20th century, including Buffalo,[66] California, Chicago, Detroit, Greek, New Haven, New York, and St. Louis styles.[67] These regional variations include deep-dish, stuffed, pockets, turnovers, rolled, and pizza-on-a-stick, each with seemingly limitless combinations of sauce and toppings. Thirteen percent of the United States population consumes pizza on any given day.[68] Pizza chains such as Domino's Pizza, Pizza Hut, and Papa John's, pizzas from take and bake pizzerias, and chilled or frozen pizzas from supermarkets make pizza readily available nationwide. Main article: Argentine pizza Traditional Argentine-style pizzas de molde being prepared at a pizzeria in Buenos Aires Argentine pizza is a mainstay of the country's cuisine,[69] especially of its capital Buenos Aires, where it is regarded as a cultural heritage and icon of the city.[70][71][72] Argentina is the country with the most pizzerias per inhabitant in the world and, although they are consumed throughout the country, the highest concentration of pizzerias and customers is Buenos Aires, the city with the highest consumption of pizzas in the world (estimated in 2015 to be 14 million per year).[73] As such, the city has been considered as one of the world capitals of pizza.[71][73] The dish was introduced to Buenos Aires in the late 19th century with the massive Italian immigration, as part of a broader great European immigration wave to the country.[71] Thus, around the same time that the iconic pizza Margherita[74] was being invented in Italy, pizza were already being cooked in the Argentine capital.[75] The impoverished Italian immigrants that arrived to the city transformed the originally modest dish into a much more hefty meal, motivated by the abundance of food in Argentina.[73][76] In the 1930s, pizza was cemented as a cultural icon in Buenos Aires, with the new pizzerias becoming a central space for sociability for the working class people who flocked to the city.[76][75] The most characteristic style of Argentine pizza—which almost all the classic pizzerias in Buenos Aires specialize in—is the so-called pizza de molde (Spanish for 'pizza in the pan'), characterized by having a "thick, spongy base and elevated bready crust".[71] This style, which today[when?] is identified as the typical style of Argentine pizza—characterized by a thick crust and a large amount of cheese—arose when impoverished Italian immigrants found a greater abundance of food in then-prosperous Argentina, which motivated them to transform the originally modest dish into a much more hefty meal suitable for a main course.[73][76] The name pizza de molde emerged because there were no pizza ovens in the city, so bakers resorted to baking them in pans.[77] Since they used bakery plates, Argentine pizzas were initially square or rectangular, a format associated with the 1920s that is still maintained in some classic pizzerias, especially for vegetable pizzas, fugazzetas or fugazzas.[77] Other styles of Argentine pizza include the iconic fugazza and its derivative fugazzeta or fugazza con queso (a terminology that varies depending on the pizzeria),[71] or the pizza de cancha or canchera (a cheese-less variant).[78] Most pizza menus include standard flavor combinations, including the traditional plain mozzarella, nicknamed "muza" or "musa"; the napolitana or "napo", with "cheese, sliced tomatoes, garlic, dried oregano and a few green olives", not to be confused with Neapolitan pizza;[71] calabresa, with slices of longaniza;[79] jamon y morrones, with sliced ham and roasted bell peppers;[71] as well as versions with provolone, with anchovies,[79] with hearts of palm, or with chopped hard boiled egg.[71] A typical custom that is unique to Buenos Aires is to accompany pizza with fainá, a pancake made from chickpea flour.[80] The terms dessert pizza and sweet pizza are used for a variety of dishes resembling a pizza, including chocolate pizza and fruit pizza.[81][82] Some are based on a traditional yeast dough pizza base,[83] while others have a cookie-like base[84] and resemble a traditional pizza solely in having a flat round shape with a distinct base and topping. Some pizza restaurants offer dessert pizzas.[85][86] Many mass-produced pizzas by American pizza chains have been criticized as having an unhealthy balance of ingredients. Pizza can be high in salt and fat, and is high in calories. The USDA reports an average sodium content of 5,100 mg per 14 in (36 cm) pizza in fast food chains.[87][88][89] Focaccia al rosmarino Panzerotti Calzone and stromboli are similar dishes that are often made of pizza dough folded (calzone) or rolled (stromboli) around a filling. Coca is a similar dish consumed mainly in Catalonia and neighboring regions, but that has extended to other areas in Spain, and to Algeria. There are sweet and savory versions. Farinata or cecina is a Ligurian (farinata) and Tuscan (cecina) regional dish.[90] It is often baked in a brick oven, and typically weighed and sold by the slice. Flammekueche is a food speciality of the Alsace region. Focaccia is a flat leavened oven-baked Italian bread, similar in style and texture to pizza; in some places, it is called pizza bianca (lit. 'white pizza').[91] Garlic fingers is an Atlantic Canadian dish, similar to a pizza in shape and size, and made with similar dough. It is garnished with melted butter, garlic, cheese, and sometimes bacon. İçli pide, or simply pide, is a Turkish dish, similar to a pizza in being made of wheat-based dough topped with tomato, cheese, and other ingredients, and usually formed in a boat-like shape. Khachapuri is a Georgian cheese-filled bread. Lahmacun is a Middle Eastern flatbread topped with minced meat; the base is very thin, and the layer of meat often includes chopped vegetables.[92] Manakish is a Levantine flatbread dish. Matzah pizza is a Jewish pizza dish. Okonomiyaki, often referred to as "Japanese pizza", is a Japanese dish cooked on a hotplate.[93] Panzerotti are similar to calzones, but fried rather than baked. Pastrmalija is a bread pie made from dough and meat. It is usually oval-shaped with chopped meat on top of it. Piadina is a thin Italian flatbread, typically prepared in the Romagna historical region. Pissaladière is similar to an Italian pizza, with a slightly thicker crust and a topping of cooked onions, anchovies, and olives. Pizza bagel is a bagel with toppings similar to that of traditional pizzas. Pizza cake is a multiple-layer pizza. Pizza rolls are a frozen snack product. Pizza strips is a tomato pie of Italian-American origin. Wähe is a Swiss type of tart. Zanzibar pizza is a street food served in Stone Town, Zanzibar, Tanzania. It uses a dough much thinner than pizza dough, almost like filo dough, filled with minced beef, onions, and an egg, similar to Moroccan basṭīla.[94] Zwiebelkuchen is a German onion tart, often baked with diced bacon and caraway seeds. Media related to Pizzas at Wikimedia Commons Italy portalFood portal List of baked goods List of pizza chains List of pizza varieties by country Pizza cheese – cheese for use specifically on pizza Pizza delivery – service in which a pizzeria delivers pizza to a customer Pizza farm – farm split into sections like a pizza split into slices Pizza party – social gathering at which pizza is eaten Pizza saver – object used to prevent the top of a food container from collapsing Pizza theorem – equality of areas of alternating sectors of a disk with equal angles through any interior point

^ English: /ˈpiːtsə/ PEET-sə, Italian: [ˈpittsa]; Neapolitan: [ˈpittsə] ^ "144843". Oxford English Dictionary (Online ed.). Oxford University Press. (Subscription or participating institution membership required.) ^ a b Maiden, Martin. "Linguistic Wonders Series: Pizza is a German(ic) Word". yourDictionary.com. Archived from the original on January 15, 2003. ^ Arthur Schwartz, Naples at Table: Cooking in Campania (1998), p. 68. ISBN 9780060182618. ^ John Dickie, Delizia!: The Epic History of the Italians and Their Food (2008), p. 186. ^ Father Giuseppe Orsini, Joseph E. Orsini, Italian Baking Secrets (2007), p. 99. ^ "Pizza Margherita: History and Recipe". ITALY Magazine. March 14, 2011. Archived from the original on February 7, 2013. Retrieved February 21, 2022. ^ "How to Make Neapolitan Pizza". La Cucina Italiana. June 16, 2020. Retrieved June 18, 2024. ^ a b "Naples' pizza twirling wins Unesco 'intangible' status". The Guardian. London. Agence France-Presse. December 7, 2017. 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from " Last update: Mon Jun 16 2025 TasteAtlas food rankings are based on the ratings of the TasteAtlas audience, with a series of mechanisms that recognize real users and that ignore bot, nationalist or local patriotic ratings, and give additional value to the ratings of users that the system recognizes as knowledgeable. For the "Top 54 Italian Pizzas" list until June 16, 2025, 10,433 ratings were recorded, of which 8,511 were recognized by the system as legitimate. TasteAtlas Rankings should not be seen as the final global conclusion about food. Their purpose is to promote excellent local foods, instill pride in traditional dishes, and arouse curiosity about dishes you haven't tried. Show Map by Luciana Squadrilli11 May 2017 From the classic Neapolitan to the thin, large Romana and more modern fried styles, pizza is going through a revolution in Italy. Luciana Squadrilli guides us through seven of the varieties on offer today – and where to eat them. Luciana Squadrilli is a freelance journalist and author specialising in food and travel writing.Born in Naples but currently living in Rome, Luciana Squadrilli is a freelance journalist and author specialising in food and travel writing. She is a regular contributor to Identità Golose, Via dei Gourmet, Gazza Golosa, I Cento Roma, Flos Olei, Olive Oil Times and Hi-Europe Magazine, and when she's not travelling or discovering culinary delights, she indulges her personal passions: pizza, extra virgin olive oil and the desert. Terms and conditions Please sign in or register to send a comment to Great British Chefs. Have you ever wondered what's the original Italian pizza like? You're in the right place! Discover all the different types of Italian pizza toppings you can find in Italy, with the help of a local! I also included all the original Italian names, so you'll be able to recognize each type of pizza on the menu. Italian pizza is even more delicious when you share it! Eating pizza is a cheap way to learn about the Italian food culture Before we start making ourselves hungry with all the flavors of the traditional Italian pizzas, I wanted to point out the main differences between American pizza and Italian pizza. While American pizza is actually derived from Italian pizza, and while there are so many Neapolitan pizza makers (or better "pizzaioli" in Italian) in the USA which make sure Americans eat delicious goodies… American pizza and Italian pizza still aren't the same thing. As I already mentioned, the authentic Italian pizza is deeply rooted in our territory, so we like to use local ingredients for the different toppings.Ask about pineapple pizza in Naples and a traditional pizzaiolo will pop a vein! The biggest difference between Italian pizza and American pizza lays thus in the toppings. Americans use many ingredients, often with contrasting flavors. In Italy we prefer to use less ingredients on the top, and more often than not, we try to make the toppings light and digestible. Many people who don't know pizza like us (because pizza in Naples is an art!) will tell you that the crust is also very different. But as you'll discover by reading this article, also a few types of Italian pizza can be thick and soft. We have pizza with floppy slices or the thin and crunchy type.Neapolitan pizza is not the only pizza you can find in Italy! Do you want to learn how to make a genuine Italian pizza? Click here to check out this pizza-making course in Sorrento that will teach you all the secrets to make a delicious Pizza Margherita! Traditional Italian pizzas, especially those I'm telling you about in this chapter, can usually be found in every pizzeria. If you're planning to visit Naples in the summertime, be aware of the fact that Gorgonzola cheese might not be available. Our summers are usually very warm and because fresh cheese will spoil, not every pizzeria uses it. You might also like: What to wear in Italy in summer – Pack like a pro! Pizza Margherita is truly the Queen of our cuisine! Pizza Margherita is possibly the most famous and genuine pizza out there. To many people, it truly represents Italy: keep reading to know why this is very true. This pizza is prepared with tomato sauce, Italian olive oil, fresh basil and mozzarella cheese. Pizza Margherita is also one of the pizzas that can be prepared in every variety: Neapolitan pizza, Roman pizza, pizza al taglio and so on. In Naples there's another version on the menu: Pizza Margherita con mozzarella di bufala. Which means they will add buffalo mozzarella instead than regular mozzarella. I know that some pizzerias in other parts of Italy also claim they have buffalo mozzarella, but we produce it in the South. Mozzarella di bufala spoils easily: you can be sure it's super fresh in Napoli but I can't swear for it if you decide to order it somewhere else. You might be wondering what's the difference between mozzarella and mozzarella di bufala on Neapolitan pizza margherita. Mozzarella is delicious and a regular margherita is the "traditional Italian pizza". Mozzarella di bufala adds a bit of saltiness and a slightly sour taste to pizza margherita. The taste is delicious, and in fact this type of pizza is Aldo's favorite. Yet I must add that Mozzarella di bufala releases more milk when it's cooked if compared to regular mozzarella. I'm a fan of Mozzarella di bufala as a solo dish, but on pizza I find it adds "too much liquid" that sometimes makes the crust too soft/chewy. Bonus: now you'll have to try the both of them to see which one you like the most! Some like to add arugula or prosciutto to Pizza Margherita The Margherita pizza history is deeply rooted in my hometown, Napoli.In 1889, Queen Margherita of Savoy visited Naples. So chef Raffaele Esposito, working at Pizzeria Brandi, together with his wife, decided to create a pizza "fit for a queen". The pizza had to resemble the colors of the Italian flag. So they used tomatoes, mozzarella and fresh basil: red, white and green. They named it after their beloved Queen and since then it has grown into one of the most recognisable symbols of Italian food culture in the world.Us neapolitans are super proud that it was invented here! Pizza Capricciosa can be prepared with or without tomato sauce This one can be considered another classic pizza type, usually available in every pizzeria, and in different variations. Pizza Capricciosa main ingredients are mozzarella cheese, tomato sauce, olive oil, Italian baked ham, mushrooms, artichokes and black olives. In Naples we have also another variation of Pizza Capricciosa, that we know as "Pizza Capricciosa bianca". Same ingredients, without tomato sauce. It's perfect for those like my mother who can't really digest our tomato sauce. I've read in several English articles that eggs are one of the main ingredients. The original Italian pizza capricciosa has no such thing. Eggs were never one of the ingredients, and if someone is serving this kind of pizza in the Northern regions, know that it's wrong! Pizza Quattro Stagioni represents the four seasons Pizza Quattro Stagioni is, translated in English, "Four seasons pizza". This type of pizza topping can usually be found as Neapolitan pizza, and Roman pizza (the thin, crunchy one). The main pizza crust is actually divided in four different sections, each with its own ingredients. So it's like tasting 4 different toppings on one pizza! Each slice represents a different season. The base is the usual tomato sauce with bits of mozzarella cheese (mozzarella di bufala is not used for this pizza). Then we have one slice with artichokes, representing spring. One with mushrooms, representing autumn. One with tomatoes and basil, representing summer, and one with ham and black olives, representing winter. Just as usual, many pizzerias in Naples serve Pizza Quattro Stagioni with a few variations. Winter is also represented with ricotta cheese, black pepper and slices of Italian salami, or summer can be represented using fresh Neapolitan cherry tomatoes, which we know as "Pomodorini del piennolo". Pomodorini del piennolo or Pomodorini Vesuviani (Mount Vesuvius tomatoes) are grape tomatoes grown in Naples, which have a protected status. "Piennolo" is a word from the Neapolitan dialect: grape tomatoes usually have to hang outside to stay fresh and they shouldn't be kept in the fridge. Pizza ai Quattro Formaggi is pretty rich and delicious Pizza ai Quattro Formaggi is one of the types of Italian pizza topping you can find in many different varieties of pizza (Neapolitan, Roman, al taglio, alla pala, etc). While the topping stays the same, the base can change, because it's particularly versatile. While it's a bit "heavy" if compared to other pizzas, Pizza ai Quattro Formaggi is absolutely delicious. You can order this pizza if you can't digest the tomato sauce used for the other toppings or if you want to try another one of the "pizze bianche" (white pizzas in Italian). The four main ingredients are mozzarella cheese, gorgonzola cheese, parmesan and gruyère.Some variations have different kinds of cheese (min. 4), like Fontina, or Neapolitan Provolone, or Italian Auricchio. The one that usually shouldn't be forgotten is Gorgonzola, as the main highlight of Pizza ai Quattro Formaggi is a tangy taste, mixed with the sweetness of the other cheeses. Note: as mentioned above, sometimes Quattro Formaggi is not served in Naples during the summertime. Our summers are pretty warm and fresh cheese spoils. While mozzarella is used for every pizza, Gorgonzola is generally only used for Quattro Formaggi, so pizzerias don't stock on it because they're worried they'll have to throw it away when it spoils. You might also like:The best Italian dishes you should eat in Italy Mozzarella, sweet cork and baked Italian ham is one of our yummy toppings "Pizze sfiziose" are the types of Italian pizza that you can find only in some areas, or the seasonal ones. I also added some pizzas to this chapter that can be found throughout Italy. Yet they can be very different from the pizza with a thin, pliable crust. Because I'm a proud Neapolitan girl, in the next chapter you'll find lots and lots of pizzas that you can only eat in Napoli! They were too many so they deserved their own box! Note: Pizze sfiziose are sometimes added to the menu under "Pizze gourmet" or "Specialità". That means they are a bit more expensive than a regular Pizza Classica. You might also like:Italy tipping etiquette – Should you tip in Italy? Pizza alla pala indicates different types of pizza! Pizza alla pala is another one of the different types of Italian pizza that can be a bit confusing. Created in Rome, this long, oval pizza is served on a wooden "pala", the paddle you see using also for the wood fire oven. The high-hydration dough is cooked in an electric oven, then the pizza alla pala is moved on a wooden paddle and topped with fresh ingredients.The result is a thick, crunchy crust with a soft interior. You might also like: How to spend 4 days in Rome like a local!Fun Emily in Paris Rome Itinerary for 3 Days Why did I say it's "confusing"?In the last few years, several pizzerias in Naples have started to add "pizza alla pala" on the menu. The fun fact is that it's nothing like the one you'd eat in Rome! On the menu in Naples, this version of pizza alla pala can also be indicated as "Giropizza". Neapolitan pizza alla pala has the same shape, so it's longer than the usual Neapolitan pizza, even if it uses the same dough. The difference is that there are different toppings on the same pizza. It is meant to be shared with someone else, so you get to taste several flavors by ordering just one (big) pizza! Note: the Neapolitan pizza alla pala has the same crust as a regular Neapolitan pizza. We don't do crunchy pizza in Naples! Roman pizza is also known as "Scrocchiarella" One of the main types of Italian pizza that have been invented in Rome and then exported to many Northern regions is Pizza Tonda Romana. The local name for it, that you will find on the menu in Rome, is "Scrocchiarella", which means "crunchy pizza". The ultra-thin, ultra-crisp crust doesn't have the fluffy border ("cornicione" in Italian) you'd find in Neapolitan pizza, and can't be folded because… it will crack.The toppings for Roman pizza are just the same you'd find for every other pizza. Click here to book an amazing, local-approved Pizza Making Experience in Rome, with lots of tastings and fresh Italian gelato! Note: In Naples no pizzeria will ever make crunchy pizza (unless it's deep-fried, but for that you'll need to keep reading) and if you ask you'll soon discover that people wrinkle their nose. "I'm not eating crackers pretending it's pizza", that's what I've been told in most pizzerias. These two types of Italian pizza couldn't be more different, so just eat scrocchiarella in Rome and Neapolitan pizza in Napoli! Pizza al trancio makes a great to-go meal This kind of Italian pizza has been also invented in Rome, and has then spread throughout the Italian peninsula. Pizza al taglio, sometimes found as "Pizza al trancio", is baked in large, rectangular trays and sold in medium-sized square slices. The crust is puffy and soft, pretty thick if compared to a regular Neapolitan pizza. Pizza al taglio is prepared with all kinds of Italian pizza toppings, from margherita to capricciosa, and even delicious variations like baked ham, mozzarella and sweet canned corn. While in Rome you often get to pay pizza al trancio by weight, in Naples it usually has a fixed price per slice. Sicilian pizza is also known as "Sfincione" Sicilian pizza was obviously created in Sicily, in the deep South of Italy. Also known as Sfincione or Focaccia (but a different one from those you'll find at the bottom of this article), it can also be found in the "Little Italy" districts in the USA, where it's prepared by the descendants of the original Italian immigrants. You can say that Sfincione is also like Pizza al taglio: it's a thick crust pizza, served in square slices.The most traditional topping for Pizza siciliana is tomato sauce, onions, anchovies, herbs and strong cheese like caciocavallo. You might also like: 60 smart souvenirs from Italy you should add to your list! Be aware that Sicily has different types of Italian pizza: all of them are delicious! If you're visiting the Siracusa area, look for "Pizzòlu", a particular kind of round pizza, stuffed with Italian prosciutto, cheese, arugula or other fresh ingredients. Pizzerias in Catania make "Schiacciata": one layer of simple pizza dough, covered by local cheese and anchovies, or potatoes, sausages, broccoli. Then everything is topped by yet another layer of dough, brushed with eggs. Look out also for fried calzone if you're visiting Sicily! It's a mix between Italian Calzone and Neapolitan Pizza Fritta (keep reading for more info). Only in Sicily it's stuffed with anchovies and cheese! Pizza with tuna and onions… is not for everyone! Growing up I spent many summers in Sicily. All of my friends there used to order Pizza tonno e cipolle whenever we went to a pizzeria. It was insane, because back then it wasn't very much loved in Naples (that has changed now!)! This kind of pizza uses canned tuna and slices of Italian onions as the main toppings, usually paired with olive oil, some mozzarella and fresh oregano. I've seen a couple of versions with black olives or without mozzarella, so nothing is really set in stone, aside from the main ingredients. Pizza tonno e cipolle is one of the Italian style pizzas that has gradually been spreading throughout Italy. While this topping can be used on many different types of Italian pizzas (including Pizza al taglio), I've seen it often on Neapolitan style pizza. In Napoli's pizzerias you'll still see mainly the big classics and the traditional Neapolitan toppings, but more and more people are appreciating tuna and onions so give it a chance if you've never had it before! You might also like:15 dreamy Sicily beaches you should hit on your next trip Pizza with Italian ham, arugula and parmigiano is a delicacy! Whether you're not particularly keen on the rich tomato sauce used for the traditional Neapolitan pizzas or if you just want to change your game, this pizza is a great option. It's one of the must-eat pizzas in Naples for sure, but it's also cooked in other parts of Italy, like Milan, Florence or Rome. The main ingredients of this original Italian pizza are Italian dry-cured ham ("prosciutto"), mozzarella, arugula and thin slices of parmesan on the top. Usually prepared as a Neapolitan pizza or as a Scrocchiarella, this is a fresh pizza, perfect for the summertime, when Italy is super hot and you don't feel like eating something too rich. The flavors mix well together, turning into a light, fresh and digestible pizza.Most of the toppings are added after the pizza has come out of the oven, so it's also deliciously crunchy thanks to the fresh arugula. Some pizzerias add fresh prosciutto on the top, shaped as small roses, with bits of parmesan and fresh arugula: it looks like a beautiful pizza-garden! Pumpkin flowers are used as a seasonal pizza topping This is one of the types of Italian pizza you should eat if you're visiting Italy between spring and summer. The main ingredient in fact is the pumpkin flower, which is only found for a few months. While this pizza might still be on the menu, the waiter will let you know that it's not available unless they have fresh pumpkin flowers. Served usually on Neapolitan pizza, this topping is delicious and very delicate. In Naples we only use the best mozzarella (not mozzarella di bufala, because there would be too much milk), ground pepper, super fresh pumpkin flowers, olive oil and a bit of parmesan. A popular variation of this topping adds also anchovies or ricotta cheese, but in Naples it's absolutely not common. You might find it on the Amalfi Coast, especially in Cetara, which is a cute village by the sea where anchovies are cooked in so many different recipes! You might also like:Italy in spring – What to eat, what to do and what to packGuide to the best time to visit Italy Italian pizza is delicious wherever you decide to eat it! Neapolitan pizza, or better, Pizza Napoletana, is the kind of pizza everyone in the world associates with Italy. I know I'm absolutely biased because I'm a Neapolitan girl, but there's nowhere else you can eat a Pizza Napoletana as good as the one you get in Naples. Here we are used to think it's because of the water, or the air, or possibly because our "pizzaioli" (pizza makers in Italian) are absolutely great. But it is true: even if you move to the Amalfi Coast, the pizza won't be the same! The original Italian pizza from Naples is soft, thin and pliable. The "Cornicione" should always be high and puffy, not too burned and never crisp (but not even soggy, of course). You might like:Is Naples safe? Learn the truth from a local Pizza Napoletana is baked in a wood-fired pizza oven at 485°C for only 90 seconds, while the pizzaiolo keeps on turning it to make sure it doesn't burn only on one side.It should always be eaten hot and delicious! While Pizza Margherita is of course the symbol of Naples, there are many kinds of pizza you can and should eat if you're planning to visit Napoli.As a local, I'm glad to show you all the things you should add to your foodie bucket list… and I must offer a friendly reminder.Don't even think about dieting in Naples, like… ever! Pizza fritta is a staple of the Neapolitan food culture I just mentioned that you can't diet in Naples, so don't be too surprised if I'm talking about… deep fried pizza. Pizza fritta is a staple of the Neapolitan cuisine, and it's very much loved by the locals also as a to-go meal (you can consider pizza fritta some kind of street food). While it's huge and filling, it's cheap and absolutely delicious. The dough is the same you'd use for your regular pizza napoletana, but it is has a hearty, delicious filling. The most traditional one is filled with fresh ricotta cheese and "cicoli" ("pork rinds" in Neapolitan dialect), but you can also eat it with mozzarella and tomato sauce, or with ricotta cheese and Italian salami. Once the filling is added, the dough is closed, forming a half moon. It is then deep fried for a few minutes, and served scorching hot. Pizza fritta is good if when you cut it, the filling is hot and melting (it's mandatory to eat it when it's still very hot!). Some pizzerias also add some tomato sauce, grated parmesan and fresh basil on the top, but that is what we know as "Montanara". Montanara is another deep fried pizza, only without the filling you'd find in Pizza Fritta: it can also be served in smaller sizes, that you can finish in a few bites. Another lovely Italian region has a different version of pizza fritta. There's no filling, it's a scrap of dough deep fried and served with different toppings. We know it as Pizzonta and it's one of the most delicious Abruzzo foods! Calzone is huge so order it only if you're very hungry! Calzone is very similar to Pizza Fritta, but it's cooked in the wood-fired oven. The Neapolitan version of Calzone has the same shape as the deep-fried pizza, but to make it even more delicious, the pizzaiolo adds some tomato sauce and fresh basil on the top. The original filling is ricotta cheese, ground pepper and Italian salami. Another version, just as delicious, uses fior di latte (a lighter kind of mozzarella) and baked Italian ham. Many pizzerias decide to add their own touch to the classic recipe, like tomato sauce also in the filling or vegetables, but these are the main two original fillings. Note: usually Calzone is pretty big so make sure you're very hungry when you order one in Naples! Neapolitan pizza can also have cornicione stuffed with ricotta cheese More and more pizzerias have started to prepare this delicious type of Italian pizza, usually only on the menu in Naples and in its province. You read that right in the title: the cornicione in this pizza is stuffed with ricotta cheese! The center of this pizza usually is Margherita (tomato sauce, olive oil, mozzarella and basil), but the cornicione, which is fluffy and tall, is filled with some soft ricotta and ground pepper. This means that you get to eat it all, adding a particularly delicious bonus to an already spectacular pizza! Pizza nel ruoto can also be cooked at home! "Ruoto" indicates a round-shaped baking pan, in Neapolitan dialect.This is a kind of pizza that seems "new", but actually just brings back to light the traditional way of baking pizza. Our grandmoms in fact used to make pizza with the leftover dough from when they were making bread. It was baked, tall and puffy, into the "ruoto", and topped with homemade tomato sauce, fresh olive oil, cheese, if they had some. Often this kind of pizza was baked at a lower temperature in an oven that people living in the same courtyard used to share. You might also like:Naples Cafe – The art of drinking coffee in Naples Not every pizzeria makes pizza nel ruoto, because it can't be cooked at the same high temperature as the traditional Neapolitan pizza that we all know and love.It takes more time, so they need a separate oven at a lower temperature (usually an electric one). Pizza nel ruoto is one of the few types of Italian pizza that taste good even when it slightly burned on the edges. It has to be extra soft and it's very fluffy. The main topping is super simple: sweet tomato sauce, olive oil, a pinch of salt and some oregano. Homemade pizza nel ruoto can also be stuffed with sausages and Neapolitan Friarielli. Pizza Marinara is a vegan pizza and it's delicious! Pizza Marinara is one of the simple types of Italian pizza that you'd never stop eating. The base is the usual Neapolitan pizza, but there's only one topping and it's tomato sauce, oregan, olive oil… and a lot of garlic! That makes it the perfect vegan pizza! Marinara is the second most popular pizza in Naples after Margherita: all the locals love it! The name comes from the fact that fishermen used to bring all the ingredients with them when they went fishing, so they could eat pizza even when they were away for longer fishing expeditions. Garlic gives pizza a strong scent that makes up for the fact that there's no cheese and no fresh basil.It is believed that pizza marinara dates back to 1866! You can find Pizza Marinara on every menu in every pizzeria in Campania region! Pizza salsiccia e friarielli is a must-try in Naples! While people visit Naples to eat Pizza Margherita, the locals know of another treat which is probably one of the most genuine pizzas you'll eat in the Naples area: Pizza Salsiccia e Friarielli! Friarielli, the Neapolitan dialect name for turnip greens, is often confused with other vegetables because in Lazio region is has a different meaning. And, even more confusing, this kind of veggie is known as "cime di rapa" in Puglia and as "broccoletti" in Lazio.You can be sure they will understand you in my region, but in other parts of Italy… not so much! This is one of the regional types of Italian pizza which have more or less spread throughout the peninsula, but in Naples and its province it's much more delicious. You might also like:Where to stay in Naples – The most convenient areas "Friarielli" in our area grow from September, sometimes until the end of spring. That's why they will always be super fresh and delicious. When there are no fresh friarielli, Neapolitan pizzerias will use pickled Friarielli (often handmade) with olive oil or frozen ones. More often than not they will also be upfront about it, because in Naples Friarielli have to be fresh: I know a few pizzerias who will just suggest you eat something else because "This is not the right season for Friarielli". Just like friarielli, our "Salsiccia", a kind of pork sausage, is traditional of Naples. We make a pretty different Salsiccia from what you can eat in other regions. Ours uses fresh pork meat and a sprinkle of ground pepper, sometimes with also some white Italian wine to give it a richer taste. If you prefer your Pizza Salsiccia e Friarielli with some kick, ask your server! Together with some mozzarella (used as a base for the rest of the toppings) he'll either bring over spicy flakes of red peppers to your table or add them before they cook your pizza. Note: Friarielli in Naples can be a bit bitter. We prefer to eat them bitter, actually, because it gives a better taste to the overall pizza, toning down the possibly overwhelming taste of the salsiccia. Neapolitan ragù has to simmer on low for hours I already told you about Neapolitan ragù ("ragù napoletano" in Italian), a sauce that has to simmer on low for hours, only prepared in Campania region, which always reminds us of our Nonnas cooking the whole Saturday to make a delicious Sunday meal with the family. What would you say if I'd confess that a few pizzerias in Naples have started to use it? Pizza con ragù is one of the types of Italian pizza you can only find in Napoli, and not even in every pizzeria! You might also like:What to eat in Naples and where to eat traditional ragù! This delicious treat doesn't use the traditional tomato sauce (the same you'd find on Margherita), but the same ragu sauce used for pasta. The rich sauce is then paired with mozzarella di bufala, olive oil, fresh basil and sometimes even with small bits of soft ricotta cheese. Note: While the traditional tomato sauce for Margherita is a vegan recipe (we only add olive oil, tomatoes and salt), to make ragu we use several cuts of meat. Pizza a portafoglio is our favorite street food in Naples! If you're planning to explore San Gregorio Armeno ("Christmas Alley") in Naples, then you should absolutely eat Pizza a Portafoglio. It's one of the cheapest types of Italian pizza, that you can eat on the go, as you walk through the narrow vicoli of Naples Old Town. Of course you can eat it in many other places but usually the oldest part of Naples is where Pizza a Portafoglio is cheaper. How cheap? You can buy one (medium sized, slightly smaller than a regular Pizza Margherita) for 1,50€. Unbelievable! You might also like:Naples Christmas Alley – A walk in the oldest part of Naples You can only eat Pizza a Portafoglio in Naples. It's not much of an "innovation" or a special pizza, but more of our way to eat pizza… wherever we go. While we love eating gelato as we do some window shopping, having pizza is even better so… why not! Pizza a Portafoglio is thus a slightly smaller Pizza Margherita, Neapolitan style, that is folded in a way that you can eat it as street food, without messing up. The pizza is soft and pliable so there should be no risk of getting tomato sauce all over you, but that's not the only "danger". Pizza a Portafoglio is served scorching hot, right off the oven, so try your best not to wolf it down unless you want to burn your tongue! As a local foodie, I've got to say it: holding a deliciously scented Pizza a Portafoglio and trying not to eat it straight away is quite the challenge! Saltimbocca in Naples is a different dish from the one they know in Rome While I added Saltimbocca to this article about the different types of Italian pizza, if you ask for "Saltimbocca" in Rome and in many other Italian regions, you'll be presented with a meat dish. In Naples, Saltimbocca is a mix between pizza and panini that the pizzaiolo prepares with the Neapolitan pizza dough. The translation of this name means "jumps in your mouth", as in, it's so delicious you just can't help yourself! A long stripe of dough (more or less 1 foot) is cooked in the wood fired pizza oven, until it gets all puffy and tall. Just like one big "Cornicione" without any filling. Only it's softer than your regular cornicione. As soon as the pizzaiolo cuts it in half, the Saltimbocca deflates, and turns into your regular long panini. Only it's a… pizza-panini! There are so many fillings you can choose for Saltimbocca, but our favorites are Italian Prosciutto (dry-cured ham) with fresh arugula and parmesan/mozzarella, or baked ham and mozzarella. Locals also like very much Saltimbocca con Salsicce e Friarielli (just like pizza!) and Saltimbocca con Wurstel e Patatine (wurstels and fries). Are you looking for a guide for a private tour of the best eateries in Naples? Click here to book a great private foodie tour in Naples with 10 yummy tastings! Nutella pizza is a yummy dessert in Naples! I remember clearly that one time when a traveller from abroad told me "there's no one that does food porn like you Italians do". So I'm supposed we're very much guilty, especially in the South. I don't even feel sorry for that! Two of the most delicious things in Italy are pizza cooked in the wood fired oven and Nutella. So Neapolitan pizzaioli thought it was time to start experimenting. That's how pizza became a delicious dessert, our own version of… crepes? Almost every pizzeria in Naples will serve you Pizza alla Nutella as dessert. And it's not just a "fake" name: it really is pizza. You might also like:How to spend one day in Naples – Secret tips from a local A regular pizza, made with Neapolitan pizza dough, is cooked in the oven without anything on the top. When it comes out of the oven, Nutella is added, and sometimes even some chopped hazelnuts, to make it even more delicious. Pizza alla Nutella is usually pre-cut and served to the table scorching hot.In Naples we like to share it at the end of a meal with our family and friends, so each one can have 1-2 slices. You should always eat it when it's very hot: Nutella will turn into a soft, delicious cream and you'll also taste the slightly charred pizza flavor. Yum! Italian focaccia has a distinctive style and comes in many shapes As I mentioned in the first part of this article, there are so many different types of Italian pizza you should try, even because it's entirely possible you never heard of them before!Let's check out the lesser known ones! Italian Focaccia is often mistaken for pizza, but the only thing they have in common is that they're both flat! Italy loves focaccia. Almost every region has different kinds of recipes, each one of them is delicious and represents the local culinary tradition, as well as the local ingredients. Here are the main Focaccia you should add to your Italian food bucket list: Focaccia Genovese (Fugassa) – slightly crunchy, with olive oil and sometimes topped with onions or olives. Focaccia di Recco – super crunchy and filled with fresh cheese that has to melt in your mouth. Schiacciata Toscana – it looks like a flat kind of bread, usually served with a filling of finocchiona or Italian prosciutto. Focaccia Barese – soft and puffy, covered with cherry tomatoes, olives and oregano. Focaccia Romana – also known as "Pizza bianca", very puffy and soft. It's traditionally filled with Italian mortadella and it's a cheap-but-delicious meal that you can find almost everywhere in Rome. Trapizzino and gourmet pizza are only two of the main types of Italian pizza you can eat during this tour in Rome! Click here to check it out and book it as soon as possible! Trapizzino is one of the coolest street foods in Rome! Trapizzino is one of the "modern" types of Italian pizza that you can eat in Rome. This street food goodie is a triangle of pizza, filled with delicious ingredients, straight from the oldest culinary tradition of Lazio region. Trapizzino has to be crunchy on the outside, like a "pocket" that you can carry around, with an open side on the top where the filling is added. According to how hungry you are, you can order it with veggies, or with the heavy stuff like Pollo alla Cacciatora (Italian Chicken Cacciatore), but also Porchetta, cheese and tomato sauce, and so much more! You might also like:10 days in Italy – 5 itineraries you can plan on your own Making round pizza at home is common in Italy! Usually when people from abroad talk about traditional Italian pizzas, they mean the Neapolitan pizza (Pizza Napoletana, in Italian).It's probably the most iconic Italian pizza ever! Neapolitan pizza style is a round pizza cooked in a wood-burning oven. The crust has to be thin and chewy, while the edge has to be puffy and lightweight. Pizza Margherita. Yes, I'm totally biased! The Margherita topping can be used for Neapolitan pizza, Sicilian pizza, paddle pizza, pizza al trancio, pizza romana and so much more! The original Margherita pizza topping is made of tomato sauce, olive oil, a pinch of salt, fiordilatte cheese and fresh basil.Here in Naples we also use "mozzarella di bufala" (Buffalo mozzarella cheese), and it's indicated on the menu as "Bufalina".It's as delicious as it sounds! Neapolitan pizza Margherita is probably the most popular pizza in the world Chicago deep-dish pizza is not like the traditional Italian pizza, so you won't find it here.Yet we do have something similar that you might like just as much! It is known as "pan pizza": soft, chewy and usually delicious. In between the usual Margherita pizza and the Italian focaccia.Pan pizza in Naples is known as "Pizza in teglia" or "Pizza nel ruoto". Another kind of pizza that can be compared to deep-dish is the Roman pizza (Pizza bianca romana). Generally cut in the middle so we can add Mortadella… or, as the Romans say, "Mortazza"! Everyone eats Italian pizza as they prefer. Some cut small pieces using knife and fork, others prefer to just make triangular slices and eat them with their hands. There's just one thing that you should keep in mind: the authentic Italian pizza has to be eaten piping hot! We do have both in Italy!The authentic Neapolitan pizza is thin, but we do have focaccia, pan pizza, paddle pizza or pizza al trancio that are thick.What can I say… we really do love pizza in Italy! Pin it for later! Happy National Pizza Day! Is pizza the most popular food on the planet? I haven't done any research on the subject, but I'm sure it has to be. You can find it pretty much anywhere, and it is always recognizable as pizza, no matter how varied it may seem from place to place. Some people are pizza purists, and they tend to like the pizza they grew up with. I'm a pizza omnivore, and like pretty much any pizza. To me the difference between a Neapolitan style pizza and Chicago stuffed pizza is like the difference between apples and oranges. Both are fruit, both are good. But they aren't exactly the same thing, are they? I grew up eating what I now know was run-of-the-mill midwestern "party-cut" (aka square-cut) pizza. The pizzeria was called "Millilo's," we loved it, and our favorite toppings were sausage and onion. When I moved to New York for school my first meal there was pizza from V&T on Amsterdam Avenue, which I still think has the best New York-style pizza to be found. When I was last in New York I got to take my husband and kids there. Heaven! Then I went to Italy, and… wow. I can still remember the taste of that first thin-crust, wood fired pizza at la Pizzeria Economica ("cheap pizzeria") in the San Lorenzo neighborhood near the University. The intensity of the flavors from those few simple but exquisite ingredients was unlike any pizza I'd ever had. And then I moved to Chicago, where I learned pizza can take on a whole new dimension! History of Pizza Who invented pizza? Well, that depends on what you consider pizza. There have been types of flatbreads consumed for thousands of years, and some of them have included toppings. But the modern version of pizza is attributed to Naples, where it was a type of street food consumed by the poor since the Sixteenth Century. The most famous pizza from Naples is undoubtedly the one served to Queen Margherita, of the house of Savoy, after the unification of Italy in the Nineteenth Century. This pizza was made with tomatoes, mozzarella, and basil to mimic the colors of the Italian flag. And it is known as a "pizza Margherita" to this day! Pizza made its way to the United States with the arrival of Italian immigrants in the Nineteenth Century. But it gained in popularity following World War II with the return of American soldiers who had tasted it while stationed in southern Italy. Types of Pizza in Italy There are many different types of pizza in Italy, and even more if you start to count all types of focaccia and flatbread. But the most known are pizza napoletana, pizza tonda alla Romana, pizza al taglio (or pizza rustica), pizza al padellino, pizza siciliana ("sfincione"), and pizza fritta. 1. Pizza Napoletana What makes an authentic Neapolitan pizza? There are actually very strict rules! It is a thin-crust pizza, but not too thin, with a slightly chewy crust, thinner in the middle than on the edges. It uses a slow-leavened yeasted dough that must rise for many hours (even up to a day). It must be formed by hand, not by rolling pin, and must be fired in a domed, wood-fired oven. It also should not be too large, maximum 12-14 inches in diameter. The type of topping can vary, but the most famous versions are the aforementioned Margherita and pizza marinara, which is cheeseless and includes tomato, oregano, garlic, and olive oil. Interestingly, though, in the rest of Italy a "pizza Napoli" is with tomato, mozzarella, and anchovies (and sometimes capers). Learn more about what we love about Naples. 2. Pizza Tonda alla Romana In Rome what is called pizza tonda–or "round pizza" to differentiate it from the Roman pizza al taglio–is a thin, wood-fired pizza that bears some resemblance to the pizza napoletana. However, pizza tonda is thinner, its crust crispier, and (because it is rolled out more thinly) usually is also larger in diameter. 3. Pizza al Taglio Pizza al taglio (or pizza rustica), unlike the two previous examples, is made in large rectangular pans. It is cooked in an electric oven, not wood-fired, and is usually eaten as street food. When eating pizza al taglio, you can choose from the many different toppings available, including such favorites as sausage, mushroom, Margherita, a tomato-less version with potatoes, and even varieties with cold salads on top. The vendor will cut the amount you want from the large sheet ("al taglio" means "by the cut") and weigh it. So although this is what you might refer to as an Italian version of pizza by the slice, it's more properly pizza by the kilo! 4. Pizza al Padellino This is a type of pizza from Turin. Unlike the round pizza napoletana and pizza tonda, it is baked not straight in the oven but in a pan, and in this sense is a bit more like an American pan pizza. The crust is thick and soft, except for a slightly crisp exterior due to the oil in the pan it is baked in. Like any pizza, it can be topped with a variety of toppings. 5. Pizza Siciliana ("Sfincione") Sicilian pizza, like pizza al taglio, is baked in rectangular or square pans and is served as a snack or street food, but its crust is thicker and fluffier than that of pizza al taglio, almost like a spongy focaccia. It also doesn't have the same variety of toppings, but usually comes with tomato, anchovies, oregano, and onions, and with or without cheese. 6. Pizza Fritta The last pizza we'll list is, like the first, from Naples. But pizza fritta is what it sounds like–fried pizza! It is the only type of pizza we've listed that is not flat, but rather stuffed like a calzone. Pizza fritta is the epitome of Neapolitan street food. Stories say that it developed during and after World War II when the price of wood made it hard to fire the wood ovens. However it came into being, it is a decadent and filling indulgence. The classic version is stuffed with local salami or ham, ricotta, mozzarella or provola cheese, and lardo, or pork fat. Yes, it is a pizza stuffed with fat and then fried! Interested in learning to make authentic Italian pizza? Many of our cooking vacations include a pizza-making class. From making the dough to firing it in the wood-burning oven, you'll learn the tricks to making the best pizza. Types of Pizza in the US So what about in the US? There are now Neapolitan-style pizzerias in many large cities, complete with wood-fired ovens, but that's a development that has happened over the past few decades. And while everyone knows that New Yorkers cut their pizzas in triangles and Midwesterners cut theirs in squares, what are the differences beyond that? The most known types of pizza in the US separated more by geography than by shape, and include: New York style, Detroit Pizza, St. Louis Pizza, California Pizza, and Chicago deep dish. 1. New York Style Pizza It is no coincidence that New York style pizza bears the closest resemblance to Italian styles of pizza. It is round, hand-tossed, with a soft crust that is slightly thinner in the middle. It usually has only a handful of ingredients: pepperoni, anchovies, mushrooms, but isn't piled full of them. It is cut in large triangles that are easy to fold over on themselves for easier eating. (Although Brooklyn-style pizza is slightly different, with a crispier crust.) 2. Detroit Pizza Detroit style pizza is a descendent of Sicilian pizza, and like it has a thick, spongy crust and is baked in large rectangular pans. One notable quirk: the use of local Wisconsin cheese instead of the more traditional mozzarella. 3. St. Louis Pizza St. Louis has taken the traditional ingredients of pizza and tweaked them all. The crust is a non-yeasted dough, so it is thin and crisp. The sauce is sweet. Like they added sugar to it to make it sweet, not because they have special tomatoes! And the cheese is a local processed blend of provolone, Swiss, and white cheddar that is called Provel. St. Louis style pizza is served in the traditional Midwestern way of thin-crust pizza, cut into squares. So yeah. St. Louis people are weird. Or at least their pizza is. 4. California Pizza Heading further into the realm of "why did they do that to pizza," we travel from St. Louis to California. California style pizza at least tastes good (sorry St. Louis!), but it is anything but traditional. It uses a leavened dough like Italian pizza, but from there the ingredients can include everything from smoked salmon and creme fresh, to local root vegetables, chicken, peanut sauce, and more. 5. Chicago Deep Dish Although sometimes nothing but a New York style slice will satisfy me, I have been in Chicago now for almost thirty years, and there is no denying the awesomeness of Chicago deep dish pizza. There are actually two kinds of deep dish pizza in Chicago, deep dish and stuffed. Both use a yeasted dough, tomato sauce, and a lot of cheese. Both are made in deep-edged, heavy pans, frequently cast iron, sometimes steel. The large amounts of toppings make Chicago pizza more of a savory pie than a flatbread, and it is therefore as filling as you might expect. The yeasted dough frequently includes not only standard wheat flour but also cornmeal or semolina, giving it a slightly different texture. And the pans are heavily oiled, so that the outside of the dough has a crisp, lightly fried consistency. The toppings are placed on the pie in an inverted order: cheese, then toppings like Italian sausage, pepperoni, spinach, or mushrooms, and then the sauce on top. This is because the thickness of the pizzas requires a long back time–30 to 40 minutes or more–which would burn the cheese if the pizzas were constructed differently. Chicago stuffed pizza, like you might guess, has the fillings inside two layers of dough. It is constructed like a standard deep dish pizza, but with an additional, thin layer of dough placed on top of the fillings and before the sauce. For the record, we do have thin crust pizza in Chicago as well. It is tasty but unremarkable, a round pie on a yeast-leavened crust, traditionally topped and cut into squares. So what is your favorite type of pizza? Are you a pizza purist, or do you enjoy trying the pizza no matter where your travels take you? Share — copy and redistribute the material in any medium or format for any purpose, even commercially. Adapt — remix, transform, and build upon the material for any purpose, even commercially. The licensor cannot revoke these freedoms as long as you follow the license terms. Attribution — You must give appropriate credit , provide a link to the license, and indicate if changes were made . You may do so in any reasonable manner, but not in any way that suggests the licensor endorses you or your use. ShareAlike — If you remix, transform, or build upon the material, you must distribute your contributions under the same license as the original. No additional restrictions — You may not apply legal terms or technological measures that legally restrict others from doing anything the license permits. You do not have to comply with the license for elements of the material in the public domain or where your use is permitted by an applicable exception or limitation . No warranties are given. The license may not give you all of the permissions necessary for your intended use. For example, other rights such as publicity, privacy, or moral rights may limit how you use the material. Are you looking for the best Italian pizza? It is no secret that this dish is the most loved food in the world, but can you imagine that only in Italy about 135 million pizzas are baked every month? Aside from being the most famous food in the world, it is also an Italian traditional dish and a symbol of sociality and sharing. For all of you who are wondering whether did pizza originate from Italy? The answer is yes. Pizza was invented in Italy, and we, who live in Italy, will share with you which is the best pizza in Italy that you should try! In this article, you can also learn about the history of pizza and discover its origins! What does an original Italian pizza look like? Before we start talking about types of pizza and pizza history, we must clarify the basics! First of all, a traditional Italian pizza has a round shape, it's made to order, and it's baked in a wooden oven. As you will see below, there are plenty of regional varieties, but most of those on our list are from Naples, and they've got specific ingredients, that are not to be changed. Beyond its shape, the pizza dough is key to the perfect pizza. The mistake we all make at home is, that we don't leave the dough to leaven for enough time. In order to make the dough perfect, you need to leave the pizza to leaven for at least 24 hours! If it's 48 hours, even better. That's how we also teach our guests at Eatalian Cooks to make pizza. If it comes to the Neapolitan traditional pizza, leaven time is 72 or even 96 hours! If you ever wondered why your pizza dough isn't as tasty as those in Italy, this is the answer. The time left for the dough to rest. Then, the sauce! It's no secret that in Italy even the pizza sauce tastes different. It's not because the tomatoes would be so different (they actually are, if they are tomatoes from Sorrento for example). But, beyond the quality and taste of the tomatoes, there are two other important details! First, the tomato sauce is a fresh sauce made with fresh tomatoes, cooked actually. It's cooked with other vegetables like celery, carrots, onion, and fresh spices like oregano and basil, etc. This is then blended together and used for the pizza. – Not canned tomato pure, and not anything else. Freshly made tomato sauce with real vegetables and fresh spices. Two other secrets of traditional Italian pizza are the toppings and the heat of the oven. You must not use 10 different toppings, but instead, use 2-3 and make sure those are really high quality. This is key. And then, the heat of the oven is everything. Yes, you can bake pizza in your oven in the kitchen at 250 C degrees, but due to the time, it has to spend in the oven in order to properly bake ruins the toppings. You can even find great pizza ovens for your home that can actually go up to 400 C degrees, and this is the right heat for a pizza. Why? At this temperature, the pizza is ready in 2 minutes. The liquid of the sauce won't evaporate, and it won't look and taste dry. Planning your next trip to Italy? Can't wait to taste your first real Neapolitan pizza? Do you know that there is a huge variety of variants to choose from? If you don't want to get lost looking at the menu when sitting at a nice restaurant in Rome, Naples or Milan read this guide about the best pizza in Italy! Moreover, you will learn that there are many variants that suit different tastes! Before we move into the article, we'd like to highlight, if you're visiting Rome, that you can sign up for a pizza-making cooking class, the best local experience! After the 10 best pizza types, you'll also find the history of pizza wrapped up in a few paragraphs! Make sure you scroll down to find out everything about the pizza history! Before we get into our list and the history of pizza, you must also know that Neapolitan pizza is holding an STG Qualification since 2010 that was granted by the EU. This means that the original Neapolitan pizza is a guaranteed traditional specialty (specialita tradizionale garantita). This also means that the ingredients are controlled and regulated by law, just as the shape, the way the dough is prepared and cut, leavened, and where it can be consumed. Now, what does it mean that they control where you consume it? It simply means that a real Neapolitan pizza MUST BE CONSUMED WHERE IT WAS BAKED. If you order it for takeaway, it's losing the STG qualification. Now, to make it more understandable, the STG qualification is practically a guarantee for customers that they are being served the original dish, in an authentic way. The legend tells that in 1889 in Naples the Margherita was prepared with tomato, mozzarella, and fresh basil for Queen Margherita. She loved this creation so much that the pizza took her name. Behind legends, it is known, that Margherita did exist even before this, It just didn't have the name that we know it to be today. True lovers of the Margherita must try this Italian pizza in Naples Italy! This is the place where you could savor the best-tasting Margherita that's made with local tomatoes, strictly with Fior di Latte mozzarella and fresh basil. Fior di Latte means literally the flower of milk. We locals to make the Margherita even better, we pour a little extra virgin olive oil on top of it. To truly taste the best pizza in Italy though, it is really important that you try Margherita if you're visiting Naples! We also cover for you some of the best restaurants for pizza in Naples, so if you're there, you'll know where to go! Pizza Bufala is a big favorite of many and it's one of the best pizzas in Italy! The ingredients of Pizza Bufala are the same as the Margherita, with one core twist. Instead of the Fior di Latte cheese, they use Bufala cheese. This is also a type of mozzarella, but it's made of water buffalo milk. The other difference between the Margherita and the Bufala pizza is, that on the first one, the cheese is placed on top before it's put in the wooden oven. On Bufala instead, the cheese is added on top freshly right after the pizza itself is baked. This makes this Italian pizza taste fresher and more refreshing. Bufala is another type of pizza in Italy that we recommend trying in Naples if you have the possibility! It's proved that sometimes simplicity pays off! Marinara pizza is typical pizza in Naples, and it's one of the best pizza in Italy you must try! Marinara is topped only with tomato sauce, garlic, oregano, and oil. This is probably the second most popular pizza after the Bufala. The name marinara means "seafaring", but there is no fish on this pizza! A fun fact about the Marinara is, that it's the sailors' perfect pizza, as it consists of ingredients that can be transported, and contained for a longer period (as there's no cheese or meat on it). Sailors could bring the ingredients with them, and prepare a Marinara over longer journeys too. This is where the name "Marinara" actually comes from. Next up is a classy Italian pizza! Capricciosa is made with tomato, mozzarella, mushrooms, artichokes, capers, cooked or raw ham, and strictly black olives. This is one of my personal favorite pizza in Italy. Capricciosa is rich, delicious, and a big classic that I would pick every time possible, especially in Rome! I highlighted Rome specifically because there they add an egg on top of the Capricciosa, which for some of you might sound weird, but believe me, an egg on the pizza is something really mindblowing! This changes the whole game of the taste of the pizza, and that's why many of us love this Italian pizza the most! Many of you who are not Italians are used to the overstuffed pizza, which has loads of ingredients of all sorts. And therefore, many of you might get really disappointed in Italy, when you order your first pizza, since here, we don't stuff our pizza with a lot of toppings. If you don't know which pizza to choose, you want something with more than 1-2 types of toppings, pick this one and you won't be disappointed! Presentation is important, they say! Well, then pizza Quattro Staggioni won't let you down on this! To make this tasty pizza the ingredients are the same as on the Capricciosa, however, the pizzaiolo would divide the four ingredients into four parts of the pizza, and this would represent the four seasons. Quattro staggioni means four seasons, so this is the explanation of the name. One quarter is topped with artichokes, one with mushrooms, one with ham, and the last one with black olives. If you're looking for original Italian pizza, the Quattro Staggioni won't let you down! Of course, underneath the toppings, this also has toppings tomato sauce, and Italian cheese, specifically mozzarella. Another favorite of original Italian pizza is the Diavola. This, as well as all the previous ones can be found in literally every pizza restaurant in Italy. Diavola means literally Devil's pizza, and it got this name due to the ingredients that are used to prepare it. Now, the Diavola is prepared with tomato sauce, mozzarella, and spicy salami. Overall, it has a red color, as the salami is red too, and due to the spiciness and color combination, it acquired the name of being the devil's pizza. This is one of the best types of pizza in Italy that you could order if you're into spicy dishes! You will also find in different parts of Italy some upgrades to the Diavola, such as gorgonzola cheese, onions, or even spicy pepper. Since in Italy, it's tradition to make everything the traditional way, if there are other toppings on the Diavola than the traditional ones, you'll most probably find it in the menu under another name. Quattro Formaggi is one of the most popular Italian pizza types that you could pick if you're looking for a meatless, cheesy dish. This is truly one of the most delicious types of pizza in Italy, made with four types of cheese, hence the name. Among Neopolitan dishes, the Quattro Formaggi is made completely white. In other areas of Italy, you might find it with tomato sauce under the cheese. Now, the four types of cheese are usually mozzarella, gorgonzola, fontina, and Parmigiano Reggiano. In some places, they might even add provolone cheese to it. Now, to make the Quattro Formaggi great, it's important to use types of Italian cheese that are melting well. In this case, the fontina and gorgonzola are that make the topping so creamy. Mozzarella cheese, champignon mushrooms, and sausage are the elements of this typical pizza in Naples, the Boscaiola. Depending on your taste, you can choose whether to season it with tomatoes as well. You must know, that Boscaiola is most likely not available on other sides of Italy though! Boscaiola is another traditional delight, that is considered also one of the best pizza in Italy. Of course, many of us rather go with ham and cheese, but for those who love sausage, this pizza from Italy will be right away a big favorite! In this picture, you can see sliced sausage, but usually, on Boscaiola you rather find sausage meat instead of proper sausage slices! Here's another highlight of Italian pizza, the Carrettiera. It contains two typical ingredients of Neapolitan cuisine: sausage and broccoli. Add provolone or parmesan flakes to the top and it is a super tasty and delicious choice for the greedy ones! While it scares children still, broccoli is more and more popular all around Italy. Besides the simple servings, people use around the world, in Italy broccoli is used for risotto and also pasta dishes with sausage. Now, since it appeared on pizza too, more and more get familiar and obsessed with types of pizza in Italy like the Carrettiera. One that you'll also probably find only in Naples! As we know, pizza originates from Naples. Now, based on that knowledge I'm here to show you the last but not least favorite, Pizza Napoli. As with most traditional, or original Italian pizza types, here too, simplicity is the key. You only need anchovy fillets, chopped garlic, and a generous sprinkling of fragrant oregano. In Italy the traditional pizza, the calzone, and the pizzoli are the most popular, however, pizza scrolls are popular as well, especially for Aperitivo at home or served in bars. When you're looking for local specialties, Napoli is one of those types of pizza in Italy, that will definitely not feel 'boring'. Is Pizza Italian? The history of Pizza Now let's see another aspect of Italian pizza, and let's have a look inside the history of pizza in Italy if we already discussed some of the most famous traditional types. In the United States, there are usually two types of pizza you could find. The Chicago-style deep dish pizza, that's thick and cheesy, or the more traditional New York pizza, which is thin. Just like in the US, in Italy too we've got two types of pizza dough traditionally. The Roman style, thin pizza, and the Neapolitan style pizza that's thick on the sides only! The history of pizza goes back thousands of years in the Mediterranean, as a seasoned flatbread made from flour and water. Of course today we use yeast to make it too. Back in history, the dough would be cooked by placing it on a hot stone and then seasoned with herbs. Greeks called the ancestor of pizza Plankuntos, and they used it as an edible plate for stews and thick broth soups. This type of flatbread wasn't like a pizza actually, but more like a Focaccia. These flatbreads though were consumed everywhere from Babylon to Egypt, from Rome to Greece. They were also mentioned and praised by historians of the time, Cato and Herodotos too. With this said, no, the ancestor of pizza, the seasoned flatbread is not originating from Italy, but let's have a look into the actual pizza history too! What do you need to know about the original Italian pizza? While speaking of the history of pizza, we must note the name pizza. Where does the name pizza come from? This word is originating from Latin, meaning pinsa, which means flatbread. The pizza history is not completely settled, as there's one legend saying that the Roman army while stationed in Palestine, tried the Jewish Matzoth, and returning home they made a similar dish. Archeological discoveries though found a preserved Bronze Age pizza in the region of Veneto. (I studied history at university, and honestly, there are many "finds" that I don't give credit to, due to my personal knowledge of archeology, and this pizza from Veneto is one of them. I'm wondering how a pizza could be preserved for over 2500 years). Anyway, the origins can't be confirmed at 100%. In the Middle Ages though, people in Italy would make pizza dough, topping it with olive oil and herbs, which is again something that we know as Focaccia. Later, with the introduction of the Indian Water Buffalo, the pizza gained another meaning after they started making mozzarella cheese. Up until today as you could see, most traditional Italian types of pizza are made with fresh mozzarella. Not a dried, shredded version that you'd see in other countries. Tomatoes were introduced to Italian cuisine in the 18th and early 19th centuries, which contributed to the creation of today's known Italian pizza. While tomatoes arrived first in Italy in the 16th century, many didn't use them as they thought it's poisonous, and they grew them only for decoration. This then changed when in Naples they started using tomatoes for their dishes, as at the time, Naples was very poor, and people were starving. This is why also the flatbread got later tomato sauce on top after Neapolitans discovered how the tomato is not poisonous at all. As the popularity of modern pizza started to increase in Naples, in the beginning, people would sell it on the street for every meal. Then, they started founding shops/bakeries where one could order custom-made pizza with different toppings. By 1830, Antica Pizzeria Prto'Alba in Naples has become the first ever pizza place, a true pizzeria, and they still function by the way! Beyond the traditional Italian pizza, as the history of pizza in Italy states, there were and are different types of flatbread. The most important is the Focaccia, which is also different in different parts of the country. Normally, the traditional Ligurian focaccia is a thicker flatbread, topped with olive oil and rosemary. Before you bake it, you must go through the extended dough and make holes in it using your fingers. This allows the bread to cook properly and create those fluffy parts in between the holes you created. Focaccia in Rome though it's much thinner than the traditional one. And the toppings are also changing from one region to another. Then, other types of flatbread and pizza and the Sfincione, which is a thick Sicilian sheet-like pizza. This has for topping tomato sauce, anchovies, breadcrumbs, and Caciocavallo cheese. There's also the popular closed pizza, the Calzone, and the Pizza al Taglio, which is very popular, especially in Rome. Is pizza from Italy? The history of pizza dates back to the Egyptians, Greeks, and Romans, while they were all consuming flatbread with different toppings. Today's pizza was born in southern Italy, in the region of Campania, Naples. How does Italian eat pizza? Pizza in Italy is served without being sliced before serving. We in Italy slice it yourself, and fold in two the slices, because it's usually very thin, and eat it with our hands. On side of the pizza, Italians always order a beer. Is pineapple illegal on pizza in Italy? YES! There are certain toppings that Italian consider to be exaggerated, and pineapple is definitely one of these toppings. There are so many delicious fresh toppings you can add to a pizza. This isn't a dish that's supposed to taste sweet! How do you say pizza in Italian? You pronounce pizza just as you say it in English. The only thing that's changing is that the ZZ sounds more like a long C (from Circus), like you'd be saying picca. – I believe it's more accurate saying that it's a sound between the Z and the C from circus. What's the difference between Italian and American pizza? Italian pizza is made with fresh ingredients, more importantly, high-quality ingredients. The sauce is prepared with different vegetables cooked together with the tomatoes. It's never JUST a simple tomato puree with some oregano. Then, every topping used is fresh, and of great quality, and we never put too much topping on our pizza. Quality is more important than quantity. Why is Italian pizza better than anywhere else? The reason is simple. There are some tricks that Italians always respect when it comes to pizza. For example, the time they leave the dough aside (usually 24, 48 hours), the quality of ingredients, and that in Italy, we make food with so much love. Food is not for just stuffing our bodies, it's for JOY! Wrapping up the best Italian pizza – The History of Pizza In conclusion, we can easily state one of the most important food facts about Italy is that pizza is loved by everyone, inside the country and outside. Most importantly, before learning how is pizza made in Italy you should definitely try it and choose which is your favorite one! Defining which is the best pizza in Milan Italy or the best pizza in Rome can be tricky. It is also a matter of taste! For instance, the best pizza in Naples Italy can be either Margarita if you like tradition, Capricciosa if you crave appetizing food, or maybe a Marinara if you prefer simplicity. In addition, Pizza Quattro Formaggi, in its traditional version when you don't feel like eating tomato or pizza Diavola for spicy lovers. Italian version: Migliore pizze Italiane Hungarian article: Olasz pizzák Pin it: 10 best Pizza in Italy – The History of Pizza Pizza lovers, this one's for you! And if you're traveling to Italy, even better! This list will guide you through the must-try pizzas that showcase Italy's unparalleled expertise in crafting the perfect pie. And if you play your cards right, you'll have an opportunity to try all of these pizza types in Italy! I'm a native New Yorker with Italian heritage, so pizza sauce is in my blood, and pizza is definitely one of my favorite foods. But which kind of pizza? In the United States, we have many different styles of pizza. I've had Colorado, California, St. Louis, Chicago deep-dish, and New York. Of those American pizzas, New York–style pizza is my choice. But I'll take a traditional Italian pizza over NY-style any day. But which type of Italian pizza?I've been to Italy many times, and the last time my husband Mike and I visited, it was for almost two months. And although we did a deep dive into so many categories of Italian cuisine, we ate more authentic Italian pizza than any other particular dish. In fact, we got so spoiled eating the different traditional Italian pizzas, I am now a really picky pizza person. But even in Italy, not all kinds of pizzas are created equal. Italian pizza types vary in shape, size, and most importantly, in taste. Here's how. Pizza types in Italy vary in shape, size, and taste. If you're a foodie visiting Italy, read this guide to the different types of Italian pizza before you order one. From the classic Neapolitan to the lesser-known Sfincione, we'll explore the kinds of pizzas that every foodie should know, especially if you're visiting Italy!Round Types of Italian Pizza1. Pizza Napoletana (Neapolitan pizza) Pizza Napoletana, the most famous type of pizza in Italy Of all the famous foods from Naples, Pizza Napoletana is the most famous. And it's hands down my favorite pizza in Italy or anywhere else in the world. If there was a national pizza of Italy, this would be it. It embodies the pizza heritage of Naples and is even recognized by UNESCO as an intangible world heritage. If that alone doesn't make it the best pizza, there is plenty more that does. The history of Pizza Napoletana dates back to the 18th century when it was first created in Naples. The most famous variation, the Margherita pizza, was named after Queen Margherita of Savoy and features the colors of the Italian flag: red, from tomatoes; white, from mozzarella cheese; and green, from basil leaves.What makes Pizza Napoletana truly exceptional is the pizza dough. Made from traditional preparation methods and simple ingredients—flour, water, salt, and yeast—the dough is left to rise for hours to develop its distinctive flavor. It is then stretched by hand before being baked in a blistering hot wood-fired oven. The result? A beautiful, delicious pizza with a chewy yet tender crust, soft center, and charred spots from the wood oven and very high temperatures. Yes, Please!!!I think the elastic dough used in Neapolitan pizza is the best part of the pizza from Naples. To show it off, most pizza chefs recommend light toppings, like the classic Margherita or Pizza Marinara (just tomato sauce). Read Next: Foodie Things To Do in Naples, Italy2. Pizza Tonda Romana / Pizza Romana (Roman–Style Pizza) Pizza Romana, a crispy, thin-crust kind of pizza Pizza Tonda Romana is one of the main pizzas in Rome. More commonly called Pizza Romana, this round pizza is completely different from Pizza Napoletana. But it's still an authentic Italian culinary delight! One of the defining features of Roman–style pizza is its ultra-thin and crisp crust. When I say crispy crust, I'm talking a cracker crispiness with not even a fluffy crust rim—the thin crust extends all the way to the outer edges of this pizza.For toppings lovers, the best part of Roman pizza is that the thin crust is sturdy enough to hold an array of different toppings without becoming soggy or losing its crispiness. On Roman–style pizzas, the toppings will be extended all the way to the edges of the crust, whereas Neapolitan–style pizza typically has the toppings more in the center of the pie. Another benefit of Roman Pizza: You'll have no problem eating the whole thing!3. Pizza al Padellino (Pan Pizza) Pizza al Padellino, one of the round types of pizzas in Italy Originating from Torino in northern Italy, Pizza al Padellino is cooked in small, round pans. The dough rises more than in Napoletana and Roman pizzas, so it's thicker.This pan pizza is Italy's answer to deep-dish. Like Chicago's deep-dish, the bottom of the crust browns and turns crispy while the inside has a soft and fluffy texture.Pizza al Padellino holds its toppings well. In Piemonte, the pizza's homeland, regional Italian cheeses, meats, and the pride of the area, truffles, are often incorporated. 4. Montanara (Mountain–Style Pizza) Montanara, a traditional Italian pizza that is fried Montanara-style pizza is deeply rooted in the culinary traditions of Campania, the region whose capital is Naples. The name "montanara" derives from montanari, the Italian word for "mountain people." And the area around Mount Vesuvius is where this Italian pizza originated.The hallmark of Montanara Pizza is that its fried. Sounds like it belongs at the state fair, right? So, when I initially learned about this style of pizza, I wasn't expecting much. In fact, when I ordered my first montanara, I thought it was going to be a one-and-done experience. I was wrong: My taste buds fell in love with fried pizza dough! The flash-frying in hot oil creates a crispy exterior while keeping the interior soft and chewy. It reminded me of Italian pastries we used to get at Italian festivals in New York. But this is unquestionably a pizza. After frying, the dough is topped with simple ingredients—tomato sauce and fresh mozzarella—because, again, it's all about the dough. Then, the Montanara Pizza is finished off in a wood-fired oven for a light smoky flavor. Yum!!! This is a must-try food in Campania for sure! Oblong and Rectangular kinds of Pizza in Italy5. Pizza al Taglio (Pizza by the Slice) Pizza al Taglio, pizza by the slice in Italy A Roman original, Pizza al Taglio, sometimes called Pizza al Trancio, translates to "pizza by the cut" or "pizza by the slice." It is one of most popular street foods in Rome, competing with supplì for the Number 1 position. You'll find a good selection at Roman bakeries and pizza stands throughout the city. But you will not find Pizza al Taglio at sit-down pizzerias or restaurants in Rome. These thick-crust pizzas are baked in rectangular trays and then cut into long rectangles. From there, individual portions are cut into the preferred sizes of individual customers. Aesthetically, these may be the most beautiful Italian pizzas.Toppings play a significant role in Pizza al Taglio. Pizzerias try to outdo each other in looks and taste with innovative combinations. You'll still see classic toppings like potato (yes, that's a typical Italian pizza topping) to prosciutto and arugula to salmon and zucchini blossoms.This same pizza crust is the "bread" used to make delicious porchetta in Rome! The crust is definitely secondary to what's on top of it. Its texture is similar to that of Pizza al Padellino with a crispy exterior and fluffy, airy interior.Because you get to choose the size of your slice, and each one sold varies, your pizza slice will be weighed once it is cut for you, and its price will depend on the weight. 6. Pinsa Romana Pinsa Romana, an oval-style type of Italian pizza Pinsa Romana, originating from ancient Rome, stands out for its unique dough blend that includes a mix of wheat, soy, and rice flours. This blend gives pinsa a distinct lightness and crispiness.The other defining characteristic of pinsa is its oval shape, which is made by pinching the dough. The high water content of the dough makes it impossible to toss. Like all of the classic round pies, the ovals are individual pizzas made for one person to consume. And, like Pizza al Talglio, pinsas have an emphasis on toppings. Anything goes here, even Nutella dessert pinsas. But if you're looking for desserts in Rome, read my Best Desserts in Rome article first. 7. Pizza alla Pala (Pizza of the Paddle) Pizza alla Pala is available with a wide variety of toppings. Pizza alla Pala is named for its unique elongated shape, resembling the paddle (pala in Italian) used to place it in the oven. If Pinsa Romana and Pizza al Taglio had a baby, it would be Pizza alla Pala. The shape is similar to pinsa, but the size is large, like the Pizza al Taglio. The dough is more similar to that of Pizza al Taglio, but instead of being cooked in a sheet pan, the pizza is placed directly in the oven. And like with both pinsas and taglios, creative toppings are used to make gorgeous, tasty pies.8. Pizza Siciliana / Sfincione (Sicilian Pizza) Pizza Siciliana, or Sfincione, the popular Italian pizza from Palermo Pizza Siciliana, or Sfincione, typically has a rectangular shape, but it can also be round. The greatest differences between the other pizza varieties in Italy and Sicilian Pizza is the semolina dough and the toppings. Likened to focaccia, Sfincione is known for its thicker crust, providing a hearty base that complements its rich toppings. This type of pizza doesn't usually offer a variety of ingredients for toppings.Traditional Sfincione is composed of tomato sauce, onions, oregano, caciocavallo cheese, and anchovies. Sometimes the entire pie is sprinkled with breadcrumbs. Invented by nuns in Palermo, this beloved pizza of

Sicily is also known as an important food around Christmastime and New Years. 9. Focaccia Focaccia is listed under the pizza section of menus in Italy. I debated about including Focaccia in this list since it is usually considered more of a flatbread. However, at restaurants in Italy, you will commonly see it listed in the pizza section, so here it is.Focaccia comes from the Ligurian region of Italy. In Genoa, it’s a popular street food topped with onions and sometimes anchovies, a dish similar to the Pissaladière found in cuisine Niçoise. In Rome, Foccacia is usually prepared with rosemary, olive oil, and sea salt. It’s a great way to start a meal, or it can be part of a light lunch with a salad.Folded Types of Pizza in Italy10. Calzone In Naples, calzones use the same pizza dough as is used for Pizza Napoletana. Take a round pizza crust, add the desired toppings, fold it in half, and bake it in the oven. That’s a calzone. Like pizzas, calzones can be stuffed with just about anything these days. You may have had a calzone at your home town’s Italian restaurant, but in Italy, they use the same dough for calzones as they do for their superb pizza.My favorite calzone is one of the traditional Napoletana versions with escarole, olives, capers, and cheese. It is so good! 11. Pizza Fritta (Fried Pizza) As is the case with calzones, my favorite type of Pizza Fritta is stuffed with escarole. Pizza Fritta is somewhat of a misnomer. If I were naming the different kinds of Italian pizzas, I would call the Montanara a fried pizza and Pizza Fritta “Calzone Fritta.” Unfortunately, no one asked me, so things are a little confusing.Pizza Fritta is a folded pizza like a calzone that is then deep-fried. And just like the Montanara, the fried pizza dough is scrumptious. The fillings are also similar to those in calzones. Both calzones and Pizza Fritta are easy to eat on the go and are popular street foods in Naples. Popular Pizza Styles in ItalyNow that you know the different types of pizza in Italy, let’s discuss some typical Italian pizza styles. No matter which kind of pizza menu you’re looking at, there will be a variety of traditional toppings to choose from. Pizza toppings in Italy include anything from fresh tomatoes to potatoes to prosciutto to fish. The toppings will not be listed separately so that you can pick your own combination like in America. Rather, there will be a list of pizza names and you will choose the style of pizza that suits you. Below are some of the most popular traditional pizza styles and the various toppings that you should expect on them. Trying different pizza toppings on a food tour in Rome Italy’s most simple pizza style, Pizza Bianco is basically a naked pizza with no toppings except extra virgin olive oil, salt, and sometimes rosemary.Marinara Among several styles of pizza sits a Marinara, one of the most simple types of pizzas in Italy Pizza Marinara, topped with high-quality marinara sauce and nothing else, is a great choice for vegans in Italy. But if you can eat cheese, why wouldn’t you want to? As I mentioned, authentic Neapolitan pizza makers often recommend trying their chewy crust without ingredients that detract from the dough. Some restaurants take it a step further, like the famous Antica Pizzeria da Michele, where they only offer a handful of simple pizza styles, and Marinara Pizza is one of them. (BTW, we recently discovered da Michele has a franchised restaurant in Santa Barbara, California.) Margherita Pizza Margherita, the most classic style of Italian pizza Italy’s most popular pizza, Pizza Margherita represents the colors of the Italian flag. But the red, white, and green toppings must be high-quality ingredients to allow the desired flavors to shine through. For example, not just any fresh tomatoes will do; San Marzano tomatoes are preferred—as are premium mozzarella cheese or buffalo mozzarella, aromatic fresh basil, and a drizzle of extra virgin olive oil.Quattro Stagioni In Quattro Stagioni–style pizza, the toppings represent the four seasons. Quattro Stagioni means “four seasons,” and on this classic Italian pizza, there are four fresh ingredients that each represent a season. These are placed in four separate quadrants on top of marinara and mozzarella. Artichokes are for spring, black olives for summer, mushrooms for fall, and ham for winter. Quattro Formaggi For cheese lovers, a Quattro Formaggi pizza is a must. Quattro Formaggi, or four cheeses, is not your typical cheese pizza like you get in the U.S. For starters, in Italy, a four-cheese pizza will not have red sauce, just a drizzle of olive oil. The choice of cheese used can vary, but it almost always will include mozzarella (from Campania), gorgonzola (from Milan), and parmigiana reggiano (from Emilia Romagna). As a cheese lover, I’ve never met a Quattro Formaggi I didn’t like. CapriciosaThe Capriciosa Pizza was invented in Rome. It has the same variety of toppings as the Quattro Stagioni, but it’s not arranged in a specific way. I would call it more of a willy nilly presentation. It may also include a fried egg on top. Napoletana When the pizza is named Napoletana, you’ll receive anchovies on your pizza in Italy. More confusing pizza terminology: The Pizza Napoletana can mean Neapolitan-style in regards to the pizza dough, the toppings, or both. When it’s referring to the toppings, there will definitely be anchovies. My husband’s favorite version also adds zucchini blossoms. Guide to Pizza Types in ItalyI hope this guide to the different kinds of pizza in Italy will help your culinary exploration of one of my favorite countries! I think one of my favorite Italian food quotes sums up how I feel about Italian pizza. "You can't make everyone happy. You're not pizza." In other words, no matter what your preferences are, there’s a pizza that can make you smile.I’d love to hear what you’ve tried and what your favorite varieties of pizza are. Let me know in the comments below! Pin for Types of Italian Pizzas Pin for Pizza Types in Italy This post may contain affiliate links, meaning if you book or buy something through one of these links, I may earn an affiliate commission at no additional cost to you. Learn more Saddle up because we’re about to embark on a culinary adventure that is truly mouthwatering! Our curated list of the most popular pizzas to try in Italy/types of Italian pizza promises crunch, sweetness, spice, and endless amounts of gooey, oozy, cheesy goodness! We’ve worked closely with Roxana, a Rome-based writer and passionate foodie, to bring you a rundown of 25 of Italy’s most beloved and iconic pizzas. All of these mouthwatering favorites have a special place in Italian cuisine and collectively show why pizza is one of the most yearned-for dishes not only in Italy but all over the world. Photo by elvirkin/iStock By far the most popular pizza in Italy, the Margherita may be simple, but that doesn’t make it any less delicious. The pizza is topped with tomato sauce, mozzarella, a few basil leaves, and a drizzle of olive oil. If you want a safe choice, Margherita is the option for you. simple The origins of this pizza date to the late 19th century, when Neapolitan cook Raffaele Esposito created the Pizza Margherita to honor Queen Margherita of Savoy. You can still eat a delicious pizza Margherita in its birthplace, Pizzeria Brandi, in the heart of Naples. The Bufalina is a slight variation of the classic Margherita, with the addition of the mozzarella di bufala campana. This mozzarella has a protected designation of origin and is traditional in the Campania region, particularly Caserta and Salerno. The most common way of serving this pizza type is to bake a Margherita and place a fresh, whole mozzarella at the center. Try this pizza anywhere in Campania or Neapolitan pizza restaurants around Italy. Photo by elvirkin/iStock If you’re up for something spicy, the Diavola is your best choice. You may know this as the Pepperoni Pizza in the US. This is, in fact, a very similar recipe, except the type of hot salami is a bit different. Fun fact: peperoni (with one p) are bell peppers in Italian, which can be misleading for Italians visiting the US. Diavola is a creation of the same Neapolitan cook who created pizza Margherita, Raffaele Esposito. The pizza is essentially a Margherita topped with slices of spicy salami. Photo by Hai Diep/iStock One of Italy’s most famous pizza toppings is the quattro formaggi, or four cheeses. There are two main variations of this pizza, one with tomato sauce, also known as rossa, and one without, called bianca. This is a general rule for all pizzas, and you’ll often find them divided on the menu as “pizze rosse” and “pizze bianche.” Back to our four cheeses, this pizza topping contains, unsurprisingly, four types of cheese: mozzarella, gorgonzola, fontina, and parmigiano Reggiano. The last two cheese types may vary, with alternatives including pecorino, ricotta, robiola, taleggio, provolone, caciocavallo, or stracchino. Photo by Alisa Korolevskaya/iStock The Pizza Capricciosa is among the most widespread varieties in Italy, common in most pizza restaurants across the country. The topping includes tomato sauce, mozzarella, ham, mushrooms, green and black olives, artichokes, and sometimes eggs. If you’re looking for a rich, tasty pizza with many different ingredients, try Pizza Capricciosa. This pizza recipe was invented in 1937 at the Capricciosa restaurant in Rome, hence the name, which translates to capricious. The ingredients on the Capricciosa are all mixed together, which distinguishes it from a similar pizza, the Quattro Stagioni. Photo by Alleko/iStock Like the Capricciosa, the Quattro Stagioni is a pizza topped with a variety of ingredients, except they are placed separately into four distinct quarters, hence the name Four Seasons. While you’ll find variations to the original ingredients, the placement is always in four quarters. The pizza base usually contains tomato sauce and mozzarella, although you may also order it white (without tomato sauce). Each pizza quarter is topped with one ingredient recalling a different season. Mushrooms represent autumn, ham (and often olives) represent winter, tomatoes and basil recall summer, and artichokes symbolize spring. Photo by sebasnoo/iStock Pizza Marinara is among the most popular pizza types in Southern Italy, second only to the Bufalina. This is arguably the simplest pizza you can get, topped with only tomato sauce, garlic, oregano, and olive oil. Despite having such few ingredients, you’ll be surprised how tasty this pizza can be. When Pizza Marinara first appeared in the late 18th century, it had no tomato sauce. This ingredient was only introduced in the 1970s. Originally, the Pizza Marinara was the food choice of fishermen returning from sea and was topped with anchovies, capers, oregano, olives, and olive oil. Although most ingredients disappeared in favor of tomato sauce, the pizza remained known as Marinara. Boscaiola is a name you’ll find associated with many dishes in Italy, from pizza to various pasta recipes. Usually, these dishes contain mushrooms and some type of meat, such as ham or sausage. The pizza Boscaiola is topped with mozzarella, mushrooms, and little bits of sausage. Although the classic topping has no tomato sauce, you may also order it as a “pizza rossa.” This hearty pizza is ideal if you feel like having a filling, heartwarming meal. Photo by Zufar Kamilov/iStock Like the Caprese salad, the Caprese pizza is topped with slices of mozzarella, beefsteak tomato, olive oil, and basil leaves. In the original recipe, the pizza base is baked and subsequently topped with fresh ingredients. However, you may find some variations of this pizza containing tomato sauce and melted mozzarella. This pizza is ideal on warm summer days when you’re looking for a refreshing and lighter meal. The pizza Caprese is also vegetarian-friendly. Photo by CS0523183/iStock This pizza type is known by different names across Italy. In its place of origin, Naples, it’s called pizza alla Romana (Rome-style), while in the rest of Italy, it’s known as Napoletana or Pizza Napoli. The recipe can also vary slightly. The original Pizza alla Romana, born in Naples, is topped with tomato sauce, anchovies, oregano, olive oils, and capers as an optional ingredient. Outside of Naples, the pizza also contains mozzarella cheese. What distinguishes this pizza type from others is the presence of salted anchovies. Pizza Funghi is nothing other than a pizza Margherita topped with mushrooms, although you may also find it as a pizza bianca without tomato sauce. The most common type of mushroom for pizza topping is champignon. A refined and often more expensive option is the one with funghi porcini (boletus mushrooms). A popular combination is mushrooms and sausage, but you may also find them paired with truffles or speck. Photo by Alisa Korolevskaya/iStock A very popular variation of the pizza ai funghi is prosciutto e funghi. This pizza can be with mozzarella and tomato sauce (rossa) or just mozzarella (bianca). The pizza topping contains pieces of ham and mushrooms, usually champignons. While mushrooms are added to the pizza before placing it in the oven, the prosciutto cotto (ham) is usually placed on top of the pizza after baking to maintain its freshness. Fiori di zucca are squash blossoms, also known as zucchini flowers. These edible flowers are a popular ingredient in Italian cuisine and something you can rarely find in supermarkets due to their perishable nature. The pizza ai Fiori di zucca is “bianca,” meaning it is only topped with squash blossoms and mozzarella cheese. A popular variation contains slices of salted anchovies, but you can always ask it without them if you’re looking for the vegetarian option. Photo by sal61/iStock Ortolana is one of the most popular vegetarian pizzas, often called Pizza Vegetariana. The word “ortolana” is the female version of the greengrocer and recalls the variety of veggies you’ll find on top of this tasty pizza. Mozzarella cheese is a must, along with vegetables that can vary depending on the location and season. Popular toppings include tomatoes, bell peppers, eggplant, and zucchini. Some variations may include onions and mushrooms. The vegetables are added raw or grilled. Photo by giulianocoman/iStock Sausage is a very common topping for Italian pizza. The most popular option is a simple Margherita with little bits of sausage. If you like meat and you’re looking for a simple upgrade to your classic pizza, order the pizza alla salsiccia. The variety of sausage used on the pizza depends on the Italian region you’re visiting, but it’s usually a kind of fresh sausage crumbled into little pieces. You may also have this pizza without the tomato sauce. Patate e salsiccia is an delicious, heartwarming variety of the simpler pizza alla salsiccia. Aside from the fresh sausage bits, this pizza is topped with pieces of potato. Aside from these two ingredients, this pizza contains the ever-present mozzarella cheese but no tomato sauce, although you may ask for this variation. Potatoes can be prepared in different ways before adding them to the pizza. They may be very thinly sliced and placed raw or pre-boiled and cut into small bits or thicker slices. Oregano or rosemary are often sprinkled on top. Another variety of pizza containing sausage is salsiccia e friarielli, particularly widespread in the Campania region, where friarielli are cultivated. Friarielli, in English rapini or broccoli rabe, is a cruciferous vegetable spread in the Mediterranean, especially in Southern Italy. The combination of sausage and friarielli is very popular in Naples and its surroundings, where these ingredients are a staple in street food like pizza and panini. The classic version of this pizza is the usual open-faced one topped with friarielli, sausage, and mozzarella or provolone. An alternative often made at home consists of a stuffed pizza. Another simple yet delicious pizza you should try in Italy is the one with cured ham or prosciutto crudo. Like many pizza types, this too consists of a classic Margherita with a layer of thin prosciutto slices added after baking. If you like parmesan, thin parmesan flakes are a popular addition to this pizza. These two ingredients are always added after taking the pizza out of the oven to preserve their taste and texture. Photo by Alisa Korolevskaya/iStock Moving on to the fish and seafood pizzas, smoked salmon is one of the most popular pizza toppings. The most basic variation of this pizza is with mozzarella cheese and slices of smoked salmon. However, many vegetables pair well with salmon. More elaborate varieties may contain zucchini, asparagus, arugula, fresh cheese, or burrata. Most of the time, the smoked salmon is added after baking the pizza. For a fresh, summery pizza, try the variety with burrata and arugula. This pizza may not be for everyone’s taste, but it remains a staple of Italian cuisine. The original recipe is with tomato sauce, but you may also find the one without it (bianca). Aside from the optional tomato, the pizza is topped with mozzarella cheese, red onion rings, and canned tuna. While some may not like raw onions, this pizza is definitely flavorful. Photo by marcomayer/iStock Another popular seafood pizza is the Pescatora or Pizza ai frutti di mare. This pizza variety is common in restaurants specializing in seafood and fish, so you won’t find it in most pizza places. The Pescatora is topped with the usual tomato sauce, mozzarella, and olive oil with the addition of seafood, usually clams, mussels, prawns, baby squids, and langoustines (Norway lobster). The seafood is added to the pizza fresh to be cooked in the oven. This pizza can be a little complicated to eat, but delicious if you love seafood. Italians usually don’t mix fish and meat, but an exception is in order for this pizza type, whose name translates to “seas and mountains.” The sea ingredient is seafood, specifically clams and mussels, while the mountain element is the mushroom. Some prepare this pizza with just mussels and mushrooms, while others add more seafood, including clams, prawns, squid, and calamari. The ingredients that never vary are tomato sauce, mozzarella, and mushrooms. Fresh parsley is often sprinkled on top. Photo by Lesyy/iStock A curious pizza type is Pizza e Fichi, combining figs with cured ham (prosciutto crudo). The combination of sweet and savory is not unusual in Italian cuisine, and prosciutto is also commonly paired with melon. If you’re looking for a fresh pizza for the summer, this one is perfect. On this pizza, slices of savory prosciutto are combined with the sweet taste of figs, creating a unique flavor combination. This pizza variety is commonly known as Pizza e Fichi (pizza and figs), but the prosciutto is always present. This pizza topping usually has mozzarella and no tomato sauce, but you may also find it as a pizza rossa. Inspired by the popular Roman pasta, this pizza topping has the same ingredients you’ll find in a Carbonara: egg, pecorino, guanciale, black pepper, and the addition of mozzarella, which is almost always present. You’re more likely to find this specific pizza in Rome, the home of the Carbonara. If you like the pasta dish, you’ll enjoy the pizza too. Photo by Paolo Gagliardi/iStock Finally, one last fresh and summery pizza to try in Italy is the Valtellina or Valtellinese, often called Pizza Bresaola e Rucola from its main ingredients. Bresaola is a dark red cured meat made from beef that has been air-dried and aged for two to three months. This pizza can be with or without tomato sauce, with the usual mozzarella cheese added before baking, and topped once out of the oven with thin slices of bresaola, arugula, and optional parmesan flakes. Pizza really is a dish for the ages. It brings smiles and satisfied stomachs to millions of people all over the world every single day. To experience pizza in its birthplace, in so many different forms and combinations, really is something both an avid pizza-lover and a curious foodie can find a lot of time for on their trip to Italy. This selection is only the beginning of what Italian pizza can offer, but the combinations, fresh ingredients, and a smidge of Italian magic on this list give you so much to get excited about! You Might Also Like to Read Save and Pin for Later Planning a trip to Italy? Keep these must-try pizzas for safekeeping by saving this article to one of your boards. Pizza napoletana Pizza is one of Italy’s most famous culinary creations, beloved worldwide for its crispy crust, rich tomato sauce, and gooey melted cheese. However, in Italy, pizza comes in many different forms, varying by region, cooking method, and tradition. From the soft, pillowy Neapolitan pizza to the crunchy Roman pizza al taglio, each style reflects the culture and history of its place of origin. Beyond the traditional round pizzas, Italy also boasts unique variations like calzone, pinsa, pane arabo, and the lesser-known but equally delicious pizza fritta (fried pizza). Whether you prefer a classic Margherita or an indulgent fried pizza stuffed with ricotta, this guide explores the diverse and flavorful world of Italian pizza. Neapolitan Pizza: The Birthplace of Pizza Naples is widely regarded as the birthplace of pizza, and pizza Napoletana is the most famous and revered style in Italy. In fact, it is protected by the Associazione Verace Pizza Napoletana (AVPN), which ensures that traditional Neapolitan pizza follows strict guidelines. Characteristics of Neapolitan Pizza Soft, airy, and chewy crust with a slightly charred exterior due to high-heat baking. Cooked in a wood-fired oven at 485°C (905°F) for just 60-90 seconds. Thin and flexible base that is often eaten with a knife and fork. Classic Neapolitan Pizzas Margherita – Tomato sauce, mozzarella (preferably mozzarella di bufala), fresh basil, and olive oil. Marinara – Tomato sauce, garlic, oregano, and olive oil (no cheese). Quattro Formaggi – A mix of four cheeses, often including mozzarella, gorgonzola, parmesan, and provolone. Neapolitan pizza is a celebration of simplicity, allowing high-quality ingredients to shine. Pizza Fritta (Fried Pizza): A Neapolitan Street Food Icon While Neapolitan pizza is famous for its wood-fired perfection, Naples also boasts a delicious deep-fried version known as pizza fritta. This indulgent dish originated after World War II when ingredients were scarce, and frying pizza dough became an affordable alternative to baking. Characteristics of Pizza Fritta Deep-fried instead of baked, resulting in a crispy, golden crust. Stuffed with rich fillings, such as ricotta, provolone, cicoli (pork cracklings), and tomato sauce. Portable and perfect for street food, making it a popular snack in Naples. Popular Varieties of Pizza Fritta Classica – Filled with ricotta, mozzarella, and cicoli. Montanara – A hybrid style that is briefly fried, then topped with tomato sauce and cheese before being baked in the oven. Ripieno Fritto – A larger, folded pizza fritta similar to a calzone. Fried pizza is a must-try when visiting Naples, offering a deliciously crispy alternative to traditional pizza. Roman Pizza: Thin, Crispy, and Versatile Rome has two main styles of pizza: pizza tonda and pizza al taglio. Pizza Tonda (Round Roman Pizza) Thin and crispy crust, often slightly charred but not chewy like Neapolitan pizza. Crunchy texture, due to a longer baking time at a lower temperature than Neapolitan pizza. Oil-infused dough, giving it extra crispiness. Popular variations include: Pizza Romana – Similar to a Margherita but with anchovies. Pizza Capricciosa – Tomato sauce, mozzarella, ham, artichokes, mushrooms, and olives. Pizza Diavola – Spicy salami (similar to pepperoni) with tomato sauce and mozzarella. Pizza al Taglio (Pizza by the Slice) Rectangular shape, sold by weight and cut to order. Crunchy yet airy crust, baked in large trays. Great variety of toppings, ranging from classics to gourmet options like truffle and burrata. This style of pizza is a staple of street food in Rome and is perfect for a quick bite on the go. Pinsa Romana: The Ancient Roman Pizza Pinsa is an ancient Roman-style pizza that has been revived in modern Italy. Unlike traditional pizza, pinsa dough is made with a blend of wheat, rice, and soy flour, resulting in a lighter, more digestible crust. Characteristics of Pinsa Oval-shaped, not round like traditional pizza. Long fermentation process, making it easier to digest. Crunchy on the outside and soft on the inside. Popular pinsa toppings include classic ingredients like prosciutto, mozzarella, and arugula, but creative toppings such as pumpkin cream and gorgonzola are also common. Calzone: The Folded Pizza Calzone, which means “pant leg” or “stocking” in Italian, is essentially a folded pizza that is stuffed with delicious fillings. This dish originated in Naples but has become popular across Italy, with regional variations. Types of Calzone Calzone Napoletano – Filled with ricotta, salami, mozzarella, and black pepper, then baked. Fried Calzone (Panzerotto) – A deep-fried version, popular in southern Italy. Calzone alla Romana – Often filled with tomato sauce, cheese, and ham. Calzone is perfect for those who love pizza but want something portable and packed with flavor. Pane Arabo: The Italian Flatbread Pizza Though not as famous as other pizzas, pane arabo is a soft, slightly thicker flatbread that is used as a pizza base in some parts of Italy. Characteristics of Pane Arabo Soft, slightly puffy crust similar to pita bread. Baked and then topped with ingredients rather than being cooked together like traditional pizza. Great for sandwiches or pizza bases. Common toppings include tomato, mozzarella, prosciutto, and arugula, but it can also be used for stuffed sandwiches. Popular Pizza Toppings in Italy While pizza toppings in Italy are often simple and high-quality, there are several classic and regional favorites: Mozzarella di Bufala – Creamy buffalo mozzarella, a staple in Neapolitan pizza. Prosciutto Crudo – Dry-cured ham, often added after baking. Funghi – Mushrooms, typically porcini or champignon. Tonno e Cipolla – Tuna and onion, a common combination. Gorgonzola – A strong blue cheese used in Quattro Formaggi pizza. Salsiccia e Friarielli – Sausage with sautéed broccoli rabe, popular in Naples. Conclusion From the classic Neapolitan pizza to the indulgent pizza fritta, Italian pizza offers endless variety and regional specialties. Whether you prefer the soft, pillowy crust of Naples, the crunchy Roman pizza al taglio, or the ancient tradition of pinsa, Italy has a pizza for every taste. Exploring Italy’s different pizza styles is a culinary adventure that showcases the country’s rich history, craftsmanship, and passion for food. So next time you’re in Italy, step beyond the Margherita and try something new—whether it’s a crispy Roman slice, a folded calzone, or a deliciously fried pizza from Naples. Buon appetito! □□□ Let's start with the classic of the classics, the round pizza, a disc of thin dough generally seasoned before cooking, which can be made in electric, wood or gas ovens. The round pizza is actually a macro-category, which includes the queen of pizzas: the Neapolitan. What most distinguishes the Neapolitan pizza on your plate, to other round pizzas of Italian tradition is neither the flour, nor - as argued - the water of Naples, but it is the cooking temperature. The Neapolitan pizza is made in wood ovens, which produce very high temperatures, between 450 and 500 °. Such strong and rapid cooking means that much more moisture remains inside the dough in comparison to other types of pizza. On the palate, Neapolitan pizza is not crunchy but soft. The crust, higher than that of other classic Italian pizzas, deserves a separate chapter. In fact, the volume of the crust establishes differences within the Neapolitan tradition itself. In increasing order of size, only in Naples it is possible to distinguish at least three subsets: the “a ruota di carretto” (wheel on a cart), the “napoletana classica” (classic Neapolitan) and the “a canotto” (dinghy) pizza. In Rome too, there is a much-loved format of round pizza, known as just that,“pizza romana” (Roman pizza). The defining feature of this type of pizza results from the flattening, rolling of the dough, which causes the loss of all fermentation gasses and creates a crunchy crust, which is very thin and flat. Even the resistance of the bottom of the pizza differs from the Neapolitan one, being a less hydrated style of pizza it’s slightly stronger and crunchier than that of Neapolitan pizzas.