

Top 5 Pizza Places in NYC

Discover the most iconic and beloved pizzerias that define New York's legendary pizza culture, from classic coal-oven masterpieces to innovative artisanal creations.



Di Fara Pizza

★★★★★ 4.9/5

Location: Midwood, Brooklyn

Signature Style: Square slices with fresh basil and imported Italian ingredients

Legendary pizzaiolo Dom DeMarco has been hand-crafting pizzas since 1965, using San Marzano tomatoes and imported olive oil. Each pie is a labor of love, finished with fresh-cut basil and high-quality cheeses. Expect long waits, but the authentic Italian experience is worth every minute.

- Over 55 years of pizza-making tradition
- Fresh ingredients added after baking
- Cash-only establishment



Lucali

★★★★★ 4.8/5

Carroll Gardens, Brooklyn

Mark Iacono's intimate BYOB pizzeria serves just pizzas and calzones, but does them to absolute perfection. The thin-crust pies emerge from a vintage oven with perfectly charred edges and a chewy, flavorful base topped with house-made sauce.

Unique Experience

No reservations, cash only

The candle-lit ambiance and BYOB policy create an unforgettable dining experience. Arrive early to secure your spot, as lines form quickly. Mark often personally prepares each pizza, ensuring consistent quality and his signature touch on every pie.

Juliana's Pizza

1 ★★★★★ 4.7/5

DUMBO, Brooklyn

Founded by Patsy Grimaldi himself, this coal-fired pizzeria delivers consistently excellent pies with a perfectly crispy crust and quality toppings.

2 Specialty Pies

- White pizza with ricotta
- Classic Margherita
- Sausage and peppers
- Fresh mozzarella options

3 What Sets It Apart

Coal-fired ovens reaching 1,200°F create an incomparable char and texture. The dough recipe has been perfected over decades, resulting in a light, airy crust with crispy edges.



The Best of the Best

2

Prince Street Pizza

★★★★☆ 4.6/5 - SoHo's famous pepperoni square slices with crispy, caramelized cheese edges. The spicy spring slice is a cult favorite among locals and tourists alike.

1

Roberta's

★★★★★ 4.7/5 - Bushwick's hipster haven serves creative wood-fired pizzas with inventive toppings. Farm-to-table ingredients and a constantly evolving menu make every visit unique.

Each pizzeria offers a distinct experience, from traditional coal-oven classics to modern artisanal interpretations. Whether you prefer old-school simplicity or creative innovation, NYC's pizza scene delivers unforgettable slices that keep locals and visitors coming back for more.

