

Top 5 Pizza Places in NYC

From coal-fired classics to modern artisan pies, discover the best slices in the city that never sleeps



Di Fara Pizza

Midwood, Brooklyn

Rating: ★★★★★

A legendary institution since 1965, Di Fara represents pizza perfection. Owner Domenico DeMarco hand-crafts each pie with imported ingredients, using scissors to cut fresh basil over every slice. The square pie is particularly revered among devotees.

Signature Dish: Classic Round Pie with extra virgin olive oil finish

What Makes It Special: Every pizza is made by the 85-year-old maestro himself, ensuring unmatched consistency and authentic Italian tradition.





Lucali



Carroll Gardens

Cash only, no reservations - worth the wait



5-Star Excellence

Consistently ranked among NYC's finest



Thin Crust Mastery

Perfectly charred, light and crispy

Mark Iacono's intimate spot serves some of the most sought-after pies in Brooklyn. The thin, crispy crust is topped with fresh ingredients and drizzled with homemade sauce. Each pizza is a work of art, finished with a signature swirl of olive oil. Celebrities and locals alike wait hours for a table in this unmarked Carroll Gardens gem.

The Best of the Best



Lombardi's Pizza

Little Italy • America's first pizzeria since 1905. Coal-oven magic creates a distinctive char and smoky flavor on their legendary pies.



Roberta's

Bushwick • Hipster haven with wood-fired perfection. Creative toppies and house-made mozzarella define their innovative approach to pizza.



Prince Street Pizza

Nolita • Home of the famous spicy spring square slice. Thick, fluffy Sicilian-style crust topped with pepperoni that cups into crispy perfection.



What Makes NYC Pizza Legendary

The Water Theory

NYC's mineral-rich tap water creates unique dough chemistry that's impossible to replicate elsewhere, giving crusts their distinctive texture and flavor.

Century of Tradition

Generations of Italian immigrants brought authentic recipes and techniques, establishing standards of excellence that continue today.

Fierce Competition

With thousands of pizzerias competing, only the exceptional survive. This drives constant innovation while respecting time-honored methods.

Cultural Institution

Pizza is woven into NYC's identity - a dollar slice on the go or a sit-down feast, it's how New Yorkers live and gather.