

Top 5 Pizza Places in NYC

From classic coal-fired ovens to inventive modern pies, New York City remains the undisputed pizza capital of America. Discover the five legendary spots that define what great pizza truly means.



Di Fara Pizza — Brooklyn's Timeless Treasure

The Legend

For over 50 years, Di Fara has been crafting some of NYC's most revered pies. Founded by Dom DeMarco in 1965, this Midwood institution uses imported Italian ingredients and hand-grates fresh Parmigiano-Reggiano on every slice.

What Makes It Special

- Hand-crafted by artisan pizzaiolos using traditional methods
- Premium San Marzano tomatoes and fresh mozzarella
- Perfectly charred crust with just the right chew
- Lines wrap around the block — arrive early

4.5

Star Rating

\$28

Specialty Pie

Signature: Classic Round with fresh basil

Location: 1424 Avenue J, Brooklyn

Lucali — Carroll Gardens' Candlelit Gem



Intimate Ambiance

BYOB policy and candlelit tables create a romantic dining experience unlike any other pizzeria in the city.



Handmade Everything

Owner Mark Iacono hand-rolls every pizza and calzone, ensuring each pie gets personal attention and care.



Celebrity Favorite

Beloved by A-listers including Jay-Z and Beyoncé, who've made it their neighborhood go-to spot.

Rating: 4.7 stars | **Must-Try:** Margherita with fresh basil | **Pro Tip:** Cash only, no reservations — expect a 2-hour wait



Prince Street Pizza & Roberta's



Prince Street Pizza

The **Spicy Spring Square** is legendary — a thick Sicilian-style slice loaded with pepperoni that cups and crisps to perfection. This SoHo institution has perfected the art of the grandma pie.



Rating



Per Slice

Best For: Quick slice and people-watching in SoHo

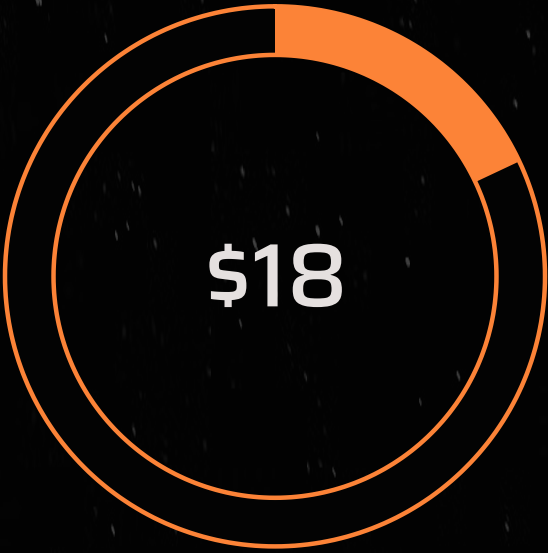


Roberta's

This Bushwick pioneer helped spark Brooklyn's culinary renaissance. Their wood-fired pies feature inventive toppings and a perfectly blistered, chewy crust that's become the gold standard.



Rating



Average Pie

Best For: Creative pies and vibrant Brooklyn atmosphere



John's of Bleecker Street — Greenwich Village Icon



Coal-Fired Perfection

Operating since 1929, John's uses a legendary coal-burning oven that reaches 700°F, creating an impossibly crispy crust with signature char marks.



Historic Landmark

Housed in a former church, the vaulted ceilings and stained glass windows create a dining experience that's equal parts delicious and atmospheric.



No Slices Here

Whole pies only — a policy that ensures every pizza comes out at peak perfection, fresh from their historic ovens.

Rating: 4.4 stars | **Signature:** The Margherita | **Address:** 278 Bleecker Street |
Perfect for: Classic NYC pizza experience with old-school charm