

## ORIGIN

In Sardinia, French and Italian archaeologists have found bread baked over 7,000 years ago. According to Philippe Marinval, the local islanders leavened this bread.[4] Foods similar to pizza have been made since antiquity. Records of people adding other ingredients to bread to make it more flavorful can be found throughout ancient history.

In the 6th century BC, Persian soldiers serving under Darius the Great baked flatbreads with cheese and dates on top of their battle shields.[5][6]

In Ancient Greece, citizens made a flatbread called plakous (πλακοῦς, gen. πλακοῦντος – plakountos)[7] which was flavored with toppings like herbs, onion, cheese and garlic.[8] An early reference to a pizza-like food occurs in the Aeneid (c. 19 BC), when Celaeno, the Harpy queen, foretells that the Trojans would not find peace until they were forced by hunger to eat their tables (Book III). In Book VII, Aeneas and his men are served a meal that includes round cakes (like pita bread) topped with cooked vegetables. When they eat the bread, they realize that these are the "tables" prophesied by Celaeno.[9]

Some commentators have suggested that the origins of modern pizza can be traced to pizzarelle, which were kosher for Passover cookies eaten by Roman Jews after returning from the synagogue on that holiday, though some also trace its origins to other Italian paschal bread.[10] Other examples of flatbreads that survive to this day from the ancient Mediterranean world are focaccia (which may date back as far as the ancient Etruscans); Manakish in the Levant, coca (which has sweet and savory varieties) from Catalonia, Valencia and the Balearic Islands; the Greek Pita; Lepinja in the Balkans; or Piadina in the Romagna part of Emilia-Romagna in Italy.[11]

Foods similar to flatbreads in other parts of the world include Chinese bing (a wheat flour-based Chinese food with a flattened or disk-like shape); the Indian paratha (in which fat is incorporated); the Central and South Asian naan (leavened) and roti (unleavened); the Sardinian carasau, spianata, guttiau, pistoccu; and Finnish rieska. Also worth noting is that throughout Europe, there are many similar pies based on the idea of covering flat pastry with cheese, meat, vegetables and seasoning, such as the Alsatian flammkuchen, German zwiebelkuchen, and French quiche.

In 16th-century Naples, a galette flatbread was referred to as a pizza; it was known as a dish for poor people, particularly as street food, and was not considered a kitchen recipe until much later.[12] It was not until the Spanish brought the tomato from the Americas and developed the modern variation that Pizzas in their modern conception were invented.[13] It is said that the tomato reached the Kingdom of Naples and Sicily, at the time part of the Spanish Empire, through either Pedro Álvarez de Toledo in the 16th century or viceroy Manuel de Amat, who may have gifted some seeds to the Neapolitans in 1770 on behalf of the Viceroyalty of Peru.[14]