








@@Varieties and styles

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.

Varieties





Pizza varieties

Image	Name	Characteristic ingredients	Origin	First attested	Notes
	<u>Pizza Margherita</u>	Tomatoes, mozzarella, basil.	<u>Naples, Italy</u>	June 1889	The archetypical <u>Neapolitan pizza</u> .
	<u>Pizza marinara</u>	Tomato sauce, olive oil, oregano, garlic. No cheese.	<u>Naples, Italy</u>	1734	One of the oldest <u>Neapolitan pizza</u> .
	<u>Pizza capricciosa</u>	Ham, mushrooms, artichokes, egg.	<u>Rome, Lazio, Italy</u>	1937	Similar to <u>pizza quattro stagioni</u> , but with toppings mixed rather than separated.
	<u>Pizza ai quattro formaggi</u>	Prepared using four kinds of cheese (Italian: [<u>'kwattro for'maddʒi</u>], "four cheeses"): mozzarella, Gorgonzola and two others depending on the region.	<u>Lazio, Italy</u>	Its origins are not clearly documented, but it is believed to originate from the Lazio region at the beginning of the 18th century. ^[51]	
	<u>Pizza quattro stagioni</u>	Artichokes, mushroom, ham, tomatoes.	<u>Campania, Italy</u>		The toppings are separated by quarter, representing the <u>cycle of the seasons</u> .

	<u>Pizza pugliese</u>	Tomatoes, onion, mozzarella.	<u>Apulia, Italy</u>		
	<u>Seafood pizza</u>	Seafood, such as fish, shellfish or squid.	<u>Italy</u>		Subvarieties include <i>pizza ai frutti di mare</i> (no cheese) and <i>pizza pescatore</i> (with mussels or squid).
	<u>Hawaiian pizza</u>	Pineapple, ham or bacon.	<u>Canada</u>	1962	Tends to divide opinion. ^{[52][53]}

Styles

Pizza styles

Image	Name	Characteristics	Origin	First attested
	<u>Calzone</u>	Pizza folded in half <u>turnover</u> -style.	<u>Naples, Italy</u>	1700s
	<u>Pizzezza</u>	Small pizza served as an <u>hors d'oeuvre</u> or <u>snack</u> .	<u>Italy</u>	
	<u>Deep-fried pizza</u>	The pizza is <u>deep-fried</u> (cooked in oil) instead of baked.	<u>Italy and Scotland</u>	
	<u>California-style pizza</u>	Distinguished by the use of non-traditional ingredients, especially varieties of fresh produce.	<u>California, U.S.</u>	1980

	<u>Chicago-style pizza</u>	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.	<u>Chicago</u> , U.S.	c. 1940s
	<u>Colorado-style pizza</u>	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.	<u>Colorado</u> , U.S.	1973
	<u>Detroit-style pizza</u>	The cheese is spread to the edges and caramelizes against the high-sided heavyweight rectangular pan, giving the crust a lacy, crispy edge.	<u>Detroit</u> , U.S.	1946
	<u>Grandma pizza</u>	Thin, square, baked in a sheet pan, "reminiscent of pizzas cooked at home by Italian housewives without a pizza oven". ^[54]	<u>Long Island</u> , U.S.	Early 1900s
	<u>Greek pizza</u>	Proofed and baked in a shallow pan; the crust is light and similar to focaccia.	<u>Connecticut</u> , U.S.	1955
	<u>Italian tomato pie</u>	Made from thick dough covered by tomato paste; a variation on <u>Sicilian pizza</u> . Also called pizza strips (when cut as in the image), gravy pie, church pie, red bread, party pizza, etc.	U.S.	Early 1900s
	<u>Jumbo slice</u>	Very large slice of pizza sold as street food.	<u>New York and Washington, D.C.</u> , U.S.	1981



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