

NEW YORK

The 30 Best Pizza Places in NYC

A new wave of pandemic-era pizza joints plus the classics.

By [Melissa Kravitz Hoeffner](#), and [Tony Merevick](#) Updated on 4/21/2021 at 4:34 PM

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Washington Squares | PHOTO COURTESY OF ON THE FLY COMMUNICATIONS

"THE BEST PIZZA IN NEW YORK CITY" is a bit of a misnomer. The best pizza, after all, is *only* in NYC. Even if you could perfectly preserve a fresh slice—born from our signature tap water, prepared according to the basic specifications of the Italian immigrants who first brought it stateside, and crisped in a real deal NYC coal or wood burning oven—and eat it across state lines, it still wouldn't taste quite as good as it would within the boundaries of the five boroughs. Call it magic or cognitive bias, the holy trinity of cheese, sauce, and dough just tastes better here.

And the rest of the globe knows it. You'll find "New York style" slices in world capitals, international airports, and in US cities that claim confidence in their own regional takes. Behind every California, Chicago, Detroit, St. Louis, or New Haven-style pie, there's always an NYC facsimile hiding out on the menu, whispering, fuhgeddaboutit. Sure, it'll do in a pinch, but you haven't truly experienced pizza until you've had it in Manhattan, Brooklyn, Queens, the Bronx, or Staten Island.

And if there were ever an era for this comfort food, 2021 is it. During the pandemic, a new wave of pizza joints—from pop-up specialty pies by acclaimed chefs to plant-forward shops—have opened up to add to NYC's rich pizza landscape. Already craving a slice? Here are 30 places to find some of the city's top pizza.



Coco Pizzeria | PHOTO COURTESY OF COCO PAZZERIA

Coco Pizzeria

📍 SoHo

Founded by popular '90s restaurateur Pino Luongo, and pizzaiolo Ciro Verde, this destination pizzeria is making a name for its wood-fired pies and, perhaps more importantly, focaccias. Available for both takeout and dine-in, Coco is a spot to impress (hello, post vax date night). Be sure to try the deeply dimpled, robiola cheese-stuffed Focaccia Robiola, glossed with white truffle oil, a warm-up for a slew of various composed red and white sauce pies. Gluten-free cauliflower dough is also available. An Upper East Side location is also slated to open soon.

How to order: Order takeout via [website](#) and delivery via [Slice](#), or call 646-850-1003 for reservations.

