





## What is 50 Top Pizza?

It is a network whose aim is to inform its users concerning the extraordinary **pizza** movement taking place around the world. The **50 Top Pizza** guide reflects the best of the best in this food sector every year. Furthermore, the network has illustrated the stylistic diversity that is present in **the current panorama and in every corner of the 5 continents since 2017.**

The 50 Top Pizza network is completely **free** and accessible to all website visitors. It has been translated into English, and integrated with a **geo-localization** service and with the innovative **“find the best pizzeria near me”** function.



## Management - Reviews

The guide is managed under the **LSDM** publishing group. The management of the guide has been entrusted to **Barbara Guerra, Luciano Pignataro** and **Albert Sapere**.

All of the pizzerias present in the guide will be reviewed **anonymously** by critics who **pay** at the conclusion of their meal. The reviews will be presented on our website as a **free service**, and will also be posted to our social media platforms during the course of the year.





## Network Structure

The **50 Top Pizza** network is divided into geographical areas and boasts nearly **1000 inspectors**. They work around the world **anonymously** and under a **confidentiality** agreement. Similar to the Italian system, the various panels are called to express their own preferences. Successively they proceed with the anonymous visits and the definitive ranking is then created.

- **50 Top Pizza Italia** - 500 pizzerias
- The **best take away pizzerias in Italy** - 50 pizzerias
- **50 Top Pizza Europa** - 150 pizzerias
- **50 Top Pizza Asia - Pacific** - 50 pizzerias
- **50 Top Pizza USA** - 50 pizzerias
- **50 Top World Artisan Pizza Chains** - 100 pizzerias



## **50 Top Pizza World** (100 pizzerias) from position 100 to 1

After having visited and assessed the candidate venues anonymously and conferred our various awards according to geographic area, a World Ranking for the best pizzerias will be created for our 2023 edition too. Each geographic area will be included in a final ranking of the 100 best pizzerias in the world.

## Communication



The press review for the 2022 edition includes **3.714** articles in **25 languages** different languages covering **47 countries**.

The entire press review is available at the [following link](#):

## Events 2023



The **awards ceremonies** will be held in the following formats:

- 50 Top Pizza Europa 2023 – May 3<sup>rd</sup>, Barcelona
- 50 Top Pizza Asia-Pacific 2023 – May 30<sup>th</sup>, Tokyo
- 50 Top Pizza USA 2023 – June 27<sup>th</sup>, New York
- 50 Top Pizza Italia 2023 – July 12<sup>th</sup>, Rome
- 50 Top Pizza World 2023 – September 13<sup>th</sup>, Naples
- 50 Top World Artisan Pizza Chains – November 23<sup>rd</sup>, Naples





And  
we want to go  
one step further  
with Barcelona  
in 2023



# Pizza Week

## Barcelona Edition 2023

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in collaboration with

**Mampafiore**  
Mangiare di qualità





IN COLLABORATION WITH

**Mampafiore**  
Mangia di qualità



**From the 2<sup>nd</sup> to the 6<sup>th</sup> of May**, the best pizzerias in **Barcelona** for 50 Top Pizza will unite to give life to **Pizza Week**, a week full of events with flavor as its main theme.

The enormous variety in taste, the vast array of typologies that pizza can assume, new trends in the sector, unusual recipes and gourmet proposals will all be explored during this initiative.



## Some of the Pizzerias involved



IN COLLABORATION WITH

**Mammafiore**  
Mangia di qualità



**CAN  
PIZZA**

Parking  
Pizza

EST. 2017  
**GROSSO**  
NAPOLETANO

**SARTORIA  
PANATIERI**  
\_ FROM FARM TO PIZZA \_

**NAP**  
NEAPOLITAN  
authentic pizza

slow pizza  
**MAXIMMUS**

**BALMESINA**

**FRANKIE  
GALLO  
CHA CHA  
CHA**

  
*da Nanni*

**STANDARD**  
Sourdough pizza & salads

**ARTE PIZZA**  
FOCACCERIA-BISTRÒ



**GARDEN  
PIZZA**  
SANT CUGAT





Tuesday May 2<sup>nd</sup>



IN COLLABORATION WITH



**Grosso Napoletano**

**Open Party Pizza Week**  
at 20.00pm

Four-handed menu with a chef of great relevance in Barcelona: Paolo Casagrande, chef of Lasarte Barcelona with 3 Michelin stars.

**La Balmesina**

**Balmesina & Slow Food Barcelona**

La Balmesina e Slow Food Barcelona, present a menu made by 6 hands completely dedicated to the Slow Food concept of gastronomy. Paired with natural Italian wines.

**Frankie Gallo Cha Cha Cha**

**Frankie & Christian Escribà**

Union between Catalan gastronomy and Italian gastronomy, through 4 protagonist products: Aperol Spritz, Pizza, Catalan Cream, Ratafía L’Hòstia. Sweet pizza with Catalan cream by the pastry chef Christian Escribà

**A33 Pizzeria**

Special Pizza

**STANDARD Sourdough Pizza & Salads**

Signature cocktails made with their own gin or vodka + a special pizza off the menu.

**ARTE PIZZA**

Pizzas and focaccias paired with Italian beers.

**L’Antica Pizzeria Da Michele**

Special menu that combines Italian and Neapolitan tradition.

**Pizzeria Da Nanni**

Special Menu

Wednesday May 3<sup>rd</sup>



IN COLLABORATION WITH



**Parking Pizza**

**Pizzaiolo por un Día**

*By invitation/press*

A workshop to share with journalists and food influencers the wonderful art of making pizza.

**La Balmesina**

**Balmesina & Slow Food Barcelona**

La Balmesina e Slow Food Barcelona, present a menu made by 6 hands completely dedicated to the Slow Food concept of gastronomy. Paired with natural Italian wines.

**Frankie Gallo  
Cha Cha Cha**

**Frankie & Christian Escribà**

Union between Catalan gastronomy and Italian gastronomy, through 4 protagonist products: Aperol Spritz, Pizza, Catalan Cream, Ratafía L’Hòstia. Sweet pizza with Catalan cream by the pastry chef Christian Escribà

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**ARTE PIZZA**

Pizzas and focaccias paired with Italian beers.

**L’Antica Pizzeria  
Da Michele**

Special menu that combines Italian and Neapolitan tradition.

**MAXIMMUS**

**Violeta Y La Mafia**

Maximmus and Pasteleria Sant Marc present a special menu with a select pizza and a gourmet dessert from the pastry chef Isaac Partera.

**Pizzeria Da Nanni**

Special Menu



IN COLLABORATION WITH



**CAN PIZZA**

**Clan Pizza**

Tasting Menu  
(Dinner) 4 hands  
between the pizza  
chef Lolo Vuoturni  
and the chef of  
Rafa Peña – Gresca,  
paired with Paradiso  
cocktails.

**STANDARD  
Sourdough Pizza  
& Salads**

Signature cocktails  
made with their own  
gin or vodka + a  
special pizza off the  
menu.

**Sartoria  
Panatieri**

**The Journey**

Special Menu

**ARTE PIZZA**

Pizzas and focaccias  
paired with Italian  
beers.

**La Balmesina**

**Balmesina  
& Slow Food Barcelona**

La Balmesina e Slow Food  
Barcelona, present a menu  
made by 6 hands completely  
dedicated to the Slow Food  
concept of gastronomy. Paired  
with natural Italian wines.

**L’Antica Pizzeria  
Da Michele**

Special menu that combines  
Italian and Neapolitan tradition.  
Special aperitif with Spritz catalan,  
Aperol and Cava, and pizza rolls  
with vegetables of Neapolitan  
tradition.

**Frankie Gallo  
Cha Cha Cha**

**Frankie  
& Christian Escribà**

Union between Catalan  
gastronomy and Italian  
gastronomy, through 4  
protagonist products: Aperol  
Spritz, Pizza, Catalan Cream,  
Ratafía L’Hòstia. Sweet pizza  
with Catalan cream by the  
pastry chef Christian Escribà

**MAXIMMUS**

**Violeta Y La Mafia**

Maximmus and Pasteleria  
Sant Marc present a special  
menu with a select pizza and  
a gourmet dessert from the  
pastry chef Isaac Partera.

**A33 Pizzeria**

Special Pizza

**Pizzeria Da  
Nanni**

Special Menu



Friday May 5<sup>th</sup>

**NAP – Neapolitan  
Authentic Pizza**

**Pizza & Football & Naples**

By invitation/press  
Pizzas made by the head  
pizza chef Alessandro Signore  
- Projection of audiovisual  
content with theme Pizza &  
Football & Naples - Bar with  
wines & Aperol Spritz, DJ  
Session and Guest artist SFHIR

**STANDARD  
Sourdough Pizza  
& Salads**

Signature cocktails made with  
their own gin or vodka + a  
special pizza off the menu.

**Sartoria Panatieri**

**The Journey**  
Special Menu

**ARTE PIZZA**

Pizzas and focaccias  
paired with Italian  
beers.

**La Balmesina**

**Balmesina  
& Slow Food  
Barcelona**  
La Balmesina e Slow  
Food Barcelona,  
present a menu  
made by 6 hands  
completely dedicated  
to the Slow Food  
concept of gastronomy.  
Paired with natural  
Italian wines.

**L’Antica Pizzeria  
Da Michele**

Special menu that  
combines Italian  
and Neapolitan  
tradition.

**Frankie Gallo  
Cha Cha Cha**

**Frankie  
& Christian Escribà** Union  
between Catalan gastronomy  
and Italian gastronomy,  
through 4 protagonist  
products: Aperol Spritz,  
Pizza, Catalan Cream, Ratafía  
L’Hòstia. Sweet pizza with  
Catalan cream by the pastry  
chef Christian Escribà

**MAXIMMUS**

**Violeta Y La Mafia**  
Maximmus and Pasteleria  
Sant Marc present a special  
menu with a select pizza and  
a gourmet dessert from the  
pastry chef Isaac Partera.

**A33 Pizzeria**

Special Pizza

**Pizzeria Da  
Nanni**

Special Menu



IN COLLABORATION WITH



Saturday May 6<sup>th</sup>

Garden Pizza

Plants&Pizza Fest

In the morning:  
Workshop Family&Kids >  
Flowering Workshop  
Lunch:  
Picnic Area with straw bales,  
tablecloths, flowers and plants  
to eat there  
Dinner:  
with Gin Tonics Balearic DJ Set  
Cocktails

ARTE PIZZA

Pizzas and focaccias paired  
with Italian beers.

Frankie Gallo Cha Cha Cha

Frankie  
& Christian Escribà

Union between Catalan gastronomy  
and Italian gastronomy, through  
4 protagonist products: Aperol  
Spritz, Pizza, Catalan Cream, Ratafia  
L'Hòstia. Sweet pizza with Catalan  
cream by the pastry chef Christian Escribà

MAXIMMUS

Violeta Y La Mafia  
Maximmus and Pasteleria  
Sant Marc present a special  
menu with a select pizza and  
a gourmet dessert from the  
pastry chef Isaac Partera.

STANDARD  
Sourdough Pizza & Salads

Signature cocktails made  
with their own gin or vodka  
+ a special pizza off the menu.

La Balmesina

Balmesina  
& Slow Food Barcelona  
La Balmesina e Slow Food  
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A33 Pizzeria

Special Pizza

Pizzeria Da Nanni

Special Menu



IN COLLABORATION WITH









## 50 Top Pizza Europa 2023



The 50 Top Pizza Europa 2023 awards ceremony will reward the 50 Best Pizzerias in Europe from position 50 to 1. Over 300 guests from all over the continent, including pizza chefs, businesses and journalists, will be in attendance.

**The ceremony will be held May 3<sup>rd</sup>, at Auditorio MGS, in Barcelona. Today, we reveal an important European Special Award, that will be presented on stage during the ceremony: Pizza Maker of the Year 2023.**





50 TOP PIZZA EUROPA 2023



# Michele Pascarella

## Napoli on the Road

London - England

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**PIZZA MAKER  
OF THE YEAR 2023**

Ferrarelle Award



## 50 Top Pizza Europa 2023 – Project Partners







#50toppizza  
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[info@50toppizza.com](mailto:info@50toppizza.com)



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