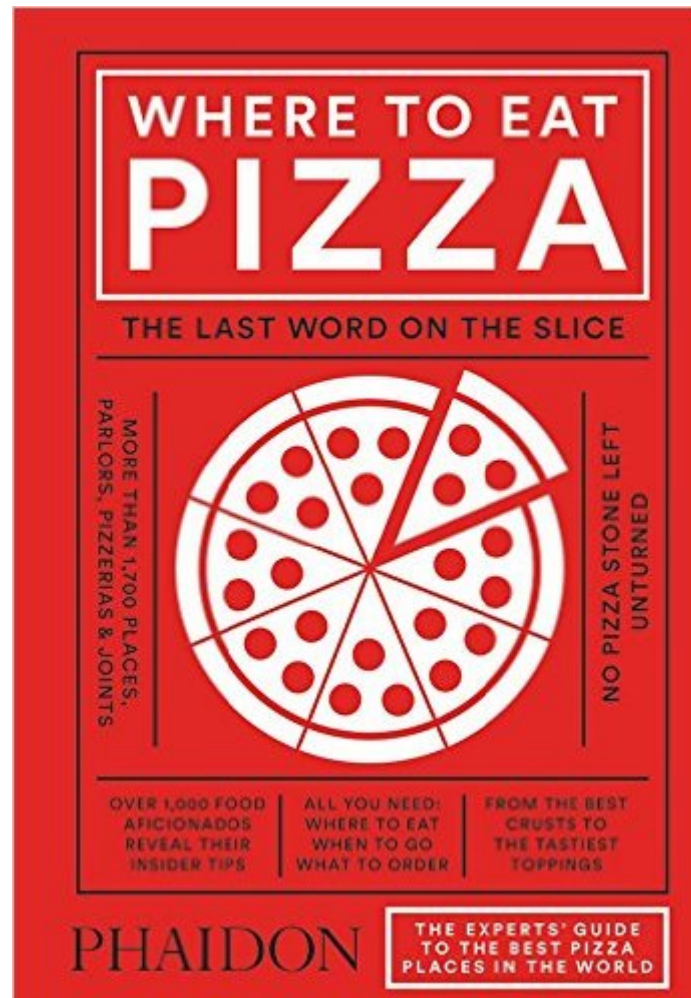


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# Where To Eat Pizza



## Synopsis

Over 1,000 food experts and aficionados from around the world reveal their insider tips on finding a perfect slice of pizza. From the publishers of the bestselling *Where Chefs Eat* comes the next food-guide sensation on the most popular dish - pizza! The world over, people want the inside scoop on where to get that ultimate slice of pizza. With quotes from chefs, critics, and industry experts, readers will learn about secret ingredients, special sauces, and the quest for the perfect crust. The guide includes detailed city maps, reviews, key information and honest comments from the people you'd expect to know. Featuring more than 1,700 world-wide pizzerias, parlours, and pizza joints listed. All you need to know - where to go, when to go, and what to order.

## Book Information

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Average Customer Review: 4.2 out of 5 stars [See all reviews](#) (14 customer reviews)

Best Sellers Rank: #84,866 in Books (See Top 100 in Books) #20 in [Books > Cookbooks, Food & Wine > Baking > Pizza](#) #28 in [Books > Travel > Food, Lodging & Transportation > Dining](#) #255 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes](#)

## Customer Reviews

This book claims it offers "the last word on the slice," but that's nowhere near to being true. It's a good start at an essential guide to the best pizza restaurants in the world, but it comes up way short of reaching that lofty goal. For one thing, there are zero pictures in this book "zip, zilch, nada. Certainly, it would be unrealistic to expect a photo for every restaurant listed here " the cost of the book would've been prohibitive " but at the very least you would expect a book that sets out to be the be-all and end-all of the best pizzas in the world to include some photos that would illustrate exactly what the major styles and varieties of pizza look like. Also, there's no clearly established criteria for which restaurants are worthy of inclusion and which are not. It seems to be left up to the whims of whichever food critics were invited to submit a list of their favorite pizza places. And some of those critics are, shall we say, not exactly discriminating in their preferences.

How else to explain why ubiquitously bland fast-food chains like Domino's and Little Caesar's are included as among the best in the world, while entire communities and their regional specialties are omitted completely (the omission of Rockford [Illinois] style thin-crust, square-cut pizza is particularly egregious, but then again, the entire Midwest—even Chicago—gets short shrift in this book). The contributors to this book seem to have a preference—or were directed to focus on trendy styles such as Neapolitan and Margherita, and indeed any type of wood-fired pizza seems to be worthy of inclusion, whether or not the pizza itself is any good.

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Let's Make Pizza!: A Pizza Cookbook to Bring the Whole Family Together  
The Pizza Bible: The World's Favorite Pizza Styles, from Neapolitan, Deep-Dish, Wood-Fired, Sicilian, Calzones and Focaccia to New York, New Haven, Detroit, and more  
Pizza on the Grill: 100+ Feisty Fire-Roasted Recipes for Pizza & More  
Truly Madly Pizza: One Incredibly Easy Crust, Countless Inspired Combinations & Other Tidbits to Make Pizza a Nightly Affair  
My Pizza: The Easy No-Knead Way to Make Spectacular Pizza at Home  
Pizza: More than 60 Recipes for Delicious Homemade Pizza  
Grilled Pizza the Right Way: The Best Technique for Cooking Incredible Tasting Pizza & Flatbread on Your Barbecue  
Perfectly Chewy & Crispy Every Time  
Pizza: Recipes from Naples' Finest Pizza Chefs  
Pizza: A Slice of Heaven: The Ultimate Pizza Guide and Companion  
Craft Pizza: Homemade Classic, Sicilian and Sourdough Pizza, Calzone and Focaccia  
The Healthy Homemade Pizza Cookbook: Mouth Watering Pizza Recipes to Make from the Comfort of Your Home Kitchen  
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Eat & Explore Washington Favorite Recipes, Celebrations and Travel Destinations (Eat & Explore State Cookbooks)  
It's Not the Big that Eat the Small...It's the Fast that Eat the Slow: How to Use Speed as a Competitive Tool in Business  
A Pizza the Size of the Sun

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