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NYC Lifestyle

Best Pizza in Every Borough

The New York City pizza scene has evolved a lot since its beginnings in 1905 when [Lombardi's](#) opened its doors in Little Italy. Today, no matter where you are in the city, chances are you can grab a quality slice of pizza. Whether you're looking for a classic plain or pepperoni slice or an artisanal pie, our list of the best pizzerias in every borough has something for everyone.

Joe's Pizza | Multiple Locations

If you're looking for a simple, perfected slice, [Joe's Pizza](#) is the perfect stop. With five locations across the city, Joe's offers regular and Sicilian slices, nothing over the top, perfect to grab-and-go. Most of the locations are open from lunch through late-night hours. Click [here](#) to find a location in your neighborhood.

Di Fara Pizza | Midwood

Although New York is known for its fast-paced, hustle and bustle lifestyle, the pizza made by Chef DeMarco at [Di Fara Pizza](#) is an art that takes time to craft. Located in Midwood, Brooklyn, Di Fara opened in 1964 and has received praise from renowned chefs like the late Anthony Bourdain, The New York Times and Zagat.

Milkflower | Astoria

For a more polished dining experience, head over to [Milkflower](#) in Astoria for some of the city's best Neapolitan pies. The menu boasts an array of starters and small plates, but the lengthy pizza list is the star of the menu. With names like Wu-Tang Clam, Chardie Sheen and Marky Marc you'll want to try these crazy concoctions.

Speedy Romeo | Clinton Hill

Pair [one of these unique pies](#) with a bottle of wine at [Speedy Romeo](#). The restaurant opened in 2012 and is named after co-owner Todd Feldman's family champion race horse. The menu features pies made with Provel cheese, a unique combination of cheddar, Swiss and provolone cheese. Speedy Romeo is a must try!



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Kesté Pizza & Vino | Financial District

Enjoy the atmosphere and the variety of delicious wood-fired pizzas at [Kesté Pizza & Vino](#). The artisanal pizzas include toppings like homemade burrata, prosciutto, sausage, arugula, imported smoked buffalo mozzarella, white truffle and more. There are so many options to choose from you'll want to keep coming back for more! They also have great vegetarian, gluten free and vegan options for those with dietary restrictions.

Zero Otto Nove | Arthur Avenue & Flatiron

[Zero Otto Nove](#) will make you feel like you're transported to a tucked away side street in Italy. The original location is on Arthur Avenue in the Little Italy section of The Bronx and has been a mainstay since it opened in 2008. The menu features pizzas with traditional, fresh ingredients like anchovies, cured meats and olives. If you're in Manhattan, check out their Flatiron location on West 21st Street.

Grimaldi's | DUMBO

[Grimaldi's](#) opened its Brooklyn location in 1990 and has been serving up some of New York's best pizza ever since. Their coal-fired brick oven pizzas are made with a crispy crust and are available with a long list of toppings. The spot was even a personal favorite of Frank Sinatra's! Traveling out of town but need a taste of home? There are dozens of [locations across the country](#), so you are never too far from a premium slice of pizza.

Joe & Pat's | Staten Island & East Village

If super-thin, cracker crust pizzas are your thing, make your way over to [Joe & Pat's Pizzeria & Restaurant](#) on Staten Island. The famed pizza purveyor opened its doors in 1960 and became known for their vodka sauce recipe and their fast-paced chefs topping pizzas as patrons watched in awe. Don't have time to take the ferry to Staten Island? No worries, Joe & Pat's opened a location in the East Village to keep up with the demand.