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10 Pizzerias To Virtually Tour On International Pizza Day



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Travel

I cover food, drink and travel to and from all over the world.

International Pizza Day is on February 9th. But with international travel restrictions still in place, Americans are unable to celebrate with an off-season food tour of Italy. However, I spoke with someone who knows just about everything there is to know about Italian pizzerias to get some ideas on how to explore virtually. Steve Perillo is the president and owner of Perillo Tours, a top American tour operator in Italy. Perillo shared his favorite pizzerias that are worth exploring virtually to not only get inspired for future trips to Italy but to also get in the mood for a hot slice on International Pizza Day.



A Neapolitan pizza maker takes out of the oven a pizza celebrating the Unesco decision to make the ... [\[+\]](#) AFP VIA GETTY IMAGES

Starita, Naples

Perillo's top recommendation is [Starita in Naples](#). Featured in the film "The Gold of Naples" starring Sophia Loren, this pizzeria is a part of the local history. "While you're waiting for your pizza, order a few appetizers – there are a lot of great options to choose from." He says. His favorite pizza is the Tartufo e Formaggio, which is a truffle and cheese.

Pizzeria Brandi, Naples

It is no surprise that several Naples pizzerias are on Perillo's list as it is literally the birthplace of Italian pizza as we know it. [Pizzeria Brandi](#) sets itself apart because this is where the quintessential Neapolitan pizza—the Margherita—was invented. Maria Giovanna Brandi and her husband Raffaele Esposito were invited to serve pizza to Umberto I and Queen Margherita of Savoy and apparently the Queen preferred the one featuring tomato sauce, fresh mozzarella, and basil. So of course, it is a must try to this day at Pizzeria Brandi.



Dough for pizza napolitana cooking. Rolled fresh homemade wheat dough with tomato sauce and ... [+] REDA&CO/UNIVERSAL IMAGES GROUP VIA GETTY IMAGES

Sorbillo, Naples

Also located in the historic center of Naples, [Sorbillo](#) is popular with locals, so expect a wait—but Perillo claims it is well worth it. “The Margherita is also a must-try here!” he says.

La Boccaccia, Rome

Heading north to Rome, Perillo recommends [La Boccaccia](#). Rome is known for its pizza al taglio, i.e. pizza served by the square slice, and La Boccaccia is Perillo’s favorite serving this variety. “This is one of my favorite pizza spots in Rome. My mouth is watering just thinking about it. I love the ‘Patate a fette’ which is a white pizza with slices of potatoes and rosemary.” He says.

Pinsa 'Mpo, Rome

Another Roman pizzeria worth checking out is [Pinsa 'Mpo](#). Only about a half-mile from the Vatican, this pizzeria offers limited seating, so expect to stand while you eat. Perillo recommends visiting so you can try the ‘Pinsa.’ Pinsa is a traditional Roman take on pizza where the crust is light and airy and they even have a Carbonara flavor.

Piccolo Buco, Rome

Perillo recommends making at least one more stop in Rome on this dream pizza tour. [Piccolo Buco](#) is a short walk from the Trevi Fountain and he recommends the “Pizza Napoli”, which is made with tomato sauce, fior di latte cheese and anchovies.

Pizza Man De Amicis, Florence

Our virtual tour continues north to Florence. [Pizza Man De Amicis](#) is a take-out spot offering simple, well-executed pizzas and Perillo's favorite is the Porcini.



Fresh baking homemade pizza napolitana with prosciutto ham, cheese, tomatoes, basil on baking paper ... [+] REDA&CO/UNIVERSAL IMAGES GROUP VIA GETTY IMAGES

Pizzagnolo, Florence

Perillo recommends [Pizzagnolo](#) after a visit to the Basilica di Santa Croce. The “Calzone al Lampredotto” is stuffed with mozzarella and lampredotto, which is a traditional Florentine creation made with cow's stomach, making it a must for those craving pizza but also looking to try the local cuisine.

Antico Forno, Venice

No Italian tour is complete without a trip to Venice and Perillo's pizza

recommendation is [Antico Forno](#). Only a three-minute walk from Rialto Bridge, Antico Forno serves a light focaccia pizza. Once again, this local variety of pizza is worth a try for those looking for local flavors. Perillo prefers the “capricciosa, which has chunks of tomatoes, fior di latte mozzarella, prosciutto, mushrooms, and artichokes.”

Toto e Peppino, Bologna

Last but not least, [Toto e Peppino](#) in Bologna comes recommended due to their large selection. “My favorite pizza here is the ‘Verace’ which is made with San Marzano Tomatoes, Buffalo mozzarella, extra virgin olive oil, and basil.” Says Perillo.

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