

EAT THIS NOT THAT!

This Is the Best Slice of Pizza in Every State

Indulgent Friday nights and midnight munchie runs are incomplete without your home state's go-to pizzeria.



BY [APRIL BENSCHOSAN](#) MARCH 11, 2020

Whether you're a die-hard fan of deep dish or zealous for thin-crust, everyone has a go-to best pizza place. And most often, these premium pizza spots serve up more than just your average cheese pie—it's the specialty slices that keep us coming back.

Methodology: To find out which pizza shops were tops across America, we tapped our friends at Yelp who gladly supplied the data on the best pizza shop in every state. To come to these findings, Yelp sorted through its "Pizza" category and strategically chose the best spot using an algorithm that takes into account both the number of reviews and star ratings for each business. We then hand-picked what we thought was the best slice of pizza at each restaurant based on reviews from Yelp. Find out which pizzeria and slice reign king in every state!

FLORIDA: The Mediterranean at CRUST in Miami



[Crystal Y.](#)

This Floridian pizza shop hones in on flavors from the Mediterranean with this pizza order. A fluffy crust is topped with eggplant, sun-dried tomatoes, kalamata olives, roasted garlic, feta cheese, and caramelized onion.

ALABAMA: The Pepperoni Pizza at Joe's Pizza & Pasta in Mobile



[Shannon F./Yelp](#)

Head to Joe's Pizza & Pasta page on Yelp, and you'll notice a lot of images of their classic pepperoni pizza, which gives us the impression that it's the top pick. From the outside, this pizza place doesn't look all that exciting, but don't be fooled: this place is special to many Alabamans. Known for its large, 20-inch pizzas, Joe's Pizza & Pasta is applauded by reviewers for its authentic Italian food and great customer service.

ALASKA: The Avalanche Pizza at Moose's Tooth in Anchorage



[Sean P./Yelp](#)

Moose's Tooth dishes up funky pizza pies with names that match the cold climate, such as Santa's Little Helper—an assortment of pepperoni, blackened chicken, grilled steak, bacon, red peppers, mozzarella, and cheese—and the Avalanche. With 103 reviews on Yelp, this hefty pizza slice stocked with pepperoni, blackened chicken, bacon, red onions, parsley, cheese, mozzarella, provolone, and BBQ sauce wins over the hearts of many who visit.

ARIZONA: The Super Greeky at Saffron JAK in Phoenix



[Scott M./Yelp](#)

Saffron JAK specializes in Persian and Iranian cuisine, serving anything from kebabs to lamb tacos and even stone bread pizzas. One Yelp reviewer shares that The Super Greeky pizza, a crowd favorite, is made from a Persian wheat sourdough crust and topped with kalamata olives, banana peppers, dates, and Bulgarian feta.

ARKANSAS: Grilled Steak Pizza at MELD Kitchen + Sandwich Bar in Bentonville



[Beebe B./Yelp](#)

Why get a steak sandwich when you can get strips of meat and crumbles of fresh goat cheese topped on a pizza pie? MELD Kitchen makes this pizza with an alfredo base and sprinkles cilantro and caramelized onions on top to complement the savory flavors from the meat and cheese.

CALIFORNIA: Bombay Tikka Masala at 786 Degrees in Los Angeles



[Taifha B./Yelp](#)

This pizza looks absolutely fire. 786 Degrees is a poppin' place in Los Angeles with more than 1,780 reviews and a banner 5-star rating on Yelp. With many positive reviews on several of the specialty pies served here, we chose to highlight the Bombay Tikka Masala because of how distinct it was from a traditional slice of pizza. Made with several flavorful ingredients, such as hand-crushed San Marzano tomatoes, Tandoor baked chicken kebab, mango chutney, burrata, paneer, and Signature Saffron Tikka Masala sauce, it's no wonder why it has customers swooning. One reviewer wrote, "The Bombay Tikka [Masala] was perfectly cooked and extremely flavorful without being overpowering."

COLORADO: Sopressata Pizza at Pizzeria Lui in Lakewood



[Shanae R./Yelp](#)

This pizza place is known for its fresh toppings, perfectly cooked dough, and the main chef, who receives a lot of recognition for cooking such delicious pizzas. A Yelp reviewer wrote, "Sopresatta was unbelievable. Each ingredient tasted fresh, from the mozzarella to the thinly, sliced salami to the spicy honey sauce which pulled everything together."

CONNECTICUT: The Cheese Pizza at Domenick & Pia Pizzeria in Waterbury



[Hank R./Yelp](#)

A delicious pizza doesn't have to be stacked with sophisticated toppings or drizzled with a balsamic reduction for it to be a top pick among consumers.

"The best pizza around, nothing at all compares. A plain cheese is better than any other fancy pizza I've ever had. Never have we been disappointed," wrote one Yelp reviewer.

DELAWARE: Spicy Italian at The Wood Fired Pizza Shop in Newark



[Casey I./Yelp](#)

Under the All-Stars section of the menu at Newark's own Wood Fired Pizza Shop, you'll discover six 12-inch specialty pies, most of which hold a fun name including the Mamma Mia!, Fighting Blue Hen, and what appears to be one of the top choices, the Spicy Italian. Complete with pepperoni, hot Italian sausage made in-house, shredded mozzarella, and jalapeños, this pie doesn't disappoint.

GEORGIA: The Beast Pizza at Pi-bytes in Stone Mountain



[Angela P./Yelp](#)

Georgians are peachy keen for Pi-bytes' homemade pizza dough and farm-fresh toppings. However, one such pizza is void of vegetables and instead, is piled with an assortment of meat, hence why it earned its reputation on the menu as The Beast. The dessert-loving state's Stone Mountain location seals the meal with bite-sized, alcohol-infused cheesecakes with flavors like Bailey's Bourbon White Chocolate Pecan and Tequila Lime, too.

HAWAII: The Spinach Garlic and Mushroom Pizza at Garibaldi's in Honolulu



[Allen N./Yelp](#)

This pizza is not your usual triangle shape. The thick squared pizza has won the hearts of many locals in Honolulu. One Yelp reviewer wrote, "I feel that a well-made crust on a pizza says [a] lot, and the crust on this pizza is perfect."

IDAHO: The Far East Pizza at Embers By The Lake in Hauser



[Patty G./Yelp](#)

Hauser houses what sounds like Cinderella's go-to restaurant in Embers By the Lake—the charming, woodsy exterior and coal-baked slices are nothing short of a fairytale. One of the favored pizzas seems to be the Far East, which incorporates Asian-style flavors into the pie.

ILLINOIS: Margherita Pizza with Spicy Soppresata at Freddy's Pizza in Cicero



[Dustin H./Yelp](#)

This pizza is well-liked among those who stop in for a bite to eat. One Yelp reviewer wrote, "We really enjoyed their Margherita pizza with spicy soppresata as well as their mixed olives. Worth the Uber trip from the city to Cicero!"

INDIANA: Landimore Garlic Pizza at lechyd Da Brewing Company in Elkhart



[Justin M./Yelp](#)

Elkhart's go-to lechyd Da Brewing Company receives A's across the food and ambiance boards. "Worth the trip every time. Probably my favorite pizza in the area, amazing beers, awesome salads, and apps. This place is a loud, fun, exciting atmosphere. Great place to hang out and play a game (they have a bunch). Patio is great. Can't say enough good things," wrote one reviewer.

The Landimore Garlic pizza appears to be a crowd favorite. Another Yelp reviewer said, "I love a good vegetable pizza and their Landimore Garlic has all that I could ask for and more."

IOWA: The Mushroom Pizza at Simon's in Des Moines



[Ashley B./Yelp](#)

Praised for its intimate ambiance and piping hot pizza, Simon's reigns as the most popular pizza spot in the state. We read quite a few stellar reviews, many of which complimented the restaurant's use of mushrooms.

KANSAS: K-7 Kombo at Pizza West in Shawnee



[Ami L./Yelp](#)

Pizza West offers a delicious lineup of pizzas, including a pie that's topped with mac and cheese. One of their best craft pizzas, however, appears to be the K-7 Kombo, which packs on four different kinds of meat (pepperoni, hamburger, Canadian bacon, and pork sausage) in addition to green pepper, red onion, mushrooms, and black olives.

KENTUCKY: The Cheeseburger Pizza at Old School NY Pizza in Louisville



[Ashley W./Yelp](#)

This place serves up authentic New York-style pizza to residents (and visitors) of Kentucky. To the left, you'll see Old School NY Pizza's very own Cheeseburger pizza, and apparently, it's hard to just order one slice of it.

"The cheeseburger pizza was extremely good," wrote one Yelp reviewer.

LOUISIANA: House-made Lamb Sausage Pizza at Paladar 511 in New Orleans



[Eureeka S./Yelp](#)

Head to New Orleans for the vibrant culture and to pay a visit to the best pizza place in town. This pizza is widely reviewed on Yelp, which gives us a hint that it's one of the best options on the menu at Paladar 511.

"For my meal, I had the house-made lamb sausage pizza and I thought it was awesome. The flavors of the lamb with the tzatziki sauce and red peppers went together so well for a perfect bite every time," wrote one Yelp reviewer.

MAINE: Primavera Pizza at Coletti's Pizza Factory in Biddeford



[Ashley C./Yelp](#)

This five-star rated restaurant adorns its pies with top-notch ingredients such as wild broccoli, organic onions, and homemade sausage. "Coletti's is the real deal and the closest thing you will find in Maine to real Italian pizza," wrote one reviewer on Yelp.

MARYLAND: The Kordellini at Joe Benny's in Baltimore



[Tanya C./Yelp](#)

A visit to Baltimore's Little Italy is sure to invigorate all your senses, from the picturesque hand-painted storefronts to freshly-baked focaccia aromas wafting through winding roads. Put the camera down to enjoy a slice of Sicilian-style pizza at Joe Benny's,—specifically a slice of The Kordellini, which contains meatballs, pepperoni, tomato sauce, and mozzarella.

MASSACHUSETTS: Prosciutto Di Parma at Ciao! Pizza & Pasta in Chelsea



[Bruce K./Yelp](#)

Whether you're grabbing a bite before a Red Sox game or walking the Freedom Trail, paying a visit to Ciao! Pizza & Pasta should be at the top of your to-do list. Yelpers thoroughly enjoy the fig jam, cappuccinos, and the Prosciutto Di Parma pizza.

MICHIGAN: Build Your Own Pizza at Detroit Frankie's Wood Fired Brick Oven in Lansing



[Sileana T./Yelp](#)

Because Michigan is shaped like an oven mitt, we can only expect the state to house some of the best pizza around. Lansing locals can't get enough of the pizza at Detroit Frankie's Wood Fired Brick Oven and keep coming back for their scrumptious pizzas. As far as trying to assess the favorited pizza at this place goes, the menu doesn't appear to offer preassigned pizza orders, but rather, the customer has the flexibility to choose their own toppings for either a 12- or a 16-inch pizza. This person ordered a 16-inch pie topped with pepperoni, ham, onion, fresh mozzarella, and basil. Now that's something we'd sink our teeth into!

MINNESOTA: Flavor Explosion at Mama's Pizza in Saint Paul



[Lisa M./Yelp](#)

The Flavor Explosion appears to be a top-notch order at Mama's Pizza. Just read what this one Yelp reviewer had to say about it: "I wake up thinking about the Flavor Explosion. There is a reason the line is out the door for this place. Just writing this is making me salivate."

MISSISSIPPI: Diavola at TriBecca Allie Cafe in Sardis



[Libby G./Yelp](#)

The Magnolia State's TriBecca Allie Cafe's owners moved from New York to the south to serve up some of the best hand-tossed pies in the 50 states. "Interestingly, after eating pizza throughout Italy, I would say that this small restaurant in Mississippi beats many of them. The crust is super doughy and delicious, and the pizza was so flavorful," one Yelp reviewer wrote.

MISSOURI: White Pie with Bacon at Melo's Pizzeria in St. Louis



[Ashley R./Yelp](#)

At Melo's Pizzeria, you have the option to pick between three different 13-inch pies as your base: the regular pie (classic cheese), the tomato pie (minimal cheese), and the white pie (garlic and olive oil)—and then you get to pick as many toppings as you want, priced at \$1-\$2 each. Several reviewers recommend ordering the white pie with bacon on top.

MONTANA: Flathead Cherry at Biga Pizza in Missoula



[Not S./Yelp](#)

Biga Pizza prides itself on its locally sourced, handcrafted pizzas and its seasonal menus. In the summer season, the pizza place serves the Flathead Cherry pizza, and it's complete with housemade sausage, cherry chutney, smoked gouda, mozzarella, and garlic oil and parsley. Order what one Yelper did and order a more savory option of the other half for a sweet and salty combination.

NEBRASKA: Bacon Gouda at Tasty Pizza in Omaha



[Sarah K./Yelp](#)

Omaha may be known for its juicy steaks, but the town's Tasty Pizza can't be beaten. The hospitable staff allows diners to grate their own Parm straight from the wheel and even accommodated to one keto Yelper's low-carb needs. The best pizza here is without any question the Bacon Gouda.

"They're most popular (with great reason) pizza is the bacon gouda. Mmm yummmm! This is coming from a gal who typically orders a pepperoni pizza and is highly satisfied," wrote one Yelper.

NEVADA: Vegas Meets Italy at Pizzeria Monzú in Las Vegas



[Jessica C./Yelp](#)

With a name like Vegas Meets Italy, it's no surprise this pizza gets a lot of attention. Many say the dough here is what really sets this pizza apart from competitors. However, the toppings on this pizza are what gives it a lot of hype specifically, "Vegas Meets Italy has a lot going on. Good flavors that mesh well," said one Yelper.

NEW HAMPSHIRE: The Greek Pizza at Tilton House of Pizza in Tilton



[P.J./Yelp](#)

Take a lunch break while strolling historic downtown Tilton at this charming little gem, Tilton House. The Greek pizza is highly praised. One Yelp reviewer says the crust is crispy and the toppings are both generous and fresh tasting. We're sold.

NEW JERSEY: New York Style Cheese Pizza with Tender Brisket at Brick + Dough in Union City



[Gustavo F./Yelp](#)

Would you look at that pizza pie! Who would have thought to add tender brisket on a New York Style cheese pizza? A genius, clearly. A Yelp reviewer stated that the chef added freshly grated parmesan and homemade spicy habanero honey to complete this delicious pie.

NEW MEXICO: The Supreme Pizza at Richie Bs Pizza in Albuquerque



[Rosanne L./Yelp](#)

Regulars agree that the Supreme pizza at Richie Bs is one of the best pizza pies on the menu. "I have been to Richie Bs many times. The Supreme pizza is my favorite," wrote one Yelper.

NEW YORK: The New Yorker at L'industrie Pizzeria in Brooklyn



[Mike C./Yelp](#)

L'industrie Pizzeria is owned by a native of Florence, Italy, so you know the pizza is as authentic as it gets. Nestled in the south end of Williamsburg in Brooklyn, customers can enjoy a wide range of artfully crafted pies. One of the most popular slices is the New Yorker, which is topped with sausage, pepperoni, basil, and fluffy ricotta cheese.

NORTH CAROLINA: The Margherita Pizza at Fahrenheit Pizza & Brewhouse in Asheville



We hear the Margherita pizza is not one to pass up at this pizza place. "The marinara on the Margherita was 'light' with the right garlic/tomato ratio. Seriously delicious. I don't even typically like pizza; had two slices and stole my kids' last piece," one Yelper wrote.

Stealing your own kids' pizza? It must really be that good.

NORTH DAKOTA: The Uptown at Fireflour Pizza + Coffee Bar in Bismarck



[Joe W./Yelp](#)

Whether you stop in for a bite or a sip, leave it to Fireflour to spruce up your lunch and coffee breaks. The owners specially imported the one-stop shop's dome-shaped oven from Naples, hand-stretch their own mozzarella in-house, and serve up simple Americanos as well as lattes via handcrafted espresso machines. We read that the Uptown pizza is one of the best pies served at this joint, described by reviewers on Yelp as light, flavorful, and fresh.

OHIO: The Pepperoni at Tyler's Pizzeria & Bakery in Reynoldsburg



[Cynthia N./Yelp](#)

"We tried the pepperoni for the 1st time 3 months ago & had to go back a couple of days later. It was soo good!! This is definitely a gourmet pizza," said one reviewer on Yelp.

OKLAHOMA: Misunderstood Middle Sister Pie at Stone Sisters Pizza Bar in Oklahoma City



[Veronica F./Yelp](#)

Everyone knows at least one misunderstood middle sibling, right? Well, if you don't, become familiar with this pizza instead. Apparently, this pizza pie is the next notch up from a supreme pizza. Grass-fed pepperoni, pastured pork sausage, and organic red and white onions are just a few of the ingredients on top of this crispy, sprouted spelt crust.

OREGON: Sausage and Pepper Pizza at Boone Dog Pizza in Sisters



[Boone Dog Pizza/Yelp](#)

This mobile wood-fired pizzeria uses fresh ingredients from local farms, and its rotating menu changes upon availability from farmers. This pizzeria guarantees you fresh ingredients and toppings, and one Yelp reviewer stated that "the thought and attention that Danny has put into this critical pizza element reaches our idea of perfection."

PENNSYLVANIA: Plain Cheese Pizza at Maroni's Pizza House in Scranton



[Tim S./Yelp](#)

The slice of plain ol' cheese takes the cake on this one! One reviewer wrote, "Let me tell you, this is the best pizza I have ever had. Perfect amount of cheese, the sauce is amazing, and you can taste the love baked right into the crust. I'll be coming back here for sure!!"

RHODE ISLAND: Blueberry Thrill at Corner Cafe in Newport



[Yu-Shan T./Yelp](#)

Blueberries on a pizza? We would like to try this specialty pie at the Corner Cafe, which is complete with blueberries, smoked ham, swiss, and smoked gouda.

SOUTH CAROLINA: Jazzy Pizza at Dell'z Uptown in Charleston



[Charlotte G./Yelp](#)

Just how Jazzy is this pizza? If mixed cheese, brown rice, black beans, bell peppers, and mango salsa all equates to jazzy, then this pizza is on point.

SOUTH DAKOTA: Jalapeño Popper Pizza at Independent Ale House in Rapid City



[Samantha K./Yelp](#)

At Independent Ale House, you can pair your pint of Guinness with the Jalapeño Popper Pizza, which combines the spicy pepper with crispy bacon, cream cheese, ranch, and a raspberry glaze.

TENNESSEE: The T-Rex at Five Points Pizza in Nashville



[Stephanie P./Yelp](#)

The T-Rex got its name for a reason: It's a behemoth, with pepperoni, Italian sausage, sliced meatballs, and spicy capicola.

"Don't try and defeat the T-Rex, he will hurt you," wrote one reviewer. You've been warned.

TEXAS: Italian Style Pizza at 5 Ate Cafe in Spring



[James W./Yelp](#)

This cafe doesn't hold back on the pepperoni, especially with the popular Italian Style Pizza order.

UTAH: Italian Cowboy at Dixie Pizza Wagon in Hurricane



[Sheena J./Yelp](#)

These pizza pies are served up in Hurricane, Utah, and are cooked in a stone oven on wheels! Try the Italian Cowboy for a barbecue flavor blast of mozzarella, red onion, and barbecue bacon that will have you salivating and your tummy happy the whole trip home from the Dixie Pizza Wagon.

VERMONT: Roast and Smoke at Williamsville Eatery in Williamsville



[Anon Y M./Yelp](#)

Located in an old general store in Williamsville, this eatery has a history as rich as its farm-fresh cuisine. Yelp customers recommend the roast and smoke, which is topped with mushrooms, bacon, onions, smoked cheddar, and fresh sage.

VIRGINIA: Diavolo Rosso at Pizzeria Bella Vista by Signorelli in Chesapeake



[Rose M./Yelp](#)

Pizzeria Bella Vista by Signorelli whips up a fluffy, airy crust on all of its pizzas, a favorite of which is the Diavolo Rosso. It's topped with fresh ingredients, some of which add a subtle sweetness to the primarily savory dish.

WASHINGTON: Sausage and Mushroom Pizza at Wooden City in Tacoma



[Kimberly H./Yelp](#)

Cheese, Sausage, Mushroom—what more could you possibly want from a pizza?

WEST VIRGINIA: Cuban Pork Pie at Pies & Pints Pizzeria in Fayetteville



[Anthony T./Yelp](#)

If you are looking for a craft beer and a great piece of pizza, look no further. Pies & Pints—the best pizza shop in Fayetteville, West Virginia—offers the best of both with specialties like Grape and Gorgonzola, Chicken Gouda, and of course, the Cuban Pork Pie (featured on the right half of this pizza).

WISCONSIN: Pesto Pizza at Novanta in Madison



[Julianne S./Yelp](#)

"I decided to order the Pesto Pizza. It was the perfect size for one person, and most important, it was flavorful and delicious," said one reviewer on Yelp. Another shared that they appreciated how the pesto sauce wasn't too oily or loaded with basil.

WYOMING: Harvest Veggie Pizza at Pizza Carrello in Gillette



[Alana T./Yelp](#)

Pizza Carrello's wood-fired pizzas have thin crust, and if you aren't in the mood for something meaty or heavy, try their Harvest Veggie option that contains cucumbers, mushrooms, and pesto.