

REGIONAL PIZZA TOUR OF AMERICA

THE OFFICIAL 2025

SHOP PIZZA

TAKE A CROSS-COUNTRY PIZZA TRIP WITHOUT EVER LEAVING HOME! BELOVED REGIONAL STYLES FROM AMERICA'S MOST LEGENDARY PIZZERIAS ARE SHIPPING STRAIGHT TO YOUR DOOR!

SHOP PIZZA

1ST STOP NEW YORK

The #1 pizza destination in the world, NYC is famous for its old-school pizza joints & big, cheesy slices – and Lombardi's is America's first pizzeria, founded in 1905!

LOMBARDI'S PIZZA

JOHN'S OF BLEECKER STREET

Since its founding in 1929 by Neapolitan immigrant John Sasso, John's is still one of NYC's most legendary pizzerias – and the lines out the door prove it!

SHOP NEW YORK

2ND STOP CHICAGO

Thick, filling & super-cheesy deep-dish is The Windy City's most famous food, and Pequod's caramelized cheese crust is so good it famously won over New Yorker Anthony Bourdain!

PEQUOD'S PIZZA

GIORDANO'S PIZZA

Giordano's has been serving up their own iconic "stuffed" version of deep-dish for over 50 years!

SHOP CHICAGO

3RD STOP NEW HAVEN

Known to locals as "apizza" and unchanged for a century, it's coal-fired, crisp & chewy, with a slightly charred crust. Sally's has been a must-visit since 1938 – many say it's the best in town!

SALLY'S APIZZA

ZUPPARDI'S APIZZA

Family-owned Zuppardi's has been a local landmark for picture-perfect apizza since 1934!

SHOP NEW HAVEN

4TH STOP DETROIT

Thick-crustured with a soft interior & crispy bottom, it's baked in square steel pans like those used by Motor City auto workers. It was invented right here at Buddy's in 1946!

BUDDY'S PIZZA

SHOP DETROIT

5TH STOP BUFFALO

A fluffy crust topped with lots of cheese & crispy 'roni cups, with recipes passed down through generations of Italian immigrants, Picasso's has been a local staple for over 40 years!

PICASSO'S PIZZA

SHOP BUFFALO

6TH STOP ST. LOUIS

A thin, cracker-like crust, topped with a super-goopy cheese called Provel that's only found in St. Louis – and Imo's is the gold standard!

IMO'S PIZZA

SHOP ST. LOUIS

7TH STOP PHILLY

Found almost exclusively at old-school bakeries – like Iannelli's, in business since 1910 – Philly tomato pie has a light crust and a thick layer of sauce, and it's finished with a sprinkle of Romano cheese.

IANNELLI'S BAKERY

SHOP PHILLY

8TH STOP OLD FORGE, PA

Invented by the mining families of Lackawanna County, Old Forge pizza has a thick crust that's light & airy. Arcaro & Genell has been keeping it old-school since 1962!

ARCARO & GENELL

SHOP OLD FORGE

9TH STOP COLORADO

Identified by its thick braided whole wheat crust and loads of toppings, hefty Colorado pizzas are served with honey for crust-dipping – and Beau Jo's is its inventor!

BEAU JO'S

SHOP COLORADO

10TH STOP NAPLES (VIA LOS ANGELES)

The true originals, with a puffy crust topped with San Marzano tomato sauce & fresh mozzarella. The chef at LA hotspot Pizzana was born in Naples – just like pizza!

PIZZANA

SHOP NEAPOLITAN

PIZZERIA BIANCO

Phoenix

James Beard Winner & "Chef's Table" star Chris Bianco inspired a generation of pizza makers with his artisanal, wood-fired pies – and it's so popular that folks wait over 4 hours for a taste!

SHOP PIZZA

TOP CATEGORIES

- ICONIC EATS
- DESSERTS
- TOP CHEFS
- TOP GIFTS

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