

# NATIONAL PIZZA WEEK

20<sup>TH</sup> – 26<sup>TH</sup> NOV



## Best pizzerias and takeaways in the country revealed: PAPA share Britain's best ahead of National Pizza Week

- Pizza, Pasta & Italian Food Association (PAPA) have named the Italian restaurants, pizzerias and pizza delivery outlets in the country
- All ahead of National Pizza Week a seven-day celebration

An Italian restaurant, a pizza parlour and a pizzeria are among the [PAPA Industry Awards](#) 2023 finalists.

National finalists have been announced, unveiling the best restaurants, pizzerias and pizza delivery outlets. across the country awaiting the news if they will be the champion in the upcoming PAPA Industry Awards this Thursday.

These hand-selected eateries are now hoping for success in the categories of Independent Italian Restaurant, Independent Pizza Restaurant, and Independent Pizza Delivery Awards, having been paid a visit by mystery shopping experts ESA Retail, before the winner is announced in the star-studded ceremony.

Spanning the breadth of the country and representing eat-in, on-the-go and delivery options, these awards celebrate the best Pizza eateries in the UK and highlight the diversity of the industry.



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## **PAPA Gold Award Winners:**

### **Italian Restaurant Award**

Antonietta - Edinburgh  
Donatello's - Dunstable  
La Locanda - Gisburn

### **Independent Pizza Restaurant Award**

Scott's All Day - Cambridge  
Pizza Metro - London  
Pizzaland - Bristol  
Taste of Italy - Chelmsford  
The Woodyard - Woodbridge

### **Independent Pizza Delivery Award**

Mama's Pizza & Pasta - North Cheam  
Nomad Pizza - Whitstable  
Pirates Pizza Shack - Fraserburgh  
Pizzaland - Bristol  
Romeos - Londonderry  
Village Pizza - Hurstpierpoint

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In the Northwest, Gisburn-based La Locanda's gold award gives them claim to the title of best in the region.

The Italian restaurant was set up in 2003 by a husband-and-wife team and is in its twentieth year of trading. Its menu includes the chance to 'eat like an Italian' with aperitivo, antipasto, dolci and caffè to end the culinary experience.

Meanwhile, the best pizza delivery in Scotland, according to PAPA, is Pirates Pizza Shack.

The eatery, serves Neapolitan style pizza with cleverly named options from Cinderella to Cluck Norris, and a mission to evolve and improve as the business grows. Owner Charlie's story is nothing short of unique. He began by selling pizza equipment while working on oil rigs. In 2022, he ventured into the world of mobile pizza trading, initially juggling it with his oil rig job. But his passion for pizza won out, and he eventually bid farewell to the oil industry, signing the lease for their very first pizza restaurant.

Northern Ireland gets a look-in too as Romeos in Londonderry struck gold with their nomination.

The family-run business is delighted its delivery is getting a nod from the industry's best as it's combined its own industry experience from fast food franchise pizza chains to fine dining Italian restaurants to create its own business ethos. Employing twenty local people also makes the owners who have run the business for over 15 years proud.

In the south, Pizza Metro based in Battersea have something to shout about. The 30 year-old-business owned and run by Diego Palladino is proud to have “set the standard for Italian Pizza in London.”

Meanwhile, the top pizza restaurant in the East is Scott’s All Day in Cambridgeshire - which, unsurprisingly, sells pizzas all day and night.

The independent restaurant opened in 2019, six months before COVID, and is known for its dedication to local produce. Its beer is sourced around the corner, its meat across the road and flour, for its infamous sourdough bases, is only minutes away.

Each of the finalists have just a little while longer to find out who will claim the Platinum Award in each category.

Jim Winship, PAPA director said: “I look forward to welcoming the finalists to London this week and cannot wait to crown the winners and also truly celebrate the amazing independent entrepreneurs behind these bustling businesses.

“Huge congratulations to all of our gold award winners. Competition this year has been fierce, and we received an unprecedented number of entries from across the UK and Ireland, making it an even more impressive achievement to make it to the final.

“The PAPA Awards is always a highlight in the calendar, and it is also a precursor to the annual National Pizza Week, a seven-day celebration aiming to support the industry and celebrate the nation’s love of pizza. With all the events at this time of year, some say it’s pizza season in the industry. Yet, we like to think that pizza is in season no matter the time of year!

“We know that these and many other independent and chain retailers up and down the country will be getting involved in [National Pizza Week](#), so why not support the industry then by trying out one of their tasty creations.”

**ENDS**

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**About National Pizza Week:**

National Pizza Week takes place from 20-26 November 2023. The annual event showcases the breadth, quality and innovation found within the UK’s pizza sector. Find out more [www.itspizzaweek.com](http://www.itspizzaweek.com)

National Pizza Week is sponsored by The Pizza, Pasta & Italian Food Association member Stateside Foods: [www.stateside-foods.co.uk/](http://www.stateside-foods.co.uk/)

**Connect with us:**

**Website:** <https://www.itspizzaweek.com/>

**Instagram:** @pizzaandpastauk

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**About The Pizza, Pasta and Italian Food Association:**

The Pizza, Pasta & Italian Food Association (PAPA) is the only formal trade body in the UK representing the broad pizza and Italian food and drink industry. Simply put, they help their members to do better business, whether it be in challenging legislation on their behalf, helping them to understand the impact of changing markets and legislation on their business or in bringing their members together to network and learn. They do all they can to boost the profile of and the opportunity in the pizza, pasta and Italian food market, giving their members – whether they are manufacturers, suppliers or restaurateurs – the best platform from which they can trade.