



NATIONAL PIZZA WEEK: THE FIVE BEST PIZZA SPOTS IN BRISTOL

For all the pizza lovers out there, [National Pizza Week](#) is back between the 20th and 26th of November. Organised by the Pizza, Pasta & Italian Association (PAPA), the week is set to celebrate one of the nation's favourite meals. If you're looking for your next serving of a slice, we have collated the public's favourite pizza restaurant, takeaway and delivery spots in Bristol.

These top five spots have been rounded up according to TripAdvisor reviews. No matter if you're a pepperoni craver or a pineapple advocate, Bristol has plenty of pizza restaurants and takeaways to choose from.

Whether you fancy dining in or taking away, this carefully collated list caters to all types of pizza lovers out there. Here are our top five recommendations:

Five of the best places to get pizza in Bristol:

[Pizzaland](#)

Where: 48 Coldharbour Road Redland, Bristol, BS6 7NA

Pizzaland is a straightforward, colourful locale turning out individual pizzas, with gluten and gluten-free options.

Rating: 5 Stars

Review: "Best pizza outside Naples, I took a classic Margherita and mozzarella, the very good tomato, made this pizza so delicious."

[Moltobuono](#)

Where: 59 Park Street, Bristol, BS1 5NU

A warm bi-level venue serving up traditional Italian cuisine including pizzas, pasta and vegan options.

Rating: 4.5 Stars

Review: "A little bit of Italy in Bristol. Amazing pizzas with the best crusts! Cosy, relaxed atmosphere with a great Italian family feel to the place."

[Taste of Napoli](#)

Where: 32 The Horsefair Broadmead, Bristol, BS1 3BB

Taste of Napoli offers a 'real taste of Naples', serving authentic Neapolitan and Italian food, coffee, produce and aperitivo in the heart of Bristol.

Rating: 5 Stars

Review: "Really tasty pizza! Love the crispy crust and has vegan options too! The staff are very friendly and helpful and they make a tasty coffee too."

[Pizza On The Park](#)

Where: 31 Berkeley Square, Bristol, BS8 1HP

Pizza On The Park serves Neapolitan-style pizza with puffy crusts and a super thin centre, cooked in its incredible Gozney oven which can fire a pizza in just 60 seconds. It makes its pizza dough daily using a process called Biga.

Rating: 4.5 Stars

Review: "The quality of the ingredients is very high and the dough is the perfect base for it. It's the classic Neapolitan pizza and I'm glad I have found it!!! Nice atmosphere and lovely and professional staff. Well done guys."

[La Piazza 1](#)

Where: 777 Fishponds Road, Bristol, BS16 3BS

La Piazza 1 restaurant has a huge feature wall which displays a black and white image of the Colosseum, transporting visitors to the streets of Rome. It serves an extensive wine list and the finest Italian cuisine.

Rating: 4.5 Stars

Review: "This has to be the best Italian restaurant. We have been going here for years and have never had a bad meal. In fact, we have spent many Christmas days being brilliant fed and spoilt by the amazing friendly staff."

ENDS

For additional information, images and interview requests, please contact:

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Editors Notes:**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

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

National Pizza Week is sponsored by The Pizza, Pasta & Italian Food Association member Stateside Foods: 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.