



NATIONAL PIZZA WEEK: THE FIVE BEST PIZZA SPOTS IN EDINBURGH

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 Edinburgh.

These top five spots have been rounded up according to TripAdvisor reviews. No matter if you're a pepperoni craver or a pineapple advocate, Edinburgh 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 Edinburgh:

[Mamma's American Pizza](#)

Where: 28 Grassmarket, Edinburgh, EH1 2JU

This US-style Pizzeria has an extravagant menu offering over 40 different toppings. It is a family run business with a lovely outside seating area available.

Rating: 5 Star

Review: "Here for the second day on the trot. The pizzas, nachos, fries and ice cream are all wonderful. There are plenty of friendly staff on hand. The service is quick. What's not to like."

[Origano](#)

Where: 236 Leith Walk, Edinburgh, EH6 5EL

This cosy rustic, café-style restaurant offers gourmet pizzas and pastas with hand-stretched dough.

Rating: 5 Star

Review: "This is our favourite pizza restaurant. The pizzas are so tasty and delicious. The ambience is so relaxed, and the staff are exceptional. We were here for a family Birthday dinner, they couldn't have done any more for us. Thank you X."

3 Blind Mice

Where: 19-21 Blackfriars Street, Edinburgh EH1 1NB

3 Blind Mice provide pizza excellence! Serving exceptional pizzas, sides and salads alongside a list of fabulous cocktails, this spot is a local favourite.

Rating: 5 Star

Review: "The pizza was fantastic, our waitress was a delight and the decor is stunning all the way down to the restrooms. We loved it so much we went back again the next night. My husband still talks about his spicy margaritas! My Gin drink was fantastic as well. If you're in old town Edinburgh don't miss eating and drinking here."

Stewart Brewing Beer and Pizza Kitchen

Where: 26A Dryden Road Bilston Glen Industrial Estate, Loanhead, EH20 9LZ

Stewart Brewing serves delicious Neapolitan-style pizzas, which are all hand stretched and cooked to order in an open kitchen.

Rating: 5 Star

Review: "Good selection of quality pizza made fresh on site. A fantastic selection of beers for all preferences. Great service."

Pomo Pizzeria

Where: 250 Morrison Street, Edinburgh, EH3 8DT

Pomo Pizzeria offers a true Italian experience. Pomodoro means tomato in Italian, which is the key ingredient in pizza. It keeps its tomato sauce beautifully simple, raw and fresh to offer proper authentic pizzas.

Rating: 4.5 Star

Review: "Great food, great service and great atmosphere-absolutely faultless. Ideally located near Haymarket station and a true gem in Edinburgh"

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/

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

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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.