



NATIONAL PIZZA WEEK: THE FIVE BEST PIZZA SPOTS IN SCOTLAND

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 Food 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 Scotland.

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

[Pirate's Pizza Shack](#)

Where: 6 High Street, Fraserburgh, AB43 9AN

Pirate's Pizza Shack is a local favourite offering the best Neapolitan pizza in the Northeast area of Scotland. They offer delivery and collection and have a brand-new dining in restaurant.

Rating: 5 Star

Review: "I've never really been a pizza fan, so tonight was our first order from Pirates...OMG if you haven't been, you don't know what you're missing. The best pizza I have ever had, by a mile and then some! We'll definitely be ordering again."

[Amarone](#)

Where: 2 Nelson Mandela PL, Glasgow, G2 1BT

Amarone offers pizza, Italian classics and an array of cocktails within a chic restaurant environment.

Rating: 5 Star

Review: "We ate here on a Sunday evening prior to a concert, and it was our first visit to Amarone. We hadn't booked and the place was buzzing, although it was only early evening - lots of families were eating together. We were seated at a high-top table and the Maitre d'Hotel was very friendly. The food was great, and the portion size is huge, including soups

and pizzas, which we watched being made and cooked in front of us. The service was efficient and considering both the quality and quantity of food, this was good value.”

[Paesano Pizza](#)

Where: 94 Miller Street, Glasgow, G1 1DT

Paesano prepares its wood-fired pizzas right in front of you in their industrial open kitchen with wall tiles and sharing tables. Giving a true authentic Italian feel to your dining experience.

Rating: 5 Star

Review: “One of those places that’s a hive of activity with staff whizzing around at 100mph and providing a good service in a lively environment. Food is great, very similar to good pizzas I’ve had in Naples.”

[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.”

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.