



NATIONAL PIZZA WEEK: THE FIVE BEST PIZZA SPOTS IN KENT

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 Kent.

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

[Nomad Pizza](#)

Where: 76 High Street, Whitstable, CT5 1AZ

Nomad pizzas are freshly made and hand-stretched to order. They are cooked in a stone-based Italian oven available for takeaway only.

Rating: 4.5 Stars

Review: "A great pizza takeaway in the Whitstable. Excellent pizza well prepared and cooked. Great attention to ingredients. If you are in that area, don't miss to take away a nice pizza."

[Olivo Margate](#)

Where: 20 Market Place, Margate, CT9 1ES

Olivo serves authentic pizza, pasta and antipasti in the centre of Margate. It is a small Italian restaurant with a cosy and authentic atmosphere.

Rating: 4.5 Stars

Review: "My goodness what a perfect Italian restaurant. The food was amazing, and the atmosphere was very nice. It felt like a little Italy in England."

[Il Padrino](#)

Where: 23 Stone Street, Gravesend, DA11 0NP

Rating: 4.5 Star

Il Padrino has been open since 2014 and recently extended its authentic Italian menu, offering pizzas and pastas.

Review: "We had such a fantastic meal here. It's a lovely family run restaurant with a great atmosphere. The food is amazing, very authentic, and the decor matches this. I would highly recommend to anyone."

RM Restaurant

Where: 15A Parrock Street, Gravesend, DA12 1ER

Set in the Thames-side town of Gravesend, RM Italiano is a warm, welcoming trattoria with a difference! It serves real Italian and Lithuanian dishes, cooked the old-fashioned way with plenty of love. Its Italian food is redolent with the flavours and aromas of the old country – the sunshine on the hills, the olive groves, and orchards.

Rating: 4.5 Star

Review: "Great and cosy place, fresh, tasty food, very friendly and helpful waiter. Had a pleasant evening, would definitely recommend."

Chapter Sourdough Pizzeria and Bar

Where: 11-12 Burgate, Canterbury, CT1 2HG

Centrally located on Burgate, Chapter is an idyllic venue to gather with friends, dine with family and relax from morning through to the evening. The pizzas are topped with the finest Italian ingredients to compliment the sour dough crust, which are fired before your eyes.

Rating: 4.5 Star

Review: "This is my second time visiting and once again the Pizza was great. The service was fantastic, and both the menu and specials were really good. Would definitely recommend this to anybody visiting Canterbury."

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.