



## NATIONAL PIZZA WEEK: THE FIVE BEST PIZZA SPOTS IN SUFFOLK

For all the pizza lovers out there, [National Pizza Week](#) is back between the 20<sup>th</sup> and 26<sup>th</sup> 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 Suffolk.

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

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#### [The Woodyard](#)

Where: Deben Wharf, Tide Mill Way, Woodbridge, IP12 1FP

The Woodyard is a traditional Neapolitan-style pizzeria using freshly prepared dough and ingredients sourced from Naples. It has a large bar serving draft beer, Italian cocktails and gelato.

Rating: 4.5 Stars

Review: "The best pizza I've ever had in the UK, bar none. Actually, the best pizza I've ever had ANYWHERE! This place has never failed to deliver the best quality food in all the times I've visited."

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#### [Oakfired at Royal Oak](#)

Where: 35 Ravensmere, The Royal Oak, Beccles, NR34 9DH

Oakfired serves true Neapolitan Pizza cooked in wood-fired ovens. In 2017, Oakfired became the third restaurant in the UK licensed to make true Neapolitan Pizza.

Rating: 5 Stars

Review: "The only choice to have a real Neapolitan pizza around Norfolk and Suffolk. We've been here a few times, and it is definitely the best pizza we can have around. Desserts are also really good. MUST try"

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### Enzo's Pizzeria

Where: 51A High Street, Southwold, IP18 6DJ

Enzo's Pizzeria serves traditional pizzas and pasta in an old school Italian style. Enzo's pizzeria is a dine-in-only restaurant as it believes the 'furthest a pizza should travel is from the oven to table'.

Rating: 4.5 Stars

Review: "We really enjoyed our evening with Enzo. He's a lovely host and great to chat to. His pizzas are delicious! Simple concept executed brilliantly. You must book and pay with cash to avoid disappointment! Would definitely come here again. Thank you"

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### Suffolk Stonehouse

Where: 18 St, Marys Street, Bungay, NR35 1AX

Suffolk Stonehouse handmakes its pizza dough daily in its Georgian cellar. It stone bakes its pizza at 300 degrees to be enjoyed in the restaurant or to take away.

Rating: 4.5 Stars

Review: "Amazing food! Thin base pizzas with local ingredients, fresh and tasty. Great service, went out of the way to make a birthday celebration memorable! A well deserved 5\*"

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### Verve Bar and Restaurant

Where: 1-2 Woolhall Street, Bury St. Edmunds IP33 1LA

The Verve was started by three locals in 2021. It offers a relaxed drinking and dining experience, specialising in its five-star rated, 12" hand-stretched, wood-fired pizzas and in-house cocktail menu.

Rating: 5 Stars

Review: "Verve is one of the best places within Bury St Edmunds to go to if you're looking for delicious food, great service and that chill vibe where you just feel super comfortable. If cocktails are your thing, then they have a great menu to choose from that will suit your taste."

**ENDS**

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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/](http://www.stateside-foods.co.uk/)

**Connect with us:**

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

**Instagram:** @pizzaandpastauk

**Twitter:** @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.