

LIVING

The best pizza in America

By Time Out editors and Jenny Miller, Time Out

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(Clockwise from top left) Seattle's Serious Pie, Farina Pizzeria, Apizza Scholl and Phoenix hot spot Pizza Bianco are among the nation's best pizza joints.

Photo: Facebook/Serious Pie Seattle; Facebook/Farina Pizzeria & Wine Bar; Facebook/Apizza Scholls; Facebook/Pizza Bianco

While imitation is the goal of many Neapolitan purists, who import their 00 flour and San Marzano tomatoes for Italian authenticity, the best pizza in America also spans regional styles like deep-dish [Chicago pizza](#), Detroit's square slices and New Haven's coal-fired pies. We rank the country's finest purveyors, from classic [cheap pizza joints](#) to gourmet eateries.

Joey's, Miami

A pioneer of the Wynwood Arts District culinary scene, [Joey's](#) is a chic Italian restaurant with an appealing outdoor patio and a menu of fresh, light-bodied Italian fare. But it's the cracker-crisp, thin-crust pizza, inspired by chef Ivo Mazzon's native Veneto region, that keeps diners (including Jay Z and Beyoncé) coming back. The inventive lineup includes the Dolce e Piccante (fig, gorgonzola, honey and hot peppers) and the Gamberetti (mozzarella, fresh tomatoes, shrimp, garlic, spicy peppers and grana padano). There's live music every Thursday evening to accompany your gorging.