



Credit: Atwoods Pizza Cafe

 STORY

## ***9 Great New Pizza Places in Atlanta***

O4W, RIBALTA AND MORE OFFER NEAPOLITAN AND AMERICAN STANDOUTS

October 4, 2017 · by Christopher Hassiotis

That pizza is popular is a given. But the wide variety of styles and options here in Atlanta is really something special. Along with plenty of established players in the Neapolitan pie scene — [Varasano's](#), [Fritti](#), [Vingenzo's](#), [Ammazza](#), [Campania](#) and, of course, ATL heavyweight [Antico](#) — many of whom are spinning off into multiple locations, lots of newcomers are popping up too. These nine arrivals are the latest to check out, with both Italian and American takes on the classic. What's your preferred pizzeria? Let us know [via Twitter](#).



### **Taverna**

The Buckhead Atlanta development's already cycled through its first generation of eateries (RIP Thirteen Pies and American Food & Beverage). But the clearing out of one pizzeria made room for a new Italian restaurant to open this year, and Texas import Taverna excels at risotto, pasta and, yes, pizza, taking advantage of massive ovens installed by the previous tenant. The Neapolitan pies are crisp yet pliable, and the toppings reliably pop with flavor. Go traditional with a margherita, or opt for something more varied, as choices include Italian sausage, speck and other meaty toppings. Bonus points for a credible gluten-free pizza variety, available for a few dollars more.

*280 Buckhead Ave.; 678-791-1313*



Credit: Suresh Thiagarajan

### **Antico Pizza Napoletana at The Battery**

The **original Antico Pizza** in Home Park helped launch the Neapolitan pie craze here in Atlanta, with its long lines becoming almost as legendary as the pizza itself. Giovanni di Palma opened a second branch of his acclaimed pie shop in 2015 in Alpharetta's Avalon mega-development, and another outpost has just landed at the Battery development around SunTrust Park. The top-notch quality remains, and the experience has been augmented with a gelato bar and a full wine and beer selection, though a little of the rough-and-tumble charm of the Intown spot's lost in favor of suburban sterility. Once that pizza lands on your communal table, though, all the focus is on the pie.

*2605 Circle 75 Pkwy.; 678-903-6185*



Credit: Rize

### **Rize Artisan Pizza**

This past year an ambitious local pizza would-be chain opened two locations within months of each other: one in Poncey-Highland, the second in Sandy Springs. For whatever reasons, the Intown space didn't take, and closed soon thereafter, but the more suburban spot remains open and turning out creative, accessible pies. Things get a little more creative at Rize than at your typical 'za joint, with starters like herb-rubbed wings, grilled okra and freshly made hummus offering variety. Diners can build their own pies or choose from more than a dozen red or white varieties; take note of the Waverly, a signature sweet-salty-savory pizza topped with speck, Gorgonzola, mozzarella, fig jam and a balsamic reduction. (This one's available in garlic-knot form too, making for a tasty snack.)

*6050 Roswell Rd., Sandy Springs; 404-334-0851*



Credit: Jami Pennington

### **O4W Pizza**

A humble counter in the quirky Irwin Street Market surprised Atlanta when it debuted in 2015 and quickly stood out with one of the best pizzas in the state. Seemingly just as quickly, though, the pizzeria closed up shop and relocated to downtown Duluth, taking advantage of a larger space and expanding its menu. The thin-crust square Grandma pie remains the star at the newly opened Duluth location. Made with a simple garlicky marinara sauce, fresh mozzarella, pecorino cheese and fresh basil, the Grandma delivers a dozen pieces of crisp, savory and iconic goodness — go with someone who won't fight you over the crispy, charred-cheese corners. You'll also find pizza sold by the slice, or in large, round New Jersey-style pies (slightly thinner than a classic NYC pizza).

*3117 Main St., Duluth; 678-587-5420*



Credit: Patrick Williams

### **Varuni Napoli at Krog Street Market**

Luca Varuni made his name as a pizzaiolo helping establish Antico as one of the major players in Neapolitan pies. After a few years at that establishment, though, he headed across town to Morningside to establish his own name. That sprawling pizza palace has been a neighborhood hit since opening in 2014, and the newest iteration is a counter-serve operation at the hip Krog Street Market food hall. Set in Inman Park, the pared-down pizzeria serves up its own menu with a few special items, like a stuffed pizza rich with spreadable, spicy 'nduja sausage and fresh mozzarella.

*101 Krog St. NE; 404-500-5550*



Credit: Heidi Geldhauser

## **Double Zero**

When the Italian restaurant Double Zero Napoletana shuttered its Sandy Springs doors and relocated to Emory Village in late 2016, it took the opportunity to reinvent itself, focusing more on contemporary small plates for sharing. Pizza remains a specialty, though, and while the new Double Zero doesn't have nearly as many varieties as its forerunner did, what is on offer shines.

*1577 N. Decatur Rd.; 404-991-3666*



Credit: Atwoods

### **Atwoods Pizza Cafe**

This Midtown pizzeria at the base of the Biltmore building specializes in set combos as well as build-your-own Neapolitan-style pies, plus sandwiches and salads. It's all served in exposed-brick surroundings decked out with communal tables and pop culture-inspired art. In the morning, it doubles as a breakfast joint serving up coffee, egg sandwiches and pastries. Pizzas range from a tried-and-true pepperoni to more distinctive takes, like a zucchini-rich white pizza called the Googootz, topped with ricotta, mozzarella, mint and lemon.

*817 West Peachtree St.; 404-748-9577*



Credit: MD Hasan

### **Vero Pizzeria**

A custom-built oven is at the heart of this Brookhaven pizzeria, a casual sibling to nearby **Valenza** and **Haven**. Diners order from a selection of 10 wood-fired pies and other antipasti at the counter before servers take the reins (more beer or Italian wine, anyone?) in the rustic seating area. A view of the pizza kitchen offers a peek at the behind-the-scenes action; keep your eyes out for pizzaioli layering slices of ingredients like thinly sliced and fennel-flavored finocchiona, a tough-to-find type of Tuscan salami.

*1441 Dresden Dr., Brookhaven; 404-869-1166*



Credit: Ribalta

## Ribalta

Light-colored walls, soft lighting and a refreshingly uncluttered interior put the emphasis straight on the food at this Midtown pizzeria, opened by pros with a similar outfit in NYC. Small plates and daily made pastas draw on Italian traditions, while the pizzas come in either classic Neapolitan style right out of the brick ovens, or as a large pizza "in pala," big enough for two and with dough that's twice-cooked to be crispy outside and pillowy within.

*1080 Peachtree St. NE Ste. 9; 404-249-7019*

PIZZA	ITALIAN	MIDTOWN	PIZZERIAS	BUCKHEAD	CRABAPPLE
BRICK OVEN PIZZA	ROSWELL	ALPHARETTA	NEAPOLITAN PIZZA	MORNINGSIDE	
WOOD FIRED	LENOX SQUARE MALL	AVALON	MIDTOWN ATLANTA	JOHNS CREEK	
BUCKHEAD ATLANTA	NEW YORK PIZZA				