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balancing the classics, including margheritas and marinaras, with trendy toppings and fresh British produce, such as Yorkshire pork sausage. The Instagram-friendly burrata & 'nduja is a picture-perfect blend of vibrant basil, ruby-red dried tomatoes and creamy white mozzarella. Veggie need miss out thanks to the Norma baked aubergines, basil and walnut pesto, organic tomato, fior di latte mozzarella from Naples, and smoked aged ricotta. Definitely one of the best aubergine pizzas on the scene right now.What else is there to eat and drink? You must try Berbers signature mozzarella: a large, deep-fried dough ball with toppings including ricotta, aged, smoked ricotta and prosciutto. Crust dippers are crucial we love the cheezy trio of garlic butter, spicy nduja and honey, and basil and walnut pesto. To drink, you cant go wrong with a Crodino spritz a non-alcoholic aperitivo lengthened with orange and soda. Or try a traditional Italian aperitif negroni sbagliato, anyone? For dessert, tiramisu is made every day in the kitchen or save space for two pieces of Sicilian cannoli: fresh, sweet ricotta in a crispy shell.Address: 2 St Giles Square, London WC2H 8LHNearest tube station: Tottenham Court RoadOpening times: Friday-Thursday (11:30am-10pm) Friday-Saturday (11:30am-11pm)Find this lively pizzeria in the heart of Covent Garden, boasting its own summer garden terrace with top-tier views across the piazza. Which pizza to order at Doughton? Choose from a short menu of artisan-crafted pizzas on hand-stretched dough, where youll find well-known toppings as well as fun flavour combinations. A must-order for veggies, the truffled mushroom ragout sees a truffle-base sauce combined with creamy mozzarella, topped with crunchily hazelnuts and mushrooms for extra earthiness. Or try the cosy and comforting potato pizza, layering sliced potatoes with fontina cheese and thyme salt. Nduja sausage will appeal to meat-eaters, featuring pockets of nduja sausage, shaved pecorino romano and rocket.What else is there to eat and drink? Elsewhere on the menu youll find dishes which stray from a traditional pizzeria, like the baked sweetcorn ribs with basil pesto, chilli and bocconcini cheese. For dessert, a warm salted cookie, served with a dollop of chocolate ice cream and a white chocolate sauce, makes for an indulgent finish.Address: 3 Henrietta St, London WC2E 8PSNearest tube station: Covent GardenOpening times: Monday-Sunday (8am-11pm)With its green-and-white chequered plastic tablecloths, chessboard tile flooring and framed film posters hanging on the walls, Pizza Pilgrims feels like an American diner meets Italian pizzeria. Available for walk-ins only, it's a perfect spot to grab a pre-show pizza and beer in the heart of theatreland. Which pizza to order at Pizza Pilgrims? The Naples-style pizza with blistering centre is proved slowly, then cooked fast. Order 'You've Got Maiale' with prosciutto colto, nduja, salsaiccia and peppernoni, burrata, red onion and balsamic glaze if you fancy something indulgent. Or go for 'The 8-Cheese', a ramped-up cheese feast with ricotta, buffalo mozzarella, fior di latte mozzarella, gorgonzola, parmesan, provola, pecorino and burrata, beautifully finished with pockets of smoked chilli jam. Or, take it back to basics with the margherita, topped simply with tomato, fior di latte mozzarella, basil, parmesan and olive oil.What else is there to eat and drink? Set the mood with an aperitivo in the form of plump XL nocellara olives, taralli, a bitter negroni or Pilgrims Spritz, a fragrant concoction mixing Pocollo limoncello with prosecco, elderflower, mint, soda and lemon. For dessert, satisfy your sweet tooth with a nutty pistachio affogato, or make a beeline for the hazelnut-flavoured espresso martini, shaken with Frangelico noisette liqueur and served with a chocolate and hazelnut rim.Address: 23 Garrick Street, London WC2E 9BNNearest tube station: Covent GardenOpening times: Monday-Thursday (11.30am-10.30pm), Friday-Saturday (11.30am-11pm), Sunday (12.9pm)Rudys outpost in Soho (they have pizzerias scattered across the north of England, including Manchester, Birmingham, Liverpool and Leeds) makes a worthy addition to the scene.Which pizza to order at Rudy's? Pizza toppings are crowd-pleasing, from parmigiana with roasted aubergine to spicy calabrese with nduja sausage and cinghiale with wild boar salami. Our lavishly topped capriciosa with creamy fior di latte, prosciutto, mushrooms, Kalamata olives and artichoke hearts ticked all the boxes, but it was the base that really impressed well-flavoured and pillowy while still being satisfyingly chewy. All of Rudys pizzas baked daily using 24-hour fermented dough, are made by trained and accredited pizzaiolos.What else is there to eat and drink? Start with an aperitivo of Campari and soda, which arrives premixed in a dinky little bottle alongside a bowl of salted crisps for snacking, before moving onto generous sharing platters loaded with deli treats and house-baked bread.Address: 80 Wardour Street, London, W1F 0TFNearest tube station: Piccadilly CircusOpening times: Friday-Saturday (12-10:30pm), Sunday-Thursday (12-9:30pm)If crusts are a big deal to you, its worth a visit to this Waterloo-based pizzeria. The clue is in the name: crusts are a big deal here, as well as the freedom to customise your pizza however you please (regardless of your eclectic topping combination)Which pizza to order at Crust Bros? Personalis is the name of the game here. Choose from either a Neapolitan or gluten-free base, pick your sauce (red, white, pesto, vegan), protein (nduja, anchovies, parma ham etc.), cheese (burrata, gorgonzola, vegan mozzarella etc.) and veg (peppers, onions, aubergines, chilli etc.) If this seems complicated, choose from its list of pre-designed pizzas Straight Outta Hell is a devilish combo of mozzarella, chicken, chillies, pepperoni and you. You could even add burrata for extra indulgence.What else is there to eat and drink? Double up on carbs with a side of cheesy flatbread topped with caramelised onions. Crust dippers will be more than happy with its offering, and we'd recommend ordering the trio of truffle, garlic and spicy mayos. To drink, Birra Moretti is on draft, while cocktails cover the classics, from Aperol spritz and margarita to espresso martini.Address: 113 Waterloo Road, Lambeth London, SE1 8ULNearest tube station: WaterlooOpening times: Mon-Thurs 12-11 pm, Fri-Sat 12-11pm, Sunday 12-10pmEnjoy Neapolitan pizza by the canal at this trendy pizzeria-cum-exhibition space in Hackney Wick. Artist collaborations decorate the walls, while pizzaiolos sling pies from the wood-fired oven in the open kitchen. Which pizza to order at unlock? The menu is split into classic and gourmet, and we encourage diners to opt for the more adventurous options. Toppings feature ingredients which you would typically find on pizza, from kiwi pure to panko tempura prawns and sweet and sour pork neck. The base, however, is true to Neapolitan form, with a soft, chewy dough and blistered crust. We tried the prawn and pistachio from the gourmet section, and the nutty pistachio pesto and creamy straciatella was a strong match for the crispy tempura prawns.What else is there to eat and drink? Starters are sophisticated and honour Italian produce: think smoked straciatella with Vesuvio apple vinegar and quinoa crumbles. To drink, choose from a short list of Italian wine, beer on tap and traditional Italian cocktails.Address: 1 Monkwood Way, London E32EGNearest tube station: Hackney WickOpening times: Tuesday-Thursday (1pm-10pm), Friday-Sunday (12-11:30pm)Fatto a Mano pays homage to the classic Neapolitan pizza, where soft and pillowy is favoured over thin and crispy. Dough is made from scratch every day, proved for a minimum of 24 hours then topped by a pizzaioli who cooks each pizza in a wood-fired oven at 450 degrees for no more than 90 seconds (just as they did in Naples). You can enjoy a slice of Fattos wood-fired magic at its newest pizzeria, located under the railway arches in Paradise Row, Bethnal Green (joining the Covent Garden and King's Cross locations in London, plus three Brighton branches). Which pizza to order at Fatto a Mano? Pizzas are lightly digestible and beautiful swollen at the cornicione rims, topped with artisanal Italian ingredients such as smoked provolone, spinatata (spicy salami) and black pepper pancetta. When we visited we enjoyed the seasonal winter special, guanciaie cacio e pepe, a creative spin on the popular Roman pasta dish where quality cured guanciaie sat atop creamy cacio e pepe cream, roasted squash, porcini mushrooms, mozzarella and thyme.What else is there to eat and drink? Those looking for a full-on feast are in luck, with comforting Italian starters and sides in abundance. We enjoyed a plate of Neapolitan smoked provolone potato croquettes, nduja lasagne frita and slices of Calabrian sausage and provolone, served with pickled veg and toasted bread. For drinks, kickstart the evening with a classic aperitivo such as a negroni, then make your way through the impressive list of Italian wines or British beers.A hefty slice of Fattos tiramisù is compulsory to wrap up proceedings, boasting the perfect ratios of coffee liqueur-soaked sponge, mascarpone and chocolate.Address: 250 Paradise Row, London E2 9LENearest tube station: Bethnal GreenOpening times: Mon-Thurs 12-10pm, Friday-Saturday 12-10:30pm, Sunday 12-9:30pmFlat Earth Pizza has moved into its first bricks and mortar location, an intimate space with bottle green and rattan furnishings. This sustainable pizza joint puts veg at the forefront and dismantles the idea of pizza as junk food: the dough is neither refined or processed, while ingredients are sourced locally. Which pizza to order at Flat Earth Pizza? Experimental pizza lies at the heart of Flat Earth, and the offerings do not disappoint. The Hackey hot an oval-shaped pizza with sweet pickled beetroot, a mixture of three Somerset cheeses, jalapeos, fermented hot salsa and tomato passata has sweet warmth, while the Kimchi Fiorentina with kimchi, tomato passata, beetroot crumb and egg, is a Korean twist on a veggie classic (vegans have the option of a plant-based mozzarella pie).What else is there to eat and drink? Start with a selection of well-designed vegan small plates to share, such as pickled beetroot and turmeric-spiced white cabbage, roasted red onions with caramelised shallots, chives and soubise and hummus with sweet house pickles and springy house focaccia. Drink natural orange wine on tap during summery evenings, or try the foraged fig leaf and sweet woodruff martini. Finish with a gooey vegan sea salt brownie with salted caramel ice cream.Address: 286-290 Cambridge Heath Rd, London E2 9DANearest tube station: Cambridge HeathOpening times: Tuesday (5-10pm), Wednesday-Thursday (11am-10pm), Friday (11am-10:30pm), Saturday (10am-10:30pm), Sunday (10am-4pm)This historic Hackney boozer is the home of Ace Pizza, a fun-loving pizza brand famed for its slow risin, picture-perfect Neapolitan pizzas which are stone baked for longer to achieve a crispier crust. Pembury Tavern is also under the stewardship of The Five Points Brewing Company, a local and independent brewery with modern brewing at the heart of its work. Which pizza to order at Ace? If you like your pizzas heavily topped, doughy and with lashings of sauce, try the chicken shawarma, a fun spin on the classic kebab where house-made shawarma is layered with red onions, spicy marinara, garlic and herb sauce, Guindilla peppers, mozzarella, and fresh parsley. Pickled pink onion is the magic ingredient though, providing a gloriously tangy flavour to cut through the creamy garlic sauce.What else is there to eat and drink? Pizzas span meat, veggie and vegan with the menu divided into red, white and green bases. Vegans can indulge in Ooh Mami, the creamy truffle bechamel providing the perfect base for a smattering of portobello mushrooms, cashew ricotta, caramelised onions, oregano oil, porcini salt and fresh parsley. Crust dippers include the enticing truffle aioli and a lip-smacking, fittingly named crack sauce. And, as the pub is a Five Points Brewery pub, plenty of beer is available to pair with your pizza, including a Five Points favourite the JUPA, a juicy and fruity pale ale with bold, citrus flavours.Address: 90 Amhurst Rd, London E8 1JHNearest tube station: Hackney DownsOpening times: Monday-Thursday (4-11 pm) Fatto a Mano pays homage to the classic Neapolitan pizza, where soft and pillowy is favoured over thin and crispy. Dough is made from scratch every day, proved for a minimum of 24 hours then topped by a pizzaioli who cooks each pizza in a wood-fired oven at 450 degrees for no more than 90 seconds (just as they did in Naples). The business is still going strong five generations later with sites in Naples, Tokyo and London. Which pizza to order at Pizzeria da Michele? Go for the classic marinara or the margarita (with the option for double mozzarella). Each of the ingredients used is of the highest quality, from the thin, pillowy soft base to the sweet tomatoes and fresh peppery basil.Address: 125 Stoke Newington Church St, Stoke Newington, London, N16 0UHNearest overground station: Stoke NewingtonOpening times: Tuesday Saturday (12 11pm), Sunday (12 10:30pm)With its hand-painted and mismatched plates, blue tiled walls and lively Italian soundtrack, this friendly Italian eatery makes a solid pizza pit-stop for Greenwich dwellers. Which pizza to order at Bianco 43? Expect chewy Neapolitan pizza produced from a large wood-fired oven at the back of the restaurant. The menu balances the classics with inventive toppings, such as the mozzarella with potato croquettes, smoked cheese and mortadella. Our lavishly topped burrata and 'nduja pizza with mozzarella and yellow tomatoes was a reliable salty-spicy hit, but it was the brilliantly pillowy, blistered crusts which stole the show.What else is there to eat and drink? Start with an aperitivo of Campari, sweet vermouth and soda, before moving onto generous starters such as the two plump Sicilian arancini filled with beef ragu and peas. End on a high note with the intensely green pistachio cheesecake with a buttery base.Address: 43 Greenwich Church Street, London, SE10 9BLNearest tube station: Cutty SarkOpening times: Monday-Friday (12-3pm, 5pm-10:30pm), Saturday-Sunday (12-10:30pm)Maria Dellaquila took over the reins of her parents restaurant in April and describes her new menu as progressive Italian: a view of its combination of the original Calabrian dishes and her own inspired addition of nutrition-inspired elements, such as hemp and turmeric bases as well as vegan, gluten-free dough and dairy-free cheese.Which pizza to order at Lamezia? Hemp pizza is not the first ground-breaking dish to come out of Lamezia: Marias father, Franco, created his signature nduja pizza 10 years ago and its still the bestseller.Address: 165 Holloway Road, London, N7 8LXNearest station: Holloway RoadOpening times: Tuesday Thursday (12 10pm), Friday Saturday (12 12am), Sunday (12 10pm)The UKs first 100% vegan pizzeria. Purezza specialises in plant-based pizzas that respect the Neapolitan heritage. Where possible, this means using alternative versions of animal products, such as a plant-based mozzarella, which took more than two years to develop this organic cheese (thats dairy-free, low in fat and allergen-free) is made with brown rice milk and is unique to Purezza. Last year, the restaurant secured investment to begin producing the cheese from a factory for retail. The original Brighton restaurant opened in 2015 and was followed three years later by a Camden branch and plans for more later this year. In 2018, Purezza won National Pizza of the Year for its Parmigiana Party pizza, despite being the only plant-based entrant.Address: 43 Parkway, London, Nw1 7PNNearest station: Camden TownOpening times: Sunday Thursday (12 10pm), Friday Saturday (12 11pm)Former Natoora director, Vittorio Maschio, has opened his first London pizzeria with a focus on carefully sourced and seasonal toppings. Flour comes from Molino Pasini, a family-run mill in North Italy, while fior di latte is brought over from Puglia. The biga-style dough (meaning it proves for 48-hours, creating a ciabatta-like texture) with a semolina-coated crust creates a super light, crisp base which holds its shape well when topped with sweet tomatoes.There's a laid-back vibe and minimalist design to the place with a few wooden tables inside, help-yourself counter service and a pile of boxes ready to be filled for takeaway. Which pizza to order at Manifesto? The stripped back menu offers six pizzas, two beers (from Hackney Wick's Crate Brewery), four wines and two Sicilian soft drinks. Keep it simple with the tomato and co. pizza topped with wild cantabrian anchovies and taggiasche olives, or order the pig and field option piled with peppery padrazzoli ham and mushrooms if you want something more filling.There are no starters or desserts, but pizzas are reasonable in size. If you're still peckish, go back and order seconds.Address: 148 Northcote Road, London, SW11 6RDNearest station: Clapham JunctionOpening times: Monday Saturday (11 11pm), Sunday (11 10:30pm)From the team behind Soho House, Cecconis Pizza focuses on pizza, pasta and Aperol spritz on tap. Vintage Italian posters, black and white mosaic tiles and mahogany tables give the space a retro feel. In the summer, grab a seat on the street and spend the evening sipping on punchy negronis. Which pizza to order at Cecconis Pizza Bar? The super doughy charred crust has a slightly smoky flavour, while the sloppy base is piled high with toppings. Either keep it classic with buffalo mozzarella, tomato and basil, or choose one topped lavishly with parma ham, peppery rocket, mozzarella, parmesan and meltingly creamy burrata torn apart then drizzled with olive oil. If you fancy something a little lighter, go for a pizzette instead.What else is there to eat and drink? Crisp matchsticks of zucchini fritti with silky aioli (flashed with lemon) is the best place to start. While pizza is the focus, be sure to share a bowl of creamy spaghetti dusted with shavings of umami truffle. If youve saved room for dessert, the tiramisù is a must. Waiters bring large dishes to the table and serve the rich coffee-soaked dessert straight up.Address: 19-21 Old Compton Street, London, W1D 5JJNearest tube station: Leicester SquareOpening times: Monday Wednesday (11.30 1am), Thursday Saturday (11.30 3am), Sunday (11.30am 11.30pm)Nestled on Notting Hill High Street, Farina pizzeria focuses on traditional Neapolitan pizzas, with no pineapple or pepperoni in sight. In the summer, grab a table by the floor-to-ceiling folding glass doors and wait for the smoky scent to waft over, or hunker down next to the small open kitchen. Which pizza to order at Farina: The 48-hour fermented dough is light, with a pillowy, charred crust tear some off to save for mopping up the leftover tomato juices at the end. Order the Farina, topped with 'nduja, salami and provola if you like something spicy, or the Burratina topped with courgette and burrata for a fresh, creamy topping.What else is there to eat? Although pizzas are the focus, be sure to order the garlicky polpetta to start, which come in a rich, sweet tomato sauce, and if you have room afterwards go for the cannoli the crisp pastry shell is generously filled with sweet, creamy sheep's milk ricotta and sprinkled with pistachio nuts.Address: 115 Notting Hill Gate, London, W11 3LNNearest tube station: Notting Hill GateOpening times: Monday Saturday (12 10:30pm), Sunday (12 10pm)Head to Theos in Camberwell for the best sourdough pizza in London. Its wood-fired Neapolitan pizzas are the best in South London. Which pizza to order at Theo's? The Scotch Bonnet nduja is the menu must-order, as the spiced sausage is made across the road by the team at the Camberwell Arms pub.What else is there to eat and drink? Save room for a serving of Theo's outrageously good tiramisù, and order a negroni bianco or espresso martini to finish. If you dont fancy sitting in, Theos do delivery, so its up there with the best takeaway pizza in London, too.Address: 2 Grove Ln, Camberwell, London, SE5 8SYNearest overground station: Denmark HillOpening times: Monday (12 10pm), Tuesday, Wednesday, Thursday and Sunday (12 10:30pm), Friday Saturday (12 11pm)For the best selection of pizza bases, visit Zia Lucia on Holloway Road or Brook Green and choose between a traditional, wholemeal, vegetable charcoal or gluten-free base. The 48 hour fermented doughs are cooked in a wood-fired oven, each resulting in a different flavour and texture. We recommend the gluten-free base which has a crisp yet light texture. You can create your own pizza and choose from the large selection of toppings including spinatata, broccoli, butternut squash and tagliegio goats cheese. Which pizza to order at Zia Lucia? The Carlotta is an unusual, indulgent pizza, topped with fresh Italian sausage, crisp, sliced roast potatoes, pecorino and dill.Address: 61 Blythe Rd, London, W14 0HPNearest overground station: Kensington (Olympia)Opening times: Tuesday Sunday (11.30 10.30pm)For the best slice of pizza in London, head to Voodoo Rays for a New York style slice. With four locations across East, North and South London, this joint bakes 22-inch pizzas topped with everything from wild mushroom, squash and red onion; salt beef, sauerkraut and emmental and a vegan option, piled high with artichoke hearts and green olives.Which pizza to order at Voodoo Ray's? If you fancy a pizza pie for brunch, Voodoo Ray's serve 10 pizzas on the weekend topped with classic eggs and bacon or a veggie spinach and ricotta version.What else is there to eat and drink? While pizzas are great, we love the sourdough garlic bread topped with sweet, crisp rosemary and drizzled with an earthy olive oil.Address: Hatherley Mews, Walthamstow, London, E17 4QPNearest tube station: WalthamstowOpening times: Tuesday Friday (12 10pm), Saturday Sunday (10 10pm)If you love beer and you love pizza, Crate Brewery in Hackney Wick is the best place to visit. The stone-baked pizzas are topped with unusual ingredients including a veggie Kashmiri dal and a middle eastern lamb.What else is there to eat and drink? As you'd expect, beer is a real focus. Each week theres a selection of guest bottles from a fruity brown ale to a dark Indian pale ale as well as regular casks and kegs of zingy lemon gose, velvety Crate stout and a crisp Crate cider.Address: Unit 7, Queens Yard, Hackney Wick, London, E9 5ENNearest overground station: Hackney WickOpening times: Sunday Thursday (12 10pm), Friday Saturday (12 11pm)Want a quick pizza in Brixton? Head to Franco Manca for one of the best sourdough pizzas in London. The pizza is cooked in a wood burning oven at 500 degrees celcius giving it a pillow texture. Which pizza to order at Franco Manca? Be sure to order number 4, topped with home cured Gloucester old spot ham, mozzarella, buffalo ricotta, wild mushrooms and a little tomato. Extra toppings are available and there are always daily specials to choose between. What else is there to eat and drink? When it comes to drinks, wine is the focus with eight options to choose between, all of which are either organic, biodynamic or sustainable.Address: 20 Atlantic Road, London, SW9 8JANearest tube station: BrixtonOpening times: Monday (12 5pm), Tuesday Friday (12 11pm), Saturday (11 30 11pm), Sunday (11 30 10:30pm)Fancy something sweet now? Click here for our chocolate chip cookie pizza recipePhotographs: Steven Joyce (Doughton)Where to find them: Bethnal Green, Clapton, Hoxton, Deptford, Walthamstow and Hammersmith.Takeaway available?: Yes We order: The Wicker Man or The White Goat "If you're looking for delicious pizza on your doorstep, you might just be in luck with Sodo Pizza, which boasts locations in every corner of London."As we all know, sourdough is still king in the pizza biz, and at Sodo they take it particularly seriously (peep the name?). Their grains are grown in Buckinghamshire by a farmer called John! and their dough is fermented for a minimum of 48 hours, so a lot of love has gone into each and every pizza. Plus, all of Sodos ingredients are seasonal, so there'll always be new inventions to try, whether youre a meat-eater, vegan, or even a white pizza girlie. "Dont scrip on those sides, either sounds rough, but may we recommend the picked veggies and fennel salami? Oh and theres an impressive selection of local beers and natural wines to wash it all down. Enjoy!" - BriD Dawson, Sex and Relationships EditorBOOK HEREWWhen we first wrote this guide some years ago, finding 10 pizza places to include was a mission. There was even a team meeting about Dominos at one point. But thankfully, things have changed and London restaurants have seriously upped their pizza game.Weve searched far and wide, and tried everything from reliable Neapolitan pizza in Camberwell to pillowy Detroit-style pies in Spitalfields, and New York-style slices in Hammersmith. After a concerning number of leftover slices for breakfast later, these are officially the best pizzas in London.Unrated: This is a restaurant we want to re-visit before rating, or its a coffee shop, bar, or dessert shop. We only rate spots where you can eat a full meal.Learn more25 Crisp Rd., London, Greater London W6 9RLPerfect For:Impressing Out Casual DinersW6 9RLPerfect For:Impressing Out Casual DinersW6 9RLPerfect For:Impressing Out Casual DinersW6 9RLPerfect For:Sitting OutsideCasual Diners18-inch pizzas, crimson-red marinara, and a good time are what you'll find at this laid-back Southwark pizza spot. On the tables out front, groups catch up over pints while splitting a behemoth-sized margherita. Inside, staff pull crispy-based pies out of the oven, distributing spoonfuls of burrata, and drizzling hot honey. Its the thick, bright marinara that makes these pizzas so good. If 18 inches sounds intimidating, know that you can order by the half or quarter pizza. But who ever said no to pizza leftovers?4 Old Compton St, London, Greater London W1D 4TY\$\$\$\$It's good enough for Julia Roberts in Eat Pray Love, then its good enough for us. This Soho restaurant is one of two London branches of the famous pizza shop in Naples, and serves tasty Neapolitan pizzas with the perfect ratio of marinara to cheese. You can get them topped with whole balls of burrata or salcisica, but our favourite is the margherita with buffalo cheese. The pizzas are simple, with lightly charred crusts and a puddle of tomato sauce in the middle.157 Holloway Rd, London, N7 8LXPerfect For:Casual DinersFirst DatesZia Lucia is probably Islingtons best-known pizzeria for good reason. Your classic margherita is just over a tanner, and the rest just a bit more. The Holloway Road restaurant is rarely without a hungry customer outside, especially on match days when Arsenal fans are looking for their fix of charcoal dough topped with buffalo mozzarella. The choice of doughs (charcoal, wholemeal, gluten-free, or traditional) aren't something you see every day and make a midweek Neapolitan pizza feel a little bit special.

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