

KITCHEN & COOKING

THE MOST POPULAR PIZZA STYLES—AND WHAT YOU NEED TO MAKE THEM ON NATIONAL PIZZA DAY 2024

From New York-style to Chicago deep-dish



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If you're looking for an excuse to sink your teeth into a delicious pizza pie, then you're in luck because **today, February 9** is **National Pizza Day 2024!** Pizza is one of our nation's favorite foods and there are tons of regional varieties across the country. What better time to explore the varied world of pizza than National Pizza Day?

If you don't feel like heading to a **pizzeria** to try a new slice or celebrate your hometown favorite, don't worry—you can make a perfect pie right at home just the way you like it. We're here to teach you about some of the most popular pizza styles in the U.S. and **how to make a tasty pizza** from the comfort of your home.

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When is National Pizza Day 2024?

National Pizza Day comes around annually on **February 9**. This year, it falls on a Friday.

What is National Pizza Day?

Whether you prefer a New York slice, Chicago deep-dish, or another variety, National Pizza Day is simply a day to celebrate the cheesy dish and its origins. Plus, there are often **sweet deals** to score on a slice.

What is the most popular pizza style in the U.S.?

In America, the most popular pizza style hails from the Big Apple. This is because many pizzas enjoyed nationwide owe their basic shape to the New York style. While not as large or thin as traditional New York pizza, pizza from chains such as Little Caesars, Pizza Hut, and Dominoes are all based on New York slices.

New York-style pizza



Many pizza chains use the basic shape of New York-style pizza.

A slice of New York pizza is traditionally thin and wide, so much so that sometimes you fold it before eating. Not to mention, it's deliciously greasy. New York-style pizza is the most popular type of pizza—if you're eating pizza, chances are it's modeled after the kind from NYC. Part of its popular status is most likely because New York got a head start over other pizza styles, as it was the first type of pizza to be made in the United States back in 1905.

Neapolitan pizza



Neapolitan pizza is the oldest type of pizza but no less delicious for it.

If New York Pizza is the father of all pizza, then Neapolitan is the granddaddy. "Neapolitan" is the demonym for Naples, the **coastal Italian city where this pizza originates**. Naples' working class would garnish flatbreads with oil, tomatoes, cheese, fish, and garlic. Today, Neapolitan pizza is typically topped with a very thin layer of tomato sauce, sliced white cheese such as mozzarella and basil leaves. Like New York pizza, Neapolitan has a circular shape and thin crust.

New Haven-style pizza



New Haven-style pizza, or "apizza," is set apart by its wood-fired oven prep and its subsequent charred taste.

New Haven-style pizza, or "apizza," is similar to both New York and Neopolitan pizzas in certain ways, but what sets it apart is that it requires a wood-fired oven. Apizza is thin and cooked at high heat, giving it a nice, charred taste. It can come with standard mozzarella, Pecorino Romano, or no cheese at all. The fresh tomato sauce and crispy crust are really the stars of the show when it comes to this pizza.

Chicago deep-dish pizza



Chicago deep-dish is one of the more unique and divisive pizza styles out there.

Love it or hate it, you can't deny that the Windy City's deep-dish pizza is one of the most unique pies around. With its thick crust baked in a deep pan, and thicker layers of cheese and sauce, Chicago has a pizza like no other. What makes the Chicago deep-dish so unique is its layering. Unlike most other types of pizza, the cheese and toppings go under the thick sauce.

Detroit-style pizza



Detroit's deep-dish pizza is an absolutely delicious take on America's favorite pie.

The Motor City has a pizza of its own. Originally made in the steel pans used for automotive parts, Detroit's pizza is distinguished by its rectangular shape and thick crust with deliciously crispy edges. While the deep-dish shape is usually the only thing needed to be considered Detroit style, it's traditionally made with brick cheese and sauce on top of the cheese, similar to Chicago style.

Sicilian pizza



Originating in Sicily, Italy, Sicilian pizza is thick and topped with fresh herbs.

Sicilian pizza is where Detroit style got its origins as it is also thick and rectangular, but it has more sauce and less cheese than Detroit-style. It's pressed and cooked in a baking pan with thick, spongy dough. It's traditionally topped with fresh herbs and vegetables like tomatoes, oregano, onion, and more.

Greek pizza



Credit: Getty Images / Fudio

Greek pizza is spongy and usually pretty oily, too.

Although Greek pizza is prepared in a pan instead of a flat sheet, it can't quite be called a "deep-dish" pizza. This is because unlike Detroit and Chicago styles, Greek pizza is made in a shallow pan, resulting in a medium-thick crust that's airy, spongy, and light. Greek pizza can be either rectangular or round. It is sauceless and is often made with feta cheese and vegetable toppings such as olives, spinach, and tomatoes.

Tools to make the most popular pizza styles

A pizza pan

While many pizzas are flat, deep-dish pizzas, such as the ones from Chicago and Detroit, are a delicious alternative. For pies on the thicker side, you'll need to use metal baking pans. If you have a 12-inch **cake pan** at home, it can double as a pan for making pizzas. If you're in the market for a new pan, these pre-seasoned ones from LloydPans will work great whether you're making a round or rectangular pizza.



LloydPans Chicago Style Deep Dish Stacking Pizza Pans

Indulge in a classic circular deep-dish pizza.

BUY NOW
at Amazon



LloydPans 14x14x1.5 inch Sicilian Style Pizza Pan

This pan is perfect for a delicious, rectangular deep-dish pizza.

BUY NOW
at Amazon

A pizza cutter

It's certainly possible to cut pizza using a standard knife, but anyone who's tried it can tell you that it results in uneven slices at best, and a mess of sliding cheese and sauce at worst. That's why it's recommended to use a pizza cutter when it comes time to divide your homemade pie. The **best pizza cutter around** is the Progressive PL8 Artisan Pizza Wheel. Its stainless-steel blade and comfortable grip make cutting your pizza a breeze. It also cleans easily and comes with a guard for safer cutting.



Progressive International PL8 Artisan Pizza Wheel

Get perfect slices every time with a quality pizza cutter.

BUY NOW
at Amazon

A pizza stone

Pizza stones are slabs of ceramic, steel or cast iron that you place a pizza on while it's cooking to bake it more efficiently and evenly. The **best pizza stone** you can buy is the circular Lodge Cast Iron Baking Pan 14", a perfect option for the most popular styles of pizza, including New York pizza, which is one of the most ubiquitous types of pizza. The Lodge Cast Iron Baking Pan earns its title as the best pizza stone thanks to its handles which make for easy carrying, its heat retention, and its durability.



Lodge BOLD 14 Inch Seasoned Cast Iron Pizza Pan

Make sure your pizzas bake properly with this convenient pizza stone.

BUY NOW
at Amazon

A pizza steel

Pizza steels are lighter alternatives to pizza stones, so if you find the act of maneuvering a pizza stone in and out of your oven to be a bit daunting, consider using pizza steel instead. As pizza steels are completely flat, they're best suited to make thin-crust pizza, so keep this in mind when using one. One pizza steel to try is the Cuisinart 14-Inch Pizza Pan which has over 7,600 five-star reviews. It's perforated, resulting in it being lightweight. These holes also help to get the pizza crust deliciously crispy. It's perfect for New Haven pizza, which sports a thin crust that's charred at the bottom.



Cuisinart 14-Inch Pizza Pan

A pizza steel makes getting your pizza in and out of the oven a breeze.

BUY NOW
at Amazon

A pizza oven

For the ultimate homemade pizza, you'll want a **pizza oven**. Your kitchen oven just can't compete with the heat that a pizza oven brings to the table. Heat is vital for pizzas such as Neapolitan (which is traditionally cooked quickly at 800-1000°F) or New Haven (which is charred at the bottom). The Ooni Koda is one of the best in class, as it heats up quickly, cooks quickly, and is easy to store.



Ooni Koda 12 Gas Powered Pizza Oven

Homemade pizza from a pizza oven just can't be beaten.

BUY NOW
at Ooni

A pizza peel

Cooking your pizza on a peel makes using a pizza oven a lot easier. You can think of a pizza peel like a giant spatula or a movable pizza stone/steel. A pizza peel allows you to put your pizza directly on the cooking surface and take it out of the oven without the risk of burning yourself. Pizza peels come in both wood and metal. Each has its advantages with a wood one being able to double as a beautiful serving tray, while a metal peel can scoop up your pizza more easily thanks to its thin, sharp edges.



American Metalcraft - 16in x 18in Extra Large Blade Peel

If you're using a pizza oven, a pizza peel is essential.

BUY NOW
at Amazon



American Metalcraft 2616 Wood Pizza Peel with 9

A wooden pizza peel can double as a serving tray.

BUY NOW
at Amazon

A cheese grater

Most pizza calls for some type of cheese, often in grated form as opposed to being cooked whole or sliced. To get your cheese prepared for your pie, we recommend picking up the Microplane Four Blade Four Sided Box Grater, which we found to be **the best grater**. The edges of this box grater are super sharp on all sides, making grating cheese a cinch. When you're done, rest assured that clean-up will be easy thanks to this grater's removable blades and dishwasher-safe design.



Microplane Four Sided Stainless Steel Ultra-Sharp Multi-Purpose Box Grater

Our favorite grater is perfect for putting fresh cheese on your pizza.

BUY NOW
at Amazon

A knife set

A quality knife will make chopping toppings like onions, peppers, and olives a breeze. Some pizzas, such as Neapolitan, even call for the cheese to be sliced. Mercer Culinary's Genesis 6-Piece Forged Knife Block Set is **our favorite value knife set** as it performs just as well as more expensive sets, at a fraction of the price. Plus, it comes with a minimalist glass storage block.



Mercer Culinary M20000 Genesis 6-Piece Forged Knife Block Set

Our favorite value knife set is perfect for slicing and dicing pizza toppings.

BUY NOW
at Amazon

A stand mixer

What's a pizza without the dough? Not a pizza, that's what. Whether you like your crust thin or thick, it all starts with quality dough. To get the dough to the perfect consistency, we recommend using a dough hook, such as the one that comes with one of **our favorite stand mixer**, the KitchenAid Artisan Series 5-Quart Stand Mixer. The KitchenAid is durable, reliable, and quiet. Plus, the attachments, like the dough hook, are easy to use.



KitchenAid KSM150PSE Artisan Tilt-Head Stand Mixer

Make your own dough with our favorite stand mixer.

BUY NOW
at Amazon

A rolling pin

Unless you plan on tossing the dough in the air repeatedly to get it the perfect shape (which, admittedly, looks fun), you'll also want a rolling pin to flatten it out. The J.K. Adams Plain Maple Rolling Dowel is the best we've tested. Its flour retention, length, and ease of control make for great dough every time.



Sur La Table Dowel Rolling Pin

Stretch out your dough with this rolling pin.

BUY NOW
at Sur La Table

A food processor

If you're making your dough from scratch, you might as well make your pizza sauce from scratch, too. You'll be able to ensure that every ingredient is fresh and can make your sauce just the way you like it whether that means using chunks of garlic and onions, or adding copious amounts of Italian herbs to the mixture. Food processors offer the best way to blend vegetables for sauces and the best one for pizza dough that **we've tested** is the Cuisinart DFP-14BCNY. It's our favorite thanks to its small size, excellent performance, and quietness that sets it apart from others.



Cuisinart Food Processor 14-Cup Vegetable Chopper

Make your own fresh sauce with our favorite processor.

BUY NOW
at Amazon

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