



The Best Pizza – Milan, 30 September 2024

“The Future of Pizza”

Milan - 19 September 2024: The city of Milan is preparing to host an extraordinary event dedicated to one of the world's best-loved and most iconic dishes: pizza.

The fourth edition of The Best Pizza Awards - a project organised by The Best Chef and powered by Molini Pizzuti - will be held on 30 September at the Spazio Antologico - East End Studios in Milan, a stage of several television programmes and numerous events of all kinds.

The main theme of the event will be "**The Future of Pizza**" focusing on how technological advancements can align with sustainable practices. Additionally, the event will highlight the journey of a dish as ancient and traditional as pizza, which, over the years, has managed to spread to even the most remote culinary corners, adapting with versatility to various gastronomic cultures.

Over the years, The Best Chef and The Best Pizza have increasingly shown interest in "conscious choices" and hold deep admiration for culinary professionals who contribute to the preservation of local producers, maintaining regional excellence in harmony with nature.

Antonio Ruotolo, the Director of The Best Pizza project, states: *"This year, we continue with pride in our project, which increasingly aims to represent internationally the taste, growth, and evolution of our beloved pizza. On September 30, we will have the opportunity to discuss the future of pizza with guests who have written and continue to write the history of global gastronomy. It will be an occasion rich in insights and reflections, guiding us toward an ever-more conscious future."*

During the event, several activities will be organized to entertain the guests, offering them a complete and exciting experience.

One such activity will be "**Pizza Talks**", featuring prominent figures in the culinary world known for their creativity and expertise. These individuals embrace a sustainable vision, and have shown, over the years, that innovation can harmonize with tradition to create dishes that satisfy both the palate and ethics, inspiring new generations and food enthusiasts alike. As speakers will participate



Albert Adrià of Enigma (Barcelona, Spain), Franco Pepe of Pepe in Grani (Caiazzo, Italy), Rafa Panatieri e Jorge Sastre of Sartoria Panatieri (Barcelona, Spain), Jacopo Mercuro of 180Grammi Pizzeria Romana (Rome, Italy) and Roberto Davanzo of BOB Alchimia A Spicchi (Montepaone, Italy).

The afternoon will continue with entertainment, featuring four **workshops** where professionals will present various pizza styles, from classic to innovative, delighting guests with unique flavours while respecting the environment. Each workshop will showcase demonstrations by culinary experts; two of the workshops are organized in collaboration with Molini Pizzuti, while the other two are organized in collaboration with Sori. The protagonists will be: Antonio Cavoto of Mangia Pizza (Amsterdam, Netherlands) and Pasquale Carfora, chef of the Restaurant Aroma (Kerkweg, Netherlands) with the “pizza al padellino”, Salvatore Miele (Molini Pizzuti brand ambassador) and Vincenzo Abbate of Vincenzo Abbate Pizzeria Contemporanea (Aversa, Italy) with the “pizza contemporanea”, Antonio Visentin and Gianmarco Ambriofi of Pizzeria della Passeggiata (Priverno, Italy) with the “pizza in teglia” , and finally, Giacomo Garau of Olio e Basilico (Calvi Risorta, Italy) and Giovanni Senese of Senese Pizza Napoletana in evoluzione (Sanremo, Italy) with “The evolution of the classic Neapolitan pizza”.

During the event, a select group of talented pizza chefs will be present. Throughout the year, they have worked on creating unique recipes that showcase their skill and innovative spirit.

The evening will culminate with the highly anticipated moment of the announcement of the winners of **The Best Pizza 2024**: an experience full of emotions and surprises.

A series of special prizes divided into the following categories will also be awarded during the presentation of the classification:

- **The Best Pizza Science Award.** This award is dedicated to the pizza chef who has distinguished himself through research, technical experimentation and transformation of the raw material.
- **The Best Pizza Art Award.** Food is art, pizza is art. This pizza chef is celebrated for his exquisite dedication and mastery in making his dishes into works of art, almost too nice to eat.
- **The Best Pizza Next Award.** This award is dedicated to an up-and-coming young pizza chef who shows truly exceptional talent and is on the verge of great success.



- **The Best Pizza Pastry Award.** Every great meal should end with a dessert. This prize is awarded to the pizza chef who manages to present the best version of sweet pizza.
- **The Best Fried Pizza Award.** This award is dedicated to the pizza chef who has created the most delicious interpretation of fried pizza, combining tradition and evolution.
- **The Best Pizza Experience Award.** The pizzeria that offers an exquisite experience through impeccable table service will be awarded this prestigious prize.
- **The Best Pizza Margherita Award.** It's time to celebrate the queen of pizzas. This award is dedicated to the pizza chef who creates the most delicious Margherita pizza, despite the simplicity of the ingredients.

After the awards ceremony, guests will be able to enjoy a "**Pizza Party Dinner**" featuring a selection of different pizza samples paired with exclusive cocktails crafted by the bartenders from Carico Milano and Ultra Milano, under the guidance of Dom Carella, food and beverage consultant.

Everything is ready for the new edition of The Best Pizza! Further details will be announced through the official channels:

Instagram: <https://www.instagram.com/top100pizza/>

Facebook: <https://www.facebook.com/top100pizza>

Website: <https://thebestchefawards.com/the-best-pizza/>

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