



THE BEST PIZZA AWARDS 2024

Franco Pepe still at the top of the ranking. Rafa Panatieri & Jorge Sastre rank second and Simone Padoan completes the podium

Special prizes for Tsubasa Tamaki, Raffaele Bonetta, Ito Yuichi, Amalia Costantini, Jacopo Mercuro, Rafa Panatieri & Jorge Sastre, Isabella De Cham and Cristian Santomauro

Milan - 30 September 2024: The ceremony for **The Best Pizza Awards 2024** - a project organised by The Best Chef and powered by Molini Pizzuti - held at Spazio Antologico - East End Studios in Milan, has just concluded. The main theme has been “**The Future of Pizza**”, a topic that highlighted this wonderful dish, offering numerous insights and reflections.

For the fourth consecutive year, **Franco Pepe** of Pepe in Grani (Caiazzo, Italy) ranks at the top, confirming his status as one of the most influential and appreciated figures in the international gastronomic scene. Second place was taken by **Rafa Panatieri & Jorge Sastre**, founders of Sartoria Panatieri (Barcelona, Spain), while third place went to **Simone Padoan** of the pizzeria I Tigli (San Bonifacio, Italy). The evening was masterfully hosted by Filippo Solibello and Federica Morra, who guided the audience through an event filled with emotions and many surprises.

Franco Pepe, the master pizza maker of Pepe in Grani (Caiazzo, Italy), has revolutionised the world of pizza, transforming the Alto Casertano area into a true centre of gastronomic excellence, attracting thousands of visitors from all over the world. Thanks to his innovative vision, he has managed, through the Pizza Mediterranea project, to emphasize the right balance among macronutrients - carbohydrates, proteins and lipids - changing the collective imagination that considers pizza as a “guilty pleasure.” Through his work, Franco Pepe not only elevates Italian gastronomic culture, but also demonstrates how pizza can be part of a balanced diet, contributing to overall well-being without sacrificing taste, becoming a custodian of the region's excellences and its historical and cultural values.



Rafa Panatieri and Jorge Sastre of Sartoria Panatieri (Barcelona, Spain): both boast extensive experience in international cuisine and have successfully introduced a new vision of pizza in Spain, emphasizing high-quality ingredients and eco-sustainable practices. The restaurant's philosophy is based on the concept of "From Farm to Pizza", using organic and seasonal ingredients from local suppliers or from their own crops. The pizzeria in Barcelona is renowned for its artisanal care in the production of cured meats and cheeses, confirming the unique and innovative approach that has gained international attention.

Simone Padoan, founder of I Tigli (San Bonifacio, Italy), is a pioneer of gourmet pizza, who has elevated this dish to a high-level culinary experience. The consistency of his dough can vary, ranging from soft or crispy, thin or more alveolate. This variation is determined by the choice and combination of ingredients. Each pizza thus becomes a carefully planned creation, where every element contributes to a harmonious and surprising result. I Tigli has become a pilgrimage site for pizza lovers, as well as for those seeking a sophisticated culinary experience.

In the **top 100 list** - which can be found in the following link: [Top 100](#) - there are master pizza makers from 29 countries and 72 cities, each with their own history and unique style. The result of The Best Pizza is based on the opinions expressed by the candidates themselves, who vote by selecting ten colleagues, as well as the preferences of a number of experts from the gastronomic world, whose votes play a role in the process. This selection method guarantees a neutral and transparent approach, in which the winners are determined by the preferences of industry professionals, free from external influences or subjective judgements.

During the presentation of the ranking, a series of **special prizes** were awarded in the following categories, also introducing a new recognition:

- **The Best Pizza Science Award** - Raffaele Bonetta of Raf Bonetta Pizzeria (Pozzuoli, Italy), won this prestigious award, distinguishing himself for research, technical experimentation and transformation of raw materials.
- **The Best Pizza Art Award** - In this category, Amalia Costantini of Mater (Fiano Romano, Italy), was awarded for her artistic talent, by transforming her dishes into works of art, almost too nice to eat.



- **The Best Pizza Next Award** - Ito Yuichi of Crosta and Bianca Omakase (Makati, Philippines) is the young up-and-comer who has shown outstanding talent, and he is on the verge of great success in the pizza world.
- **The Best Pizza Pastry Award** - Jacopo Mercurio of 180Grammi Pizzeria Romana (Rome, Italy), won this award by presenting the best version of sweet pizza.
- **The Best Fried Pizza Award** - Isabella De Cham of Isabella De Cham Pizza Fritta (Naples, Italy) is reconfirmed, for the second consecutive year, as the queen of fried pizza, combining tradition and evolution.
- **The Best Pizza Experience Award** - Prize awarded to Tsubasa Tamaki of Pizza Studio Tamaki (Tokyo, Japan), as he has become a true landmark in the city. His pizzeria is now a must-visit destination for all pizza lovers, so much so that anyone visiting Tokyo cannot help but stop by his place for a unique gastronomic experience.
- **The Best Pizza Margherita Award** - Rafa Panatieri and Jorge Sastre of Sartoria Panatieri (Barcelona, Spain), in addition to rank second on the top 100 list, won this award by creating the most delicious Margherita pizza, despite the simplicity of its ingredients.
- **The Best Pizza Identity** - Cristian Santomauro of the pizzeria L'Ammaccata - Antica Pizza Cilentana (Casal Velino, Italy) is the winner of the new prize created by The Best Pizza, for his ability to interpret pizza in a deeply authentic way, conveying a unique and genuine message. The aim of this award is to honour those who, through their creation, carry on a tradition that enhances their territory and all its peculiarities.

Additionally, The Best Pizza awarded a special recognition: ****Excellence in Ethical and Inclusive Communication****. The television program “Pizza Girls” was celebrated for highlighting ethics and inclusivity, giving voice and visibility to talented female pizza makers, the stars of an innovative and inspiring culinary story. Carlo Fumo received the award as the creator and director of the show.

The Best Pizza 2024 event was an extraordinary occasion, filled with valuable insights and reflections for all participants. Thanks to the Pizza Talks and workshops, guests had the opportunity to explore relevant topics and share meaningful experiences. These moments of discussion stimulated new ideas, further enriching the participants' knowledge.

Antonio Ruotolo, the Director of The Best Pizza project, states: *“We are thrilled to have experienced an extraordinary event, full of emotions, in which Milan welcomed the best stars of the*



pizza world. Every year it is an ever-greater pleasure to organise an initiative of this calibre, which continues to grow and provide unique satisfaction. We would like to thank all the participants and professionals for helping to make this edition unforgettable. We are already looking forward to organising the next edition, with many new features that will leave everyone in awe. We are sure that the next event will be even more surprising and full of emotions!”

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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