



FRANCESCO MARTUCCI NAMED THE BEST PIZZA CHEF 2025 AS MILAN HOSTS A LANDMARK CELEBRATION OF GLOBAL PIZZA EXCELLENCE AND INNOVATION
The third edition of the world's most prestigious pizza awards crowns this year's finest pizzaiolos and celebrates the craft's global evolution.

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Milan, Italy – 25 June 2025: The third edition of The Best Pizza Awards culminated in a spectacular ceremony in Milan, marking a landmark moment for the global pizza community. Hosted at Spazio Antologico, East End Studios, this year's event welcomed over 500 international guests, including more than 300 of the world's leading pizzaiolos, journalists, and gastronomic innovators for an immersive celebration of pizza's tradition, creativity, and future.

With a mission to preserve the sacred art of pizza-making while fostering innovation, The Best Pizza Awards is regarded as the world's most credible authority in the field. An independent global voting panel of 512 experts from 60 countries ensures transparency and integrity, giving chefs, not sponsors, the final say.

CELEBRATING THE WORLD'S FINEST PIZZAIOLI

At the pinnacle of this year's rankings are three visionary chefs whose work continues to shape the future of pizza:

#1 Francesco Martucci – I Masanielli, Caserta, Italy

Famed for his mastery of dough and pioneering techniques, Martucci reimagines Casertan tradition through a contemporary lens, earning him the top honour of 2025.

#2 Franco Pepe – Pepe in Grani, Caiazzo, Italy



A pioneer of terroir-driven pizza, Franco Pepe's unwavering dedication to his region's ingredients and heritage earned him the title of The Best Pizza Chef from 2021 to 2024, securing his place among the world's elite once again.

#3 Gabriele Bonci – Pizzarium, Rome, Italy

Known as the "Michelangelo of pizza," Bonci's creative approach to Roman-style pizza has redefined the art of pizza al taglio worldwide.

SPECIAL AWARD WINNERS

The 2025 edition also spotlighted chefs who have excelled in specific areas of the craft:

- **The Best Fried Pizza:** Isabella De Cham, Isabella De Cham Pizza Fritta (Naples, Italy)
- **The Best Pizza NextGen:** Eloi Torrent, Gasparic (Can Blanc, Spain)
- **The Best Pastry Pizza:** Pier Daniele Seu, TAC/Seu Pizza Illuminati (Rome, Italy)
- **The Best Food Art Pizza:** Roberta Esposito, La Contrada (Aversa, Italy)
- **The Best Science Pizza:** Ciccio Vitiello, Cambia-menti (Caserta, Italy)
- **The Best Pizza Margherita:** Ciro Tutino, Bro. Ciro e Antonio Tutino (Naples, Italy)
- **The Best Pizza Experience:** Daniele Cason, The Pizza Bar on 38th (Tokyo, Japan)
- **The Best Pizza Identity:** Franco Pepe, Pepe in Grani (Caiazzo, Italy)
- **The Best Street Pizza:** Massimo Laveglia, L'Industrie (New York, USA)
- **The Best Pizza Icon:** Gabriele Bonci, Pizzarium (Rome, Italy)
- **The Best Pizza Social Media:** Javiera Contardo, DOU (Santiago de Chile, Chile)

For the complete list of The Best Pizza Awards 2025 winners and honourees, please visit thebestchefpizza.com

A GLOBAL GATHERING OF TALENT

This year's Top 100 list reflected pizza's remarkable reach, with chefs from more than 30 countries recognised for their contributions to the craft. From New York and Tokyo to Delhi and Copenhagen, the list highlights the diversity and dynamism of the global pizza community.

A LANDMARK EVENT IN MILAN

Held at Spazio Antologico, East End Studios, The Best Pizza Awards 2025 offered more than a ceremony. Guests experienced thought-provoking Pizza Talks, masterclasses led by Giuseppe Palmisano, Al Quentin's and Amalia Costantini, and collaborative dining events featuring leading pizzaiolos from Italy, New Zealand, and beyond.

Cristian Gadau, CEO of The Best Pizza Awards and The Best Chef Awards, said:

"This year's The Best Pizza Awards has captured the true spirit of pizza: timeless, yet constantly evolving; deeply rooted in tradition, yet always open to new ideas and innovations. Milan provided the perfect backdrop for this global celebration, a city that, like pizza itself, blends



history and modernity at every turn. To witness the passion, dedication, and artistry of so many talented pizzaiolos gathered together has been profoundly inspiring. I am immensely proud of what our community continues to achieve and how these awards give a platform to those shaping the future of pizza worldwide."

Francesco Martucci, winner of The Best Pizza Chef of the year 2025, said:

"I am deeply honoured and humbled by this recognition. For me, pizza is far more than just food. It is my passion, my craft, my life, and my way of expressing both tradition and creativity. It is a bridge between history and modernity, between simplicity and complexity, between the local and the universal. This award is not just for me, but for my incredible team, who share in the daily pursuit of excellence, and for everyone who believes in pushing the boundaries of what pizza can be while respecting its soul. I am grateful to be part of such a remarkable global community."

Antonio Rutolo, Director of The Best Pizza Awards, added:

"Our vision for The Best Pizza Awards is to continue building the world's leading platform for recognising and celebrating pizza's craft, culture, and innovation. We are passionate about supporting the next generation of pizzaiolos, championing sustainability in the industry, and providing a stage where both established masters and emerging talents can share their stories and inspire one another. This year marks a new chapter for us, as we work to create even more opportunities for dialogue, collaboration, and progress within this extraordinary global community. The journey is only just beginning."

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A TRANSPARENT AND CHEF-LED VOTING PROCESS

The Best Pizza Awards are driven by a commitment to credibility, fairness, and chef-first values. Its global voting panel, formed exclusively of professionals with proven experience in evaluating culinary excellence, ensures a fair and rigorous approach that reflects true merit. These standards mirror those of The Best Chef Awards, spotlighting pizzaiolos who balance authenticity with creativity and consistency with passion.

ABOUT THE BEST PIZZA AWARDS

The Best Pizza Awards were founded to honour the artistry, culture, and evolution of one of the world's most beloved dishes. By remaining completely independent from sponsorship-driven rankings, the platform safeguards the integrity of the profession, giving the stage to those who shape the craft from within.

Venue:

Spazio Antologico, East End Studios



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