



THE BEST PIZZA AWARDS 2026 RETURNS TO MILAN WITH A BOLDER, BIGGER, MORE DELICIOUS CELEBRATION OF GLOBAL PIZZA EXCELLENCE

The fourth edition brings new masterclasses, deeper industry conversations, and a blockbuster gala honouring the world's leading pizzaiolos.

Milan, Italy – 2 December 2025 – A global culinary hub, Milan takes centre stage once again as The Best Pizza Awards returns for its most ambitious and internationally resonant edition to date. Hosted on 24th June 2026 at the iconic Studio Novanta, East End Studios, the 2026 celebration is set to welcome more than 600 guests, including 500 pizza chefs, over 200 international journalists and leading figures from the global hospitality community.

Powered by The Best Chef Awards, The Best Pizza Awards has rapidly evolved into the world's independent based on meritocratic criteria pizza accreditation platform, committed to spotlighting authentic craftsmanship, bold innovation and the diverse voices shaping the future of pizza. Free from commercial influence and guided exclusively by a global panel of culinary experts, the platform continues to uphold the highest standards of integrity, transparency and excellence.

“The Best Pizza Awards has always been about more than ranking,” says Cristian Gadau, CEO of The Best Pizza Awards. “It is a movement built by pizza chefs, for pizza chefs, celebrating the heritage of pizza while driving it fearlessly into the future. This year, that spirit feels stronger than ever.”

A Growing Global Movement

Since its founding, The Best Pizza Awards has worked to break down barriers within the pizza world, championing pizzaiolos across regions, styles and traditions. What began as a virtual celebration in 2023 grew into a groundbreaking live event in 2024, followed by the largest edition to date in 2025, a year that generated more than 527 global articles, a reach of over 3.8 billion and an AVE of \$32.4 million.

In 2026, the platform expands even further, with strengthened international representation, new opportunities for emerging talent and a renewed focus on the artistry, science and identity of pizza as a global cultural symbol.

The 2026 Programme: What to Expect

This year's event brings together four core pillars that define the spirit of The Best Pizza Awards:

Pizza Show Masterclasses

Interactive masterclasses led by world-renowned pizza chefs offering rare access to signature techniques, regional traditions and cutting-edge culinary innovation.

Pizza Talks

Thought-provoking conversations uniting leading pizza chefs, journalists and pizza authorities to explore identity, craft, sustainability and the future of the industry.

The Best Pizza Awards Gala

The highlight of the evening, honouring the 2026 Top 100 and spotlighting excellence across the craft.

The Best Pizza Party

A vibrant late-night celebration where global pizza chefs cook side by side, creating an immersive and joyful end to the festival.

Across the city, guests can also expect expanded culinary activations and the involvement of prominent content creators, further establishing Milan as the epicentre of global pizza culture.

Special Awards – Milan 2026

This year's Special Awards honour the creativity, expertise and distinctiveness of the pizza world across ten categories:

- The Best Pizza NextGen Award
- The Best Pizza Margherita Award
- The Best Fried Pizza Award
- The Best Pastry Pizza Award
- The Best Street Pizza Award
- The Best Pizza Social Media Award
- The Best Pizza Experience Award
- The Best Pizza FoodArt Award
- The Best Pizza Identity Award
- The Best Pizza Icon Award
- The Best Pizza Legend Award

These awards celebrate both mastery and imagination, recognizing pizza chefs who push boundaries while staying true to the craft.

A Platform Built on Integrity

The Best Pizza Awards stand apart for their unwavering commitment to credibility. Its global voting panel is composed exclusively of professionals with proven expertise in evaluating culinary excellence, ensuring each accolade reflects genuine merit. This chef-first approach mirrors the standards of The Best Chef Awards, reinforcing the shared mission to elevate gastronomy as a cultural and creative force.

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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:

Studio Novanta East End Studios
Via Mecenate 88a, Milan
www.eastendstudios.it

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For more information on The Best Pizza Awards, please visit: www.thebestchefpizza.com

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