



LIVE FROM MILAN

Francesco Martucci Named The Best Pizza Chef 2026 by The Best Pizza Awards

From Naples to New York, Tokyo to Las Vegas — the world's most credible pizza ranking unveils its 2026 champions across a record-breaking night of Legacy & Future in Milan.

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Milan, Italy – 24 June 2026 - Milan once again took center stage as The Best Pizza Awards powered by Molini Pizzuti returned for its most ambitious edition to date. The 2026 celebration welcomed more than 500 guests, including 300 pizza chefs, 200 international journalists, and leading figures from the global hospitality community for a night dedicated to the legacy and future of pizza.

THE 2026 LEADING PLACES

The 2026 edition was crowned with the announcement of the leading three places — a moment of recognition that reflects the depth, diversity, and excellence of the global pizza scene today.

1ST PLACE: Francesco Martucci, I Masanielli, Caserta, Italy

2ND PLACE: Roberto Davanzo, Bob Alchimia a Spicchi, Montepaone, Italy

3RD PLACE: Francesco Capece - Confine - Milan - Italy

Accepting the title of The Best Pizza Chef 2026, the winner reflected on the recognition:

“To be named The Best Pizza Chef for a second consecutive year is not a victory lap — it's a reminder that there is still work to do. Pizza is not built by one person. It is built by generations who shaped this craft before us, and by the people who stand beside me every day, sharing the same vision, the same sacrifices, and the same obsession with improvement. Awards celebrate a moment. What matters is what happens the day after. Receiving this recognition again means carrying an even greater responsibility: to challenge ourselves, to break our own limits, to respect tradition without becoming

prisoners of it, and to keep pushing pizza culture forward with humility, courage and purpose." —
Francesco Martucci, The Best Pizza Chef 2026

SPECIAL AWARDS – MILAN 2026

Beyond the leading three places, this year's Special Awards honoured the creativity, expertise and distinctiveness of pizza chefs across eleven categories — recognising those who push boundaries while staying true to the craft.

The Best Pizza NextGen Award

Luca Fabozzi - Licoli - Antwerp - Belgium

The Best Pizza Margherita Award

Francesco Granata - Napul'è Italian Comfort Food - Vari - Greece

The Best Fried Pizza Award

Enzo, Salvatore & Cristiano Piccirillo - La Masardona - Naples - Italy

The Best Pastry Pizza Award • Powered by Esposito Forni

Francesco Pompetti - Impastatori Pompetti - Roseto degli Abruzzi - Italy

The Best Street Pizza Award

Floriana Pastore - Signora Pizza - Las Vegas - USA

The Best Pizza Social Media Award • Powered by ePackPro

Jorge Sastre & Rafa Panatieri - Sartoria Panatieri - Barcelona - Spain

The Best Pizza Experience Award • Powered by SORI

Francesco Capece - Confine - Milan - Italy

The Best Pizza FoodArt Award • Powered by Recoaro

Amalia Costantini - Mater - Fiano Romano - Italy

The Best Pizza Identity Award

Yuki Motokura - Pizza Marumo - Tokyo - Japan

The Best Pizza Icon Award • Powered by NOLANO

Anthony Mangieri - Una Pizza Napoletana - New York - USA

The Best Pizza Legend Award

Franco Pepe - Pepe in Grani - Caiazzo - Italy

100 WAS NEVER ENOUGH - ONES TO FOLLOW

Alongside the Top 100, The Best Pizza Awards introduced Ones to Follow, a selection of fifty pizza chefs whose work merits recognition beyond the main ranking. The list is not ordered and carries no hierarchy, with each name presented as equally deserving. It gathers emerging talents from across the global scene — the chefs to watch and to discover — whose creativity and craft are helping shape the direction of contemporary pizza. Through the selection, the platform aims to direct the attention of the international pizza community toward the names defining the category's next chapter.

Together, the Top 100 and the Ones to Follow represent 150 pizza chefs spanning 39 countries across five continents. The full list is [HERE](#)

“The Best Pizza Awards has always been about more than ranking. It is a movement built by pizza chefs, for pizza chefs — honoring the heritage of pizza while driving it fearlessly into the future. Tonight, we celebrated both the legacy of those who shaped this craft and the future of those who will redefine it.” — Cristian Gadau, CEO of The Best Pizza Awards.

—ENDS—

ABOUT THE BEST PIZZA AWARDS

The Best Pizza Awards were founded to honor 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.

The platform has rapidly evolved into the world's most credible and meritocratic pizza accreditation program. Since its founding, it has worked to break down barriers within the pizza world, championing pizza chefs across regions, styles and traditions — from a virtual celebration in 2023 to a groundbreaking live event in 2024, the record-breaking edition of 2025, and now the most ambitious chapter yet in 2026, built around the theme of Legacy & Future.

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 pizza chefs who balance authenticity with creativity, and consistency with passion.

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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