



THE BEST PIZZA AWARDS 2025 SET TO TAKE PLACE IN MILAN

The Best Pizza Awards Returns For Its Third Edition

Milan, Italy – 11 March 2025 - The global culinary spotlight turns to Milan on 25th June 2025, as *The Best Pizza Awards* returns for its third edition. This highly anticipated event will gather approximately 500 attendees, including over 300 of the world's top pizza chefs and leading journalists.

With a mission to uphold the sacred art of pizza-making, *The Best Pizza Awards* continues to solidify its position as the most credible authority in the pizza world. The event's unique global voting panel, composed of 512 experts from 60 countries with proven experience in evaluating culinary excellence, ensures that the awards celebrate true craftsmanship, heritage, and innovation.

Its goal is to create a fair, efficient, and transparent selection process that engages all participants equally. By refining its voting standards, the awards aim to elevate the decision-making process while maintaining credibility. These standards, based on years of experience, mirror the rigorous methodology applied in The Best Chef Awards, ensuring that each vote casts a spotlight on the finest examples of pizza artistry.

KEY HIGHLIGHTS

- **Theme of 2025: Beyond Culture & Origin** – A celebration of pizza's rich history and evolving techniques.
- **Two New Special Awards** – (1) Honouring outstanding social media campaigns and (2) the best grab-and-go pizza.
- **Pizza Talks** – A dedicated forum featuring thought leaders in the global pizza industry (*speakers and topics to be announced separately*).
- **Collaborative Dining Experiences** – Bringing together renowned global and Italian chefs for an exclusive gastronomic journey.
- **Specialised Workshops** – Offering in-depth insights into traditional and modern pizza-making techniques.

What Makes The Best Pizza Awards Unique?

The Best Pizza Awards is dedicated to preserving the integrity of pizza accreditation. Always remaining independent, eliminates biases and fosters a pure, transparent voting process that reflects the true artistry and skill of pizza chefs worldwide.

The ethos of the awards is built on the reputation of The Best Chef Awards, with a pure focus on chefs, industry, and the origin of the sacred art of pizza. It conducts a global search for the finest pizzaiolos from New York to Dubai, ensuring no limits to regions or countries, celebrating diversity and excellence in pizza-making across the globe.

Industry Leaders Weigh In

Cristian Gadau, CEO of The Best Pizza Awards & The Best Chef Awards

“At The Best Pizza Awards, we are not just celebrating the timeless craft of pizza-making. We are actively participating in the evolution of this culinary tradition. This commitment allows us to honour the genuine skill and innovation of pizzaiolos from around the globe, ensuring the integrity of our accolade remains unchallenged.”

Franco Pepe, internationally acclaimed pizzaiolo and owner of Pepe In Grani, featured in Netflix’s Chef’s Table, winner of The Best Pizza Awards 2021-2024

The Best Pizza Awards not only recognises the finest in pizza-making but also creates a vital platform that supports and elevates the entire pizza community. This platform stands out for its credibility, truly celebrating those who dedicate themselves to perfecting this beloved culinary craft. It's an honour to be part of a movement that fosters such respect and admiration for pizzaiolos worldwide.

-ENDS-

About The Best Pizza

Powered by *The Best Chef Awards*, *The Best Pizza Awards* is the only accreditation platform that remains purely aligned with culinary standards, independent of business influence. The initiative aims to eliminate barriers in the pizza world, fostering an environment where authentic craftsmanship and diverse perspectives shape the future of the industry.

For more information, visit: <https://thebestchefawards.com/the-best-pizza/>

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