



<https://wanderingwheatleys.com/where-to-find-the-best-neapolitan-pizza-in-naples/>

WANDERING WHEATLEYS
Giornale Online

WHERE TO FIND THE BEST NEAPOLITAN PIZZA IN NAPLES – AN INSIDER'S GUIDE

The birthplace of pizza, [Naples](#) makes this iconic and internationally-loved dish in a way unlike anywhere else. Authentic Neapolitan pizza in Naples is humbly topped with just tomatoes, mozzarella, and basil – but when the base is so good, that's really all you need. Pizza in Naples is beautifully thin with a huge, puffy crust that's filled with air and decorated with smoky, delicious black speckles.

3. 50 KALÒ



If you're searching for the best Naples pizza, [50 Kalò](#) is a multi-award-winning pizzeria that's listed in the Michelin Guide as being one of the best pizzerias in the world. This unassuming spot is run by [Ciro Salvo](#), the third generation of pizza makers in his family. It's the crust that sets 50 Kalò apart from the rest. It's made using a higher-than-usual hydration, which makes it really easy to digest. If you've ever felt bloated and uncomfortable after eating pizza (and not just because you ate way too much!), you won't experience that at all here.

The Cacio e Pepe a Modo Mio is my absolute favorite. It comes with a white base topped with rich buffalo mozzarella cheese, pecorino cheese, black pepper, and extra virgin olive oil. The ingredients are super simple, but their high quality means the whole thing tastes superb.