

Shanghai's best pizzas

Time Out counts down the tastiest pizzas that the city has to offer. Find the top 20 and all address details at www.timeoutshanghai.com/pizza

12 Alexander Pizza's Quattro Formaggi **88RMB**

Since our philosophy around how good a pizza is normally depends on the amount of cheese involved, there's no sense in not including Alexander Pizza's fabulous quattro formaggi pizza. Made on a perfect Italian base that is neither too crispy nor too soft, this 12-inch wonder is topped with mozzarella, gorgonzola, brie and parmesan. We recommend choosing the tomato base and indulging your cheese cravings in a big way; it's not too greasy, and it doesn't do that annoying thing where half the cheese gets left behind when you pull away a slice. The pizza kitchen has been doing its thing for many years, but is now only available for delivery, meaning there's nothing to judge about the restaurant offering as it no longer exists. Should you turn up without being aware of this fact, however, the friendly staff will set up a table in the kitchen itself for you (at least, they did for us) meaning you can settle in for a good chat as your pizza dough gets rolled by hand in front of your eyes.

11 Gemma's Serafina **98RMB**

The large open windows facing out onto Donghu Lu make Gemma one of our favourite places to eat in and hang out, oh, and the simple and consistently tasty pizza is a pretty big plus. The Serafina manages to perfectly balance rich toppings including mushrooms, stracciatella and prosciutto cotto on a sweet tomato base with a satisfying spread of stretchy buffalo mozzarella. The toppings are sparse compared to some others on this list, but that allows the quality ingredients to truly shine.


10 The Kitchen Salvatore Cuomo's Diavola **148RMB**

A long term *Time Out* favourite, the pizzas at Lujiazui's The Kitchen Salvatore Cuomo once helped Cuomo triumph at the world pizza championships in Naples. Cooked in a wood-fired oven, this spicy classic features a perfectly chewy base that bubbles up around the crust to pen in a gloriously authentic Italian tomato sauce that's topped off with discs of fresh mozzarella, a scattering of fiery sausage slices and a handful of basil leaves. Come at lunch time and you can get it with a starter, dessert and drink for 166RMB – great value for food of this quality.

9 Atto Primo's Fiorentino Calzone 128RMB

This is hands down one of the best calzones in Shanghai. It's hearty, cheesy and downright delicious. From the outside, it looks like perfection, with an evenly charred exterior and a uniform folded crust along one side. Cutting into the calzone reveals a wonderfully gooey mix of spinach, mozzarella, parmesan cheese and porchetta that oozes onto the plate like lava from a volcano. It's a joy up until the last bite; that is if you manage to finish the generous serving. An impressive offering from the Yum! Brand's new Italian eatery at Five on The Bund.





8 Porcellino's Prosciutto di Parma **118RMB**

Hidden in a leafy yard right across from Jiangsu Lu metro station, Eduard Vargas' Italian restaurant Porcellino Salumeria Italiana offers a range of eight different artisanal pizzas, our favourite of which is the prosciutto di parma with rocket, tomato sauce and mozzarella. A slightly charred dough is spread with the perfect amount of tomato sauce, thinly sliced prosciutto, and fresh melted mozzarella. Topping it all off is a drizzle of extra virgin olive oil and leafy greens. The saltiness from the prosciutto, stretchiness of the mozzarella, freshness of the rocket and crispiness of the base all combine to create a delicious classic.

7 Bella Napoli's Capricciosa **95RMB**

There's something about the capricciosa at Bella Napoli. It might be the bright red tomato sauce, the base that goes slightly soggy if it's not eaten quickly enough, or maybe it's the plentiful addition of toppings. Sometimes, when it comes to pizza, it just tastes right. Bella Napoli's rendition of this classic has a hint of sweetness in the sauce, juicy olives and fresh basil. While not the most sophisticated of the pizzas on our list, it's one of the most satisfying – especially when enjoyed in the pleasant courtyard of their Changle Lu branch.

6 Nene's Ham and Mushroom **148RMB**

Over the past three years on Yongtu Lu, owner Santo Greco has created a charmingly friendly trattoria serving a great range of authentic Italian fare. It can be hard to look past the Lazio-style pizzas however, with their thin, nicely crispy 13-inch crusts and tasty toppings. You can barely go wrong with Nene's pizza menu, but our favourite remains the classic combination of chopped ham and mushroom, a deeply flavourful topping that blends with a rich tomato sauce and a layer of mozzarella cheese to delicious effect.




5 La Strada's Quattro Stagioni **108RMB**

Craig Willis' La Strada brand – also found at his Henkes and Bang restaurants – has long been one of our go-tos for quality pizza. The prosciutto crudo of the quattro stagioni is buttery and rich, and offset perfectly by a generous spread of artichokes, olives and roasted peppers. The mushrooms add even more texture to the juicy mix. Top it all off with a coating of cheese that arrives melted and bubbling from the oven and you've got a mouthwatering pizza that bursts with flavour.



4 Mammamia!'s Capricciosa **88RMB**

Following a stint at Lujiazui's Super Brand Mall, Enzo Carbone – former student of Salvatore Cuomo (see page 9) and the man behind Capo – has brought his Mammamia! pizzeria to Húaihai Zhong Lu, offering great value, delicious pizzas. The capricciosa nails both style and substance: Wonderfully charred edges give the yeasty dough a hint of smokiness that melds perfectly with a tangy tomato sauce. The ham is plentiful and the lightly blackened artichoke adds a nice buttery flavour. It's also strewn with exceptionally good olives – if you're sharing, you might find yourselves embroiled in a battle for them.



3 Scarpetta's Vongole 148RMB

Highlighted by a red box on this comfortable Mengzi Lu eatery's menu, it's clear that John Liu and his Scarpetta team believe the vongole to be something special. They're not wrong. With a mix of razor clams, Manila clams (both without the shells) and pancetta atop a bechamel of garlic white wine and lemon that's pierced with the flavour of chopped parsley and a wonderfully doughy base, it's an unusual option not found on many menus, but makes our list on merit, not merely for being different. Simply a must-try.



2 D.O.C.'s Fontina 145RMB

The Fontina pizza at popular Dongping Lu restaurant D.O.C. Gastronomia Italiana is one of the finest we've tasted, anywhere, ever. On first glance at the menu, the list of ingredients might sound a little odd, but don't be put off. The pizza is topped with gorgonzola dolce, soft fontina (DOP), mozzarella, zucchini flowers, pear, and lemon and truffled honey. Pear on a pizza might sound more like a tongue twister than a culinary success, but it works. The key to this pizza is all about the superior quality of the cheeses, which wrap around the pear topping and arrive at your table light and melted without being overly greasy. Yes, the service here can be somewhat snobby, and yes, some things are ludicrously overpriced (you'll need to firmly ask for table water to avoid having to drop 70RMB on a bottle, for example). But if you can ignore all of that, then treat your tastebuds to the joy of pear and pizza in perfect harmony – you won't regret it.

1 Mercato's Wild Mushroom, Three Cheeses and Farm Egg

148RMB

We love everything about Jean-George Vongerichten's Three on the Bund Italian restaurant Mercato – the lighting, the tables, the service – but one of the key factors that keeps us coming back for more is the pizza. With a wood-fired Italian brick oven that glows bright red during service, the pizza arrives at your table after a mere three minute stop over by the flames, slightly charred and perfectly cooked. The wild mushroom, three cheeses and farmhouse egg offering is our favourite thanks to the juicy mélange of fungi,

the gooeyness from the liberal addition of parmesan, mozzarella and fontina cheese and the runny egg that spreads evenly over each slice, making up for a lack of tomato sauce. With a crispy-edged, thick dough beneath it all, it's a phenomenally tasty pizza. For a slight twist, we also recommend the black truffle, three cheese and farm egg pizza (198RMB), which again foregoes traditional tomato sauce in favour of an earthy truffle paste, with deliciously moreish results.



Have your say on the top 20 pizzas in Shanghai at
www.timeoutshanghai.com/pizza