

"Best Pizza in San Francisco"

Created by: Cityseeker

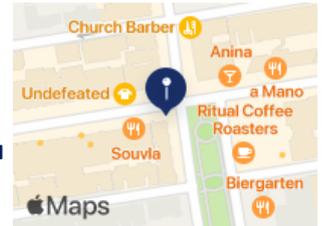
📍 9 Locations Bookmarked



Patxi's Chicago Pizza

"Pizza Pie Heaven"

Patxi's (pronounced "Pah-cheese") is for those who love good old deep dish pizzas with gooey cheese, and a variety of toppings. Bill Freeman and Patxi Azpiroz have been serving up yummy pies since 2004 at this casual and stylish joint. Choose from a list of specialty- and stuffed Chicago-style pizzas topped with a special homemade tomato sauce. You can even create your own pizzas or opt for a crunchy salad. Wash your meal down with a cool beer or some smooth wine!



📞 +1 415 558 9991

🌐 www.patxispizza.com/

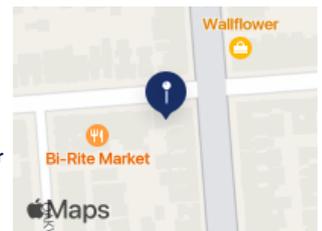
📍 511 Hayes Street, San Francisco CA



Pizzeria Delfina

"Pizzas and More"

Pizzeria Delfina is a small restaurant, and serves some of the best pizzas in town. Gorge on the different varieties and also choose a topping of your liking. Besides pizzas, the menu offers pastas, antipasti and salads. If you are in the mood for some wine, try one of the 25 Italian wines that this place stocks.



📞 +1 415 437 6800

🌐 www.pizzeriadelfina.com/location/mission-district/ ✉ delfina@delfinasf.com

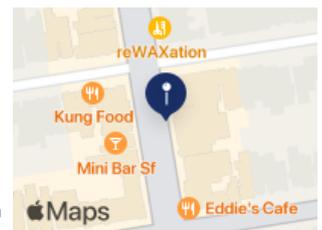
📍 3611 18th Street, San Francisco CA



Little Star Pizza

"Tastebud-Pleasing Five-Star Pies"

Got a craving for some authentic deep dish pizza? This hip, fresh joint has food of tantalizing tastes to satisfy even the most jaded pizza enthusiast. Try the Mediterranean chicken pizza, or try the vegetarian pizza, which will have you converted in no time. Little Star also offers thin crusts, which are, honestly, just as good as the incredibly taste-infused deep dishes for which they are famous. With minimalist decor and a blaring jukebox to boot, Little Star will have you hooked.



📷 by The Pizza Review

📞 +1 415 441 1118

🌐 www.littlestarpizza.com

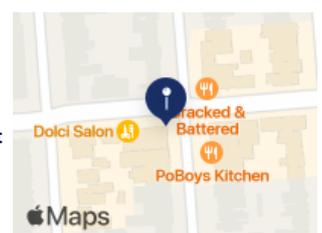
📍 846 Divisadero Street, San Francisco CA



Goat Hill Pizza

"Sourdough Crust"

Check out the local flavor, both the pizza and the art and memorabilia that hangs on the walls of Goat Hill Pizza, including historic neighborhood memorabilia. You will learn that Portrero Hill used to be called Goat Hill, hence the restaurant's name. The clientele keep coming back for the sourdough crust pizza and the relaxing ambiance. Pizzas are made with a thin sourdough crust that is 100 percent San Francisco. Non-dairy cheese is available on request.



📞 +1 415 641 1440

🌐 www.goathillpizza.com/locations/portrero-hill/

📍 300 Connecticut Street, San Francisco CA

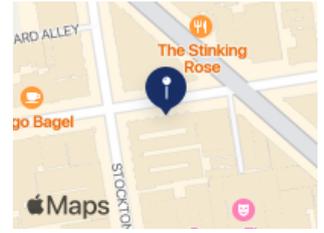


by TNVWBOY ©

Capo's

"The Don Would've Loved It"

For his second venture in San Francisco, chef and restaurateur Tony Gemignani re-visits the 1920s prohibition era and comes out with a themed eatery with exposed red bricks, beautiful mahogany bar and red leather booths as its decor. So much is its association with that era, that the name itself is borrowed from the era's most notorious mafia families. However, just like any great restaurant in the making, the center-piece here is the food, which comprises Chicago-style pizzas that are served in deep dish, stuffed, cracker-crust, and cast-iron deep dish style. The restaurant's most prized dish is the Quattro Forni, prepared so extensively, that the chef swears to serve it only 20 times a day. Complementing your meal is the excellent selection of close to 100 whiskeys. So be it with your date, or a group of friends, Capo's is an ideal dining retreat for all.



+1 415 986 8998 (Reservations)

www.sfcapos.com/

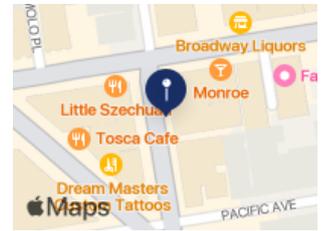
641 Vallejo Street, San Francisco CA



Tommaso's

"Oldest Pizzeria in the West"

Tommaso's Restaurant is said to be the oldest pizza restaurant on the West Coast. This North Beach icon has been serving critically acclaimed pies since the 30s. It serves a variety of styles and cooks the pies the old-fashioned way in a wood-burning fire. The atmosphere is also somewhat old-fashioned, but in a cozy and welcoming way. Unique pizza combinations include meatballs, seafood topped with scallops, baby clams and prawns, and a calzone-like turnover style with sausage and mushrooms. Also on the menu are antipasto, seafood, veal and traditional pasta dishes such as spaghetti in marinara sauce and cheese ravioli in pesto.



+1 415 398 9696

www.tommasos.com/

1042 Kearny Street, between Broadway & Pacific Street, San Francisco CA

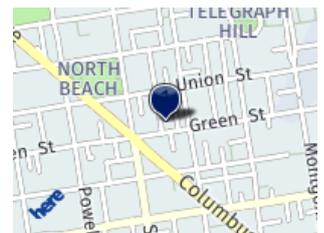


by Riedelmeier ©

Golden Boy Pizza

"North Beach Favorite"

Golden Boy Pizza features a few tables, a counter and pizza, and this is all you will find here. Italian-speaking locals mix with people from all over who come here for slices or whole pies made with focaccia dough, thick and dripping with olive oil that makes a napkin required with every bite. The toppings are piled just as thick and are similarly, no frills. No goat cheese here, but you will find the classics such as pepperoni, mushrooms and even pesto!



+1 415 982 9738

www.goldenboypizza.com/

542 Green Street, Between Bannam Place and Jasper Place, San Francisco CA



by bnilsen ©

Tony's Pizza Napoletana

"Sensational Pizzas"

It may look like a casual pizzeria, but appearances are deceptive. There is nothing ordinary about Tony's Pizza Napoletana. This pizza place is the brainchild of acclaimed pizzaiolo Tony Gemignani, winner of several World Pizza Championships. With customized brick ovens and ingredients imported from Napoli, they are serious about making memorable pizzas. These include the Margherita, Sausage and Stout and Picante. These delicious pies come in three styles, Italian, American and Sicilian. They also make great Italian specialties. Complement your meal with some wine or a cocktail from their bar. You can purchase their delicious chili olive oil in the restaurant. The food, service and atmosphere are well



worth every dime you spend. They have many vegetarian options in that any pizza without meat is vegetarian. A few vegan and gluten-free options are available. This place rustles up probably the most lip-smacking, decadent pizzas in San Francisco.

+1 415 835 9888

tonypizzanapoletana.com

info@tonypizzanapoletana.com

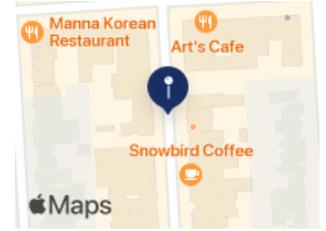
1570 Stockton Street, San Francisco CA



Arizmendi Bakery

"Breads, Pastry, Pizzas & More"

This Inner Sunset neighborhood co-op, affiliated with Berkeley's Cheese Board, just may ruin you for any other bakery. They bake a wide range of breads, with a whole list of specials every day. They turn out specialty scones and muffins all baked with tender loving care. Kids love the crispy and cheesy bread sticks. If it's more than just a snack you're looking for, join the throngs filing in from the far reaches of the city for a slice or four of Arizmendi's famous pizza. They top each one with a different combination of the freshest of locally raised veggies and the creamiest of specialty cheeses every day. Have a good meal!



+1 415 566 3117

www.arizmendibakery.com

info@arizmendibakery.com

1331 9th Avenue, San Francisco CA

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