



FYOU COME TO ROME and don't try the pizza, can you really say you've been to Rome at all?

Pizza may not have originated in Rome — versions of flatbread with toppings date at least as far back as 6th century BCE Persia — but a true Roman pizza is a thing of epic, historic deliciousness.

You'll find pizza all over Rome, from quick takeaway counters and groceries to sit-down pizzerias and the ubiquitous "tourist menu" trattorias — the latter of which we avoid like Covid. You'll see Romans eating pizza a taglio (pizza by the slice, usually rectangular, folded, and wrapped in paper) as they walk down the street or commute on public transport. You'll see families and groups of friends out to dinner for pizza, as it's always a casual, inexpensive meal.

And you'll soon learn that you, too, can eat an entire Roman pizza. With their crispy, thin crust and delicious toppings, it's remarkably easy to eat the whole thing — or nearly all of it, at least!

Before you set out in search of a pizza that will make you swoon, here are a few things to know:

- Pizza a taglio (pizza by the slice) is usually a daytime snack or quick lunch. You'll see it sold all over, but look for places where the pizza looks like it's been cooked recently, rather than sitting for hours. Just indicate with your hands how big of a rectangular slice you want.
- Whole pizzas are typically eaten at dinner, when pizzerias fire up their wood-burning ovens (as often gas or electric now, but the tradition still holds).
- Authentic Roman pizzas are handtossed, so they have an irregular, roundish shape and may be slightly burnt along the crusts.
- Everyone orders their own pizza. You can share slices
 with your tablemates, but splitting a pizza is
 typically not done.
- Save the map link at the end of this guide directly to your phone, so you'll have these pizza picks for your next trip to Rome!

