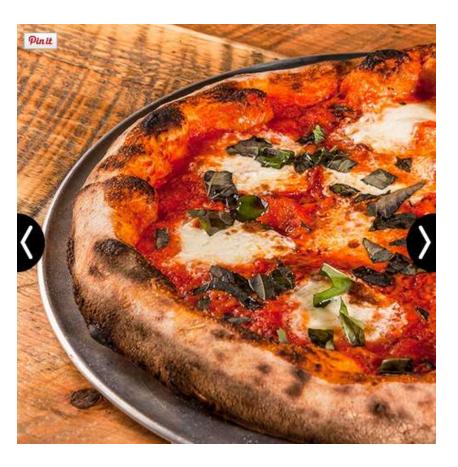
FOOD&WINE

SLIDESHOW

Best Pizza Places in the U.S.

Top chefs and legendary bakers are among the new breed of pizzaiolo who are just as fanatical about the temperature of their ovens as they are about the provenance of their ingredients. Here, F&W names the best places for pizza around the country from these new guard spots—including a Bay Area pizzeria that uses locally-milled flour—to century old East Coast institutions. CLOSE



TRAVEL

Somerville, MA: A4 Pizza

At Best New Chef 2000 Michael Leviton's A4, the food menus are simply and clearly delineated into two categories: Pizza and Not Pizza. The stellar wood-fired pies of the former come with addictively charred, blistered sourdough crusts made with a 12-year-old starter.

