

Pizza in the United States

Many regional variations of [pizza](#) in the United States have been developed, many bearing only a casual resemblance to the Italian original. Pizza became most popular in America after soldiers stationed in [Italy](#) returned from [World War II](#).^[2] During the latter half of the 20th century, pizza became an iconic dish of considerable popularity in the United States. The American slang term *za* can also refer to pizza.^[3] The thickness of the crust depends on what the consumer prefers; both thick and thin crust are popular. Often, foods such as [barbecued chicken](#) and [bacon cheeseburgers](#) are used to create new types of pizza.

Pizza is a popular [fast food](#) item. The United States pizza restaurant industry is worth \$37 billion,^[4] and has an organized industry association.^[5] Pizza is normally eaten hot (typically at [lunch](#) or [dinner](#)), but is sometimes eaten as cold [leftovers](#), even for breakfast.

Ingredients

American pizza often has [vegetable oil](#) or [shortening](#) mixed into the dough; this is not as common in Italian recipes (for example, the pizza dough recipe in the influential Italian cookbook *[Il cucchiaino d'argento](#)* does not use oil). This can range

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Pizza varieties[show]

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from a small amount in relatively lean doughs, such as [New York style](#), to a very large amount in some recipes for [Chicago-style](#) deep-dish dough. In addition, American pizza (at least thin-crust) is often made with a very high-[gluten](#) flour (often 13–14% protein content) of the type also used to make [bagels](#); this type of flour allows the dough to be stretched rather thinly without tearing, similar to [strudel](#) or [phyllo](#).

In some pizza recipes, the tomato sauce is omitted (termed "white pizza"), or replaced with another sauce (usually [garlic butter](#), but sauces can also be made with [spinach](#) or [onions](#)).

Popular cheeses commonly used by U.S. pizzerias^[6]	
Mozzarella	Used by 9 out of 10 pizzerias, usually a low-moisture variety. Less often it is mixed with other cheeses.
Provolone	Second most popular cheese after mozzarella. Some U.S. pizzerias mix it with low-moisture mozzarella, while a few are said to use only provolone.
Cheddar	Third in pizza-cheese popularity, and usually mixed with low-moisture mozzarella to preserve chewiness.
Parmesan	Parmesan, is a hard, aged cheese, available in a variety of moistures. U.S. pizzerias generally use generic imitation parmesan, not PDO

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- [St. Louis-style pizza](#)
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Cooking variations[show]

.(generic)	Parmigiano-Reggiano . Parmesan is often pre-processed and sold in dehydrated, granular form. It generally has a sharp flavor.
Romano (generic)	Romano is another hard, aged cheese commonly used on pizza. The Italian Pecorino Romano is made from sheep milk ; the commonly used U.S.-made imitations are made from cows' milk, with an enzyme added to simulate the sharper flavors of the original.
Ricotta	Ricotta is used on white pizzas and inside calzones . On white pizza, it may be used instead of tomato sauce. It is often covered with another cheese that melts better during baking and which holds the ricotta in place during consumption.

Variations

- **Bar pizza**, also known as tavern pizza, is distinguished by a thin crust, almost cracker-like, and is cooked, or at least partly cooked, in a shallow pan for an oily crust. Cheese covers the entire pizza, including the crust, leaving a crispy edge where the cheese meets the pan or oven surface. Bar pizzas are usually served in a bar or pub and are usually small in size (around 10" in diameter). This style of pizza is popular in the Boston area, particularly the south shore, other parts of the northeast, and the

- [Coal-fired pizza](#)
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Pizza tools[show]

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- [Goodfella's](#)
- [Grandiosa](#)
- [Home Run Inn](#)
- [Dr. Oetker](#)
- [Palermo's Pizza](#)
- [Pizza Pops](#)

Chicago area.^[7]

- **[California-style pizza](#)** is distinguished by the use of non-traditional ingredients, especially varieties of fresh produce. Some typical California-style toppings include [Thai](#)-inspired [chicken](#) pizza with [peanut sauce](#), bean sprouts, and shaved carrots, [taco](#) pizzas, and pizzas with chicken and [barbecue sauce](#) as toppings.
- **[Chicago-style pizza](#)** is distinguished by a thick moist crust formed up the sides of a deep-dish pan and sauce as the last ingredient, added atop the cheese and toppings. *Stuffed* versions have two layers of crust with the sauce on top.^{[8][9][10]}
- **[Detroit-style pizza](#)** is a square pizza similar to Sicilian-style pizza that has a thick deep-dish crisp crust and toppings such as pepperoni and olives, and is served with the marinara sauce on top. The square shape is the result of an early tradition of using metal trays originally meant to hold small parts in factories.
- **[Grandma pizza](#)** is a thin, square pizza, typically with cheese and tomatoes. It is reminiscent of pizzas cooked at home by Italian housewives without a pizza oven, and was popularized on Long Island.^[11]

- [Richelieu Foods](#)
- [Schwan's Company](#)
- [Tombstone \(pizza\)](#)
- [Totino's](#)

Related articles[show]

- [Jumbo slice](#)
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- [Pizza party](#)
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Similar dishes[show]

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- [Garlic fingers](#)
- [Khachapuri](#)
- [Lahmacun](#)

- **[Greek pizza](#)** is a variation popular in [New England](#); its name comes from it being typical of the style of pizzerias owned by Greek immigrants. It has a thicker, chewier crust and is baked in a pan in the pizza oven, instead of directly on the bricks. Plain [olive oil](#) is a common part of the topping, as well as being liberally used to grease the pans and crisp the crust. A significantly different variation in other parts of the country includes using [feta cheese](#), [Kalamata](#) olives, and Greek herbs such as [oregano](#).
- **[New Haven-style pizza](#)**, also known as apizza (pronounced as "ah-beetz" in the local dialect), is popular in [Connecticut](#). It has a thin crust that varies between chewy and tender, depending on the particular establishment. Apizza has a very dark, "scorched" crisp crust that offers a distinctive bitter flavor, which can be offset by the sweetness of tomatoes or other toppings. A "plain" pizza has tomato sauce and no cheese besides grated Romano cheese; mozzarella cheese is considered a topping.^[12] New Haven-style pizza is traditionally cooked in [coal-fired](#) brick ovens.^[13]
- **[New York-style pizza](#)** is a style originally developed in [New York City](#) by immigrants from Naples, Italy, where pizza was created.^[14] It is often sold in generously sized, thin, and flexible slices. It is traditionally hand-tossed, moderately topped with southern Italian-style [Marinara sauce](#), and liberally covered with cheese essentially amounting to a much larger version of the Neapolitan style. The slices are sometimes eaten folded in half, as its size and flexibility may otherwise make it unwieldy to eat by hand. This style of pizza

- [Manakish](#)
- [Panzerotti](#)
- [Paratha](#)
- [Pastrmajlija](#)
- [Pissaladière](#)
- [Pizza puff](#)
- [Pizza rolls](#)
- [Quesadilla](#)
- [Sardenara](#)
- [Sausage bread](#)
- [Scaccia](#)
- [Sfiha](#)
- [Stromboli](#)
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tends to dominate the Northeastern states and is particularly popular in New York, [New Jersey](#), and [Connecticut](#). [Jumbo slices](#) are particularly popular in [Washington, D.C.](#).

- **Old Forge-style pizza** is a variety of pizza from [Old Forge, Lackawanna County, Pennsylvania](#). It is square-shaped and typically has a thick crust. The sauce often has onions in it and is sometimes a bit sweetened. It also often has unorthodox cheese mixes including cheeses such as American and Cheddar.^[15]
- **Quad City-style pizza** originates from the [Quad Cities](#) and is a thin crusted dough that incorporates a “spice mix” that is heavy on [malt](#), which lends a toasted, nutty flavor. The smooth, thin sauce contains both red chili flakes and ground cayenne, and is more spicy than sweet. The sausage is a thick blanket of lean, fennel-flecked Italian sausage that is ground twice and spread from edge to edge.
- **Sicilian pizza** in the United States is typically a square pie with a thick crust.^{[16][17]} It is derived from *Sfinciuni*, a thick crust variety from Sicily, and was introduced in the US by early Sicilian immigrants. Sicilian-style pizza is popular in Italian-American enclaves in the Northeast, Metro Detroit, and Portland, Oregon.^[17]
- **St. Louis-style pizza** is a variant of thin-crust pizza popular around [St. Louis](#) and [southern Illinois](#) notable for its use of distinctive [Provel](#) cheese instead of (or, rarely, in addition to) mozzarella. Its crust is thin enough to become very crunchy in the oven, sometimes being compared to a cracker, and toppings are usually sliced instead of diced. Even though round, St. Louis-style pies are always cut into small squares.
- **Tomato pie**, in several areas around the Northeast, especially [Philadelphia](#) and [Utica, New York](#), refers to a square-cut thick-crust pizza topped with chunky tomato sauce and sprinkled with pecorino romano cheese, very similar to Sicilian *sfinciuni*.
- **Trenton tomato pie**^{[18][19]} or **New Jersey tomato pie**^[20] is a type of circular thin-crust pizza named after [Trenton, New Jersey](#).^{[21][22]}^[23] In this style of pizza, the mozzarella and toppings are placed on the crust first, with tomato sauce on top.^[19] Joe's Tomato Pie (now

defunct), which opened in 1910, was the first restaurant to serve Trenton-style tomato pie. [Papa's Tomato Pies](#), whose proprietor learned the trade at Joe's, was opened two years later in 1912.^[24] The Trenton region is home to the two oldest New Jersey tomato pie restaurants in the United States, Papa's and [De Lorenzo's](#).^[21]

- **Upside-down pizza**, made with tomato sauce on top of the cheese.^{[25][26]} Putting the cheese on the bottom prevents the tomato sauce from making the crust soggy.^[27]

See also

- [History of pizza](#)
- [Italian-American cuisine](#)

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Pizza in the United States

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List of pizza varieties by country		