

FREE GUIDE

THE PIZZA OG PIZZA GUIDE



PIZZA OG

COAL-FIRED PIZZA

ATLAS OF AUTHENTIC FLAVOR

born in fire. built on tradition.



FIND YOUR STYLE.
ORDER LIKE A LOCAL.
MAKE IT AT HOME.

 14 pizza styles ·  4-ingredient dough ·  Pizza Passport

thepizzaog.com

Exact style. Closest spot. One tap to go.

WHY I BUILT PIZZA OG

I have loved pizza since I was a kid.

I grew up in NYC. I had access to the best pizza.

So when I traveled the world, I was always comparing.

Here is what I found: **there is great pizza everywhere.**

I wanted to share it. I built PIZZA OG to share my love of pizza with everyone, and to make it social.

Gregg D

Founder, PIZZA OG

Why trust us? I am a lifelong pizza fan. Every fact in this guide comes from our site. No made-up ratings.

👉 **Turn the page. Let's find your style.**

HOW THIS GUIDE WORKS

WHAT IS IT?

A short guide to 14 pizza styles. Plus easy dough you can make at home.

HOW DOES IT HELP?

Know what to order. Spot the real thing. Bake a great pie.

WHY TRUST US?

Facts come from the PIZZA OG site. We check spots by hand on official sites and map listings. No made-up ratings.

EASY NEXT STEP?

Pick a style. Then find it at

THEPIZZAOG.COM

PRICE SIGNS

\$ = cheap (under about \$15)

\$\$ = middle (about \$15–\$25)

\$\$\$ = splurge (\$25+)

For a typical pie. City prices vary.

 **Tick each style in your Pizza Passport (page 21).**



NY SLICE

Big, thin, foldable slice.

WHAT IS IT?

The classic New York City slice. Big and thin.

HOW TO SPOT IT

- Thin crust you can fold
- Thin sauce
- Low-moisture mozzarella
- Sold by the slice

Order tip: Get a plain cheese slice. Fold it and go.

Why trust us? Joe's Pizza (7 Carmine St) is on our West Village pizza walk.

👉 Find NY slice near you: thepizzaog.com



NEAPOLITAN

Soft, puffy, fast-baked.

WHAT IS IT?

Pizza from Naples, Italy. Baked super hot (800°F+) for just 60–90 seconds.

HOW TO SPOT IT

- Soft, thin middle
- Puffy edge with dark “leopard” spots
- Tipo 00 flour

Order tip: Try a Margherita: tomato, mozzarella and basil.

Why trust us? A group called AVPN (pizzanapoletana.org) sets the Naples rules.

👉 Find Neapolitan near you: thepizzaog.com



DETROIT

Square pan. Crispy cheese edge.

WHAT IS IT?

A square pizza baked in a pan.

HOW TO SPOT IT

- Square shape
- Brick cheese all the way to the edge
- Crispy, caramelized cheese edges
- Sauce on top (“red top”)

Order tip: Love crunch? The cheese edge is the best part. Ask for an edge piece.

Why trust us? These are the same Detroit tips we use in our “Make it at home” recipes.

 Find Detroit near you: thepizzaog.com



COAL-FIRED

Super-hot coal oven. Charred crust.

WHAT IS IT?

Pizza baked in a super-hot coal oven.

HOW TO SPOT IT

- Dark char on the crust
- Less cheese, more char
- A big coal oven in the shop

Order tip: Some coal spots sell whole pies only. No slices. Bring a friend and share.

Why trust us? John's of Bleecker Street (coal oven, whole pies only, since 1929) is in our Coal Atlas.

👉 Find Coal-fired near you: thepizzaog.com



ROMAN

By the slice, from a tray.

WHAT IS IT?

Roman “pizza al taglio.” Al taglio means “by the cut.”

HOW TO SPOT IT

- Baked in a long tray
- Cut into pieces
- Sold by the piece

Order tip: Point to the piece you want. Try a few kinds.

Why trust us? We keep this page short. We only share what we have checked.

👉 Find Roman near you: thepizzaog.com



CHICAGO DEEP DISH

Tall pie. Lots of cheese.

WHAT IS IT?

A tall pizza baked in a deep pan.

HOW TO SPOT IT

- Tall, deep crust
- Lots of cheese
- Looks like a pie

Order tip: It is a big, tall pie. Come hungry. Plan to share.

Why trust us? We keep this page short. We only share what we have checked.



Find Chicago deep dish near you: thepizzaog.com



NEW HAVEN APIZZA

Thin, chewy, charred. Say “ah-BEETS.”

WHAT IS IT?

Thin, chewy, charred pizza from New Haven, Connecticut. Baked in a coal or oil oven.

HOW TO SPOT IT

- Oblong shape, not round
- Lots of char
- “Mootz” means mozzarella
- Tomato pie = no mootz

Order tip: Try the famous white clam pie: clams, garlic, oregano, pecorino, oil. No mootz.

Why trust us? Frank Pepe (since 1925) and Sally’s (since 1938) are on our Wooster Street walk.

👉 Find New Haven apizza near you: thepizzaog.com



OHIO VALLEY

Hot square. Cold cheese.

WHAT IS IT?

Square sheet pizza, sold by the cut. Born in Steubenville, Ohio, in 1945 (DiCarlo's).

HOW TO SPOT IT

- Crust baked with sauce
- Cold provolone + toppings go on AFTER the oven
- The box steam melts it a little

Order tip: Order by the cut. Yes, the cheese is cold. That's the point!

Why trust us? Facts checked on DiCarlo's own site and PMQ Pizza Magazine.

 Find Ohio Valley near you: thepizzaog.com



NO PHOTO YET



OLD FORGE

“Pizza Capital of the World.”

WHAT IS IT?

Pizza from Old Forge, Pennsylvania, near Scranton.

HOW TO SPOT IT

- Comes in a tray
- Cut in squares called “cuts”
- Red tray: sauce + cheese
- White: double crust, often rosemary

Order tip: Order a TRAY, not a pie. Red or white.

Why trust us? Revello’s, Arcaro & Genell and Ghigiarelli’s sit on Pizza Row (S Main St). Menus checked.

 Find Old Forge near you: thepizzaog.com



MARYLAND

Thin. Square-cut. Sweet sauce.

WHAT IS IT?

Born at Ledo in Adelphi, Maryland, in 1955.

HOW TO SPOT IT

- Thin, flaky crust
- Sweet sauce
- Smoked provolone (not mozz)
- Rectangle pie, cut in squares

Order tip: Get pepperoni. It is thick-cut here.

Why trust us? Facts checked on Ledo Pizza's own site. (The 1955 original closed in 2010.)

 **Find Maryland near you: thepizzaog.com**



NO PHOTO YET



SOUTH SHORE BAR

Small pan pie. Cheese to the edge.

WHAT IS IT?

Bar pizza from south of Boston, Massachusetts.

HOW TO SPOT IT

- Small pie baked in its own pan
- Thin, cracker-like crust
- Cheese right to the edge
- Crispy, lacy edge

Order tip: It has a bar + beer vibe. Pies are small. Get your own.

Why trust us? Spots like Lynwood Cafe and Poopsie's checked on listings.

👉 Find South Shore bar near you: thepizzaog.com



BAR PIZZA

Cracker-thin. Made for sharing.

WHAT IS IT?

Thin pizza made to eat with friends at the bar. Also called bar pie or tavern pizza.

HOW TO SPOT IT

- Cracker-thin crust
- Light sauce, cheese to the edge
- NJ bar pie: small + super thin
- Midwest tavern: cut in squares

Order tip: Order a few and share with the table.

Why trust us? Spots like Star Tavern (NJ) and Vito & Nick's (Chicago) checked.

👉 Find Bar pizza near you: thepizzaog.com



NO PHOTO YET



BUFFALO

Soft crust. Lots of cheese. Pepperoni cups.

WHAT IS IT?

Pizza from Buffalo, New York. Bocce Club has made it since 1946.

HOW TO SPOT IT

- Thicker, soft, airy crust
- Sauce a little sweet
- Lots of cheese, to the edge
- Small pepperoni that cups + chars

Order tip: Get pepperoni. Look for the little crispy cups.

Why trust us? Spots like Bocce Club and La Nova checked on their own sites.

 **Find Buffalo near you: thepizzaog.com**



ALTOONA

Square. Salami. Pepper. Yellow cheese.

WHAT IS IT?

A thick, square pizza from Altoona, Pennsylvania. It started at the Altoona Hotel (burned 2013).

HOW TO SPOT IT

- Thick Sicilian-type square
- Sweet sauce + salami
- Green pepper ring
- Yellow American cheese on top

Order tip: Order it by the cut at a local Altoona shop.

Why trust us? Facts checked with Pittsburgh City Paper and Uncovering PA.

 **Find Altoona near you: thepizzaog.com**

ORDER LIKE A LOCAL

- 1 Know the style.** Say the name. “A Detroit square.”
“An Old Forge tray.”
- 2 Use the local words.** “Mootz” in New Haven. “Cuts” in Old Forge. “By the cut” in Ohio Valley.
- 3 Ask how they sell it.** Slice, cut, tray or whole pie?
Some coal spots sell whole pies only.
- 4 Start plain.** Cheese or the house classic first.
Toppings next time.
- 5 Check the price signs.** \$ · \$\$ · \$\$\$ (page 3).
- 6 Share and rate it.** Snap a pic. Give it 1–5 slices on PIZZA OG.

Why trust us? These words and tips come from our style pages and checked spot lists.

 **Open thepizzaog.com. Tap a style. Go in one tap.**

OUR EASY DOUGH

4 ingredients. 1 bowl. Makes 2 pizzas.

 Flour (bread flour or Tipo 00) **500 g**

 Cool water **325 g**

 Salt **10 g**

 Instant yeast **2 g (about ½ tsp)**

- 1 Mix.** Stir it all in a bowl. Rest 10 minutes.
- 2 Knead.** About 5 minutes, until smooth.
- 3 Chill.** Cover. Fridge for 1–3 days.
- 4 Split.** Make 2 balls. Take them out 2–3 hours before you bake.

Why trust us? This is the same recipe from Weekly Slice issue 2. It is 65% water: easy to handle.

 **Turn the page for the bake guide.**

BAKE IT IN A HOME OVEN

- 1 Heat it up.** Put a pizza steel or stone in the oven. Turn it as hot as it goes (550°F+). Heat it about 45–60 minutes.
- 2 Stretch.** Press one dough ball flat. Keep the edge a little puffy.
- 3 Top it.** Thin sauce. Cheese. Less is more.
- 4 Bake.** Slide it onto the hot steel. Bake until the cheese bubbles and the crust has brown spots.
- 5 Rest + slice.** Wait 1 minute. Cut. Eat!

WANT A STYLE?

-  **NY:** 550°F+ on a steel. Low-moisture mozzarella.
-  **New Haven:** Stretch thin + oblong. Steel on the top rack.
-  **Coal-ish:** Hottest oven. Less cheese, more char.

Why trust us? These tips match our “Make it at home” recipes on the site.



Share your homemade pie on thepizzaog.com



MY PIZZA PASSPORT

Eat it. Tick it. Try them all!

- | | |
|--|--|
| ☐ 🗽 NY slice | ☐ 🧀 Ohio Valley |
| ☐ 🇮🇹 Neapolitan | ☐ 🟠 Old Forge |
| ☐ 🇺🇸 Detroit | ☐ 🦀 Maryland |
| ☐ 🔥 Coal-fired | ☐ ⚓ South Shore bar |
| ☐ 🏛️ Roman | ☐ 🍺 Bar pizza |
| ☐ 🍲 Chicago deep dish | ☐ 🐃 Buffalo |
| ☐ 🍕 New Haven apizza | ☐ 🟡 Altoona |

I tried ____ of 14

Why trust us? The same 14 styles as the free Pizza Passport on our site. It saves on your phone.

👉 Tap “Find my next one” at thepizzaog.com

FIND YOUR PIZZA AT THEPIZZAOG.COM

1. 📍 Find my pizza

Pick a style. See the closest spot. One tap to Google Maps or Waze.

2. 🍕 Join the Weekly Slice

One short, free email. New spots and easy recipes. Stop anytime.

3. 📸 Share your pie

Snap it. Rate it 1–5 slices. Tag us so friends can find it too.

4. 💡 Suggest a spot

Know a great pizza place? Tell us.

Why trust us? PIZZA OG is free. Any sponsored spot is always labeled.

thepizzaog.com

See you out there. 🍕 — Gregg D

PHOTO CREDITS

Cover: PIZZA OG brand image (our own). Style photos from Wikimedia Commons, resized. No other changes. Old Forge, South Shore bar and Buffalo: no free photo yet, so we used color tiles.

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- Neapolitan: Valerio Capello, CC BY-SA 3.0
- Detroit: Kurt Kaiser, CC0
- Coal-fired (Lombardi's oven): Joe Hall, CC BY 2.0
- Roman (al taglio, Bröd & Salt): JIP, CC BY-SA 4.0
- Chicago deep dish (Giordano's): JMoga11, CC BY-SA 4.0
- New Haven (Frank Pepe white clam): amanderson2, CC BY 2.0
- Ohio Valley: Steam Pipe Trunk Distribution Venue, CC BY 2.0
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Spots, hours and menus change. Check before you go. Found a mistake? Tap  Suggest on the site.

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