

New York City's Hottest Pizzerias, Spring/Summer 2016

by Nick Solares · @Nick_Solares · Jun 9, 2016, 2:57p

7 PN Pizza

The conceit at this new Flatiron restaurant is that the flour is all organic and imported from Italy. While the toppings are fairly standard, there is usually a selection of different doughs available. The pies are offered both in the Neapolitan style with puffy crust and soft center, or with a crisper, less inflated crust similar to Roman-style pizza.



2 W 28th St
New York, NY

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