

## BEST of NEW YORK

# The Absolute Best Neapolitan Pizza in New York

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New York's most perfect margherita pie. Photo: Melissa Hom

## 6. PN Wood Fired Pizza

*2 W. 28th St., nr. Broadway; 844-874-5864*

In an unusual twist, this new Nomad pizzeria first asks you to choose your crust, which can be made from stone-ground organic Italian wheat, say, or Canadian wheat mingled with farro and rye. (It's no coincidence that the place is owned by a flour company.) And while that may seem like the promotional gimmick to end all promotional gimmicks, the pizzas are beyond tender and deeply flavored, and come with well-articulated pockets of air that aficionados associate with long fermentation, not to mention some world-class blistering around the cornicione. The topping combos are great, too, especially the salamino (tomato, cheese, spicy salame) and the bianche, swabbed with artichoke-and-black-truffle purée, fresh mozz, pancetta, and Pecorino.