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We founded Zeeks to fuel our Northwest stoke. We couldnt find a company that allowed for powder days and charging the Gorge, so we started our own. Turns out when you organize a beer and pizza company around ripping Cascade powder turns and riding Columbia swell with your friend, you end up creating something special and uniquely Northwest. That was 1993 and we are still as stoked as the day we started. Summary2634 N.E. University Village St.Seattle, WA 98105Sun - Thur: 11:30 a.m. - 9 p.m.Fri - Sat: 11:30 a.m. - 9 p.m.(Hours may change depending on the season)Menus701 5th Ave. Suite 300Seattle, WA 98104Mon - Fri: 10:30 a.m. - 4 p.m.Sat - Sun: closed(Hours may change depending on the season)MenusThe love of pizza is universal, and opinions about what creates the perfect pie are never-ending. With this in mind, we set out to study all of the elements that go into making pizza special with a focus on the bold, smoky flavors of wood fired pizza that bring people together. Our StoryNow you can bring Elemental Pizza to corporate events, parties, weddings, or even right to your house with our Mobile Pizza Oven! We have a number of different options to choose from in order to best fit your party needs, and well work with you on any special requests (thats the fun part). More Amazing gluten free pizza. So amazing I had to ask to make sure it was gluten free!I didnt really need another reason to visit U Village But now I have one! Elemental Pizza absolutely hit the spot...I got a quality, delicious meal in a timely and polite manner. I couldnt have asked for more! Our mission is simple:Create a friendly restaurant built for comfort, experimentation, and good times. Skip to main contentCurrent eater city: Seattleby Harry CheadleAdditional reporting by Eater StaffUpdated Jul 14, 2025, 4:00 PM UTCHarry Cheadle covers Seattle and Portland for Eater. A Seattle native, hes been a journalist for 15 years.Seattle hasnt always been a great pizza city, but in the last few years, local pizzaiolos have been baking perfectly crafted pies from diverse pizza traditions, taking the scene to the next level. Pizza pop-ups flourished during the pandemic lockdown era, and reliable (but historically unexceptional) standbys like Post Alley Pizza leveled up and changed owners. Now Seattleites can find pizza in countless styles, from thin-crust pizza with naturally leavened dough to delightfully greasy New York-style slices to Detroit-style square pies layered with creative toppings.In June 2025, we added some additional info to all entries, including price points. A $ means entrees are mostly under $10, a $$ means entrees are mostly under $20, $$$ means under $30, and $$$$ means entrees are more expensive than that, or it is primarily a tasting menu restaurant. We also added three pizzerias to the list: Pizza by Ruffin, a fun, creative lunch spot in South Lake Union; hot Tangletown newcomer My Friend Dereks; and Dinos Tomato Pie, a Capitol Hill mainstay that honestly should have been on this list before.As usual, this list is not ranked; its organized geographically, from west to east. To suggest a restaurant to add to the list, email seattle@eater.com.by Harry CheadleAdditional reporting by Eater StaffUpdated Jul 14, 2025, 4:00 PM UTCHarry Cheadle covers Seattle and Portland for Eater. A Seattle native, hes been a journalist for 15 years.Seattle hasnt always been a great pizza city, but in the last few years, local pizzaiolos have been baking perfectly crafted pies from diverse pizza traditions, taking the scene to the next level. Pizza pop-ups flourished during the pandemic lockdown era, and reliable (but historically unexceptional) standbys like Post Alley Pizza leveled up and changed owners. 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To suggest a restaurant to add to the list, email seattle@eater.com.Open for: Dinner every weeknight except for Tuesday, lunch and dinner on weekends.Price range: $$$In 2020, this welcoming Sunset Hill pizzeria started making its indelible mark on the scene, focused on both Detroit-style square and 12-inch round pies served from a Wood Stone hearth oven. The menu rotates seasonally, but recent hits include the Arcade 28, made with pepperoni and pickled serrano peppers, and the Triple Lindy, with potatoes, prosciutto, and smoked scarmorza.Vibe check: Laid-back, unpretentious neighborhood spot.3127 Northwest 85th Street, WA 98117(206) 659-0355Visit WebsiteOpen for: Dinner every weeknight except Monday, lunch and dinner on the weekendsPrice range: $$$Theres this group that goes around naming the top 50 pizzerias in the United States, and Spark in Redmond has made the list three years running. That explains why theres a line on weekends here full of devoted regulars plus newbies wondering what the fuss is about. Spark does Detroit-style pies during the week and New York-esque joints on Sundays, but the classic Neapolitan pies are what got it on that list. The crust is light, airy, and chewy, a great vehicle for the wide range of topping options they have here.Perfect for: Outdoor dining during warmer months, thanks to the large patio.8110 164th Ave NE (NE 81st), Redmond, WA 98052(425) 242-1319Visit WebsiteOpen for: Dinner Thursday through SundayPrice range: $This Madison Park favorite is known for its flaky, crispy, thin-crust pizzas. Each dish is a thoughtful concoction of balanced ingredients, like the Norwalk, which consists of sliced prosciutto, dollops of melted mozzarella, grana cheese, and a heap of fresh arugula greens. Its not easy to score a pie here its only open from 3:30 to 8 p.m. Thursday through Sunday and occasionally sells out. Get here early.Know before you go: This pizzeria only does to-go orders; sometimes the online ordering system is down but you can always trying calling in.Open for: Dinner, Thursday through Sunday.Price range: $$$This naturally leavened dough specialist on Capitol Hill sometimes draws lines on Summit Avenue, and it deserves them. What takes things up a notch here is not just the dough but the artful toppings delightfully crispy pepperoni cups, honey-roasted pineapple on the Hornet Honeypie, and garlic confit sauce on the vegan mushroom pie. Cornelly has small plates and pasta and limited dine-in seating. A new location is expected to open in Queen Anne in late spring 2025.Must-order: At this point hot honey and pepperoni seems like a boring order, but the addition of roasted pineapple on the Hornet Honeypie takes the sweetness up a notch and makes the combo seem fresh once more.Open for: Lunches on weekdaysPrice: $Tucked away in the ground floor of a massive South Lake Union buildings which, fun fact, houses the Tommy Bahama corporate HQ is one of Seattles most innovative pizzerias. Pizza by Ruffin serves Roman-style rectangular pizza cut with scissors, and showcasing the diversity of the black diaspora through our food, per its website. That comes through in specials like the doro wat (East African chicken stew) slice, which is creamy and aromatic with a strong cumin-y finish. Other strong slices here have included one that swaps tomato sauce for sweet pepper jam, which pairs nicely with funky goat cheese crumbles.Know before you go: The menu here changes frequently, so dont expect the same slice selection every time.Open for: Lunch, Tuesday through FridayPrice range: $This SoDo counter is where you go to get a slice. Get full pies here with toppings like artichoke hearts, goat cheese, and fresh walnut pesto, but its also a great spot for a fast and affordable lunch. The pepperoni slice belongs in a museum or a dictionary: cheesy, hot, foldable, little pools of oil in the pepperoni. (Theres another Slice Box location in Magnolia.)Perfect for: Lunch under $10.Open for: Lunch and dinner dailyPrice range: $$$Mioposto has been carrying the banner for wood-fired pizza since 2006, expanding to West Seattle, Ravenna, and Mercer Island along the way. Its easy to be an evangelist for these pies, which are slightly charred but still soft and topped with exceptional seasonal ingredients. Oh, and they also do a breakfast pizza here?! Note: The Ravenna location is temporarily closed after a car crashed into it.Know before you go: Unless you are a group of six or more, Mioposto doesnt take reservations.Open for: Dinner on weekdays, lunch and dinner on weekendsPrice range: $$This Italian restaurant on Rainier Avenue, across the street from the shore of Lake Washington, is known for its dedication to the Neapolitan style; the dough is made with soft wheat from Italy, and the pies are cooked for less than 90 seconds in a scorching hot Italian wood-fired oven. You cant go wrong with the Margherita, but there are more elaborate options, like the Giovanni, made with roasted pepper and pesto sauce, sausage, onions, and tomatoes.Perfect for: A family dinner out.Open for: Dinner every night but MondayPrice range: $$Dinos is sort of a bar (its 21-plus) and definitely the kind of place you go after or before you go to another bar. But its better than any other soak-up-the-booze slice spot on Capitol Hill, particularly if you go with the square pies. These are shallower than Detroit-style pizzas, but crispy and Malliardized and chewy. With crust this good, the toppings dont need to be complicated, and apart from the occasional special, they arent.Perfect for: A late-night slice Dinos is open until 2 a.m.1524 E Olive Way (Denny), Seattle, WA 98122(206) 403-1742Visit WebsiteOpen for: Dinner Tuesday to Friday.Price range: $$$What began as a pandemic lockdownera hobby project has turned into a small pizzeria so hot it has made the New York Times best restaurants in Seattle list. Dereks keeps it simple, with a menu of only a few pies (including rotating specials) and a single salad, a heavy-on-the-anchovy kale Caesar. But who cares about sides when the basics are so good? The crispy, crackly, Detroit-style crust is an ideal vehicle for the rich, slightly spicy sauce, and wed eat it even sans toppings.Know before you go: Expect to wait for walk-in orders and for their to be a rush pretty much all the time.2108 North 55th Street, Seattle, Washington 98103Visit Website Main content starts here, tab to start navigating Buon Appetito! We're Tutta Bella. Born in Naples. Raised in Seattle. We believe in doing Italian food the right way, using simple, high quality ingredients to create beautiful flavors that honor our Neapolitan roots and celebrate our vibrant Puget Sound surroundings.Our Story Our Food is simple, flavorful and it warms the soul. We make everything by hand using one common ingredient throughoutLOVE. Menu We welcome you to visit one of our neighborhood restaurants or recently opened grocerant locations, all with their own personality, charm, and amazing people! Find Your Tutta Bella Weve developed a premium line of Tutta Bella retail products for you to enjoy at home, including Take-n-Bake Pizzas, Grab-n-Go Salads, Ready-to-Heat Dinners and much more! Find it Here The Amici Club is your ticket to inner circle treatment with great rewards, exclusive perks and invite-only events! Sign up Today Seattle is known for pizza just like its known for being the birthplace of John Requa, the screenwriter who wrote Bad Santa. But after conducting very scientific research (a.k.a. eating a lot of pizza around the city), were pleased to announce that Seattle does indeed have some excellent pizzafrom floppy Neapolitans to Detroit-style pan pies with delicious topping combinations. Get your grater of parmesan ready for these pizza spots. Maybe youll see local celebrity John Requa at one of them.And if you're looking for just square pies, including Detroit-style, we've got a guide for that, too. Same with Italian restaurants.Unrated: This is a restaurant we want to re-visit before rating, or its a coffee shop, bar, or dessert shop. We only rate spots where you can eat a full meal.Learn more1524 E Olive Way, Seattle, WA 98122Perfect For:Late NightsBig GroupsDrinks & A Light BiteWhen youre looking for the best pizza within Seattles city limits, head to Dinos Tomato Pie and order a Mr. Pink. This square Jersey-style pizza is topped with sweet vodka sauce, fresh mozzarella, ricotta cheese, and basil. The crust is thick and crunchy, and the whole bottom is so charred that its almost black in some parts, which (to be clear) is exactly how you want it. For a very happy night, add on a negroni and a fistful of garlic knotsand let it be known that the thinner, round version of the same pie also hits just right.601 Summit Ave E, Seattle, Seattle 98102Perfect For:First DatesDrinking Great WineSitting OutsideThis small Italian spot on Capitol Hill succeeds in all matters related to flour, but we're not here to discuss their (excellent) fresh pasta. They also serve pizzas with toppings that lay nearly twice as thick as the charred, crunchy crust. Even still, the sauce, cheese, and other odds and ends don't compromise the integrity of the bottom. Get the white pie with enough sticky fontina to cancel school if it were a layer of snow, or the "Flying Sauser" pizza involving fennel sausage, globs of ricotta (rather than mozz), and red sauce. 1415 NW 70th St, Seattle, WA 98117If someone zapped the round pizzas at Dinos with a shrink ray, you would get the same pie from Delancey. This is the more formal spot owned by the same team, and while the menu has a lot of hits, youre here for the sausage pie. It has a subtle note of crunched-up fennel seed that highlights the pork without overpowering it, and when the rendered fat swirls with the mozzarella, it makes us feel like what George Frideric Handel (probably) felt when he finally finished that Hallelujah thing.Delancey is primarily a walk-in restaurant, but it has a limited number of reservations for parties of less than six Tuesday through Thursday, and larger group reservations every night. For the latter, choose either 5:30pm or 7:30pm (or 5pm and 7pm on Saturdays and Sundays). Weekends can be dicier, but if you plan two weeks in advance, you'll be eating pizza before you know it, as all of the date-night couples wait outside sniffing your pepperoni in jealousy.RESERVE A TABLE WITH2126 2nd Ave Suite A, Seattle, WA 98121Perfect For:BirthdaysLate NightsNight On The TownToppings are great, but its just as important to recognize the power of a stupendous cheese pie. That brings us to Good Shape. This formerly mobile operation is permanently stationed at Jupiter Bar in Belltown. Their small pies covered in char bubbles are both crisp and foldable at the same timea true achievement in pizza-making. Between the simplicity of their tomato sauce, the fusing of mozzarella, pecorino, and provolone, and hints of chili flake and dried oregano shaken on top, it all works together to become the best cheese pie in Seattle. 8110 164th Ave NE, Redmond, WA 98052Perfect For:Sitting OutsideVegetariansKidsNot only is this the best squareit's one of the best pizzas we've ever sunk our teeth into around the Seattle area. That's thanks to sauce jazzed up by both fresh and dried herbs, spiderweb-stretchy Wisconsin brick cheese, a toasted Cheez-It-like exterior, and extra smoky pepperoni topped with baked parmesan. Pair all of that good stuff with a crust that's sturdy along the bottom and springy in the middle, and you have a takeout pie that absolutely won't make it past the drive home.2108 N 55th St, Seattle, Washington 98103Perfect For:KidsSerious Takeout OperationThis pop-up's reputation for making great Detroit-style pies holds up at its new Tangletown counter restaurant. Here, they serve the same quality rectangle pies as before with a perfectly salted crust, gooey cheese, and thick tomato sauce. Only now, you can eat that pizza right out of the oven while enjoying glasses of natural wine, cider, and beer. The menu is limited at the moment, but you can never go wrong ordering their smoky pepperoni cups as a topping.4303 Fremont AVE N, Seattle, WA 98103Perfect For:BirthdaysDate NightsDining SoloEating At The BarFirst DatesIf youve ever wondered what would happen if sourdough pies were fired up in a Neapolitan pizza oven, first off, lets be friends. Second, thats exactly what Lupo in Fremont is doing. The inferno inside the dome creates those leopard spots we know and love, but with a chewier texture and tang produced by the power of fermentation. Its easy to enjoy their margherita topped with globs of Samish Bay mozzarella, or the cacio e pepe pie with plenty of cracked black pepper and the option to add pancetta. (Please exercise this option.) RESERVE A TABLE WITH822 SW 152nd St, Burien, WA 98166Perfect For:Serious Takeout OperationCasual DinnersLunchDining SoloWhile this Burien restauran is casual, the pizza here is anything but. It all starts with the sourdough crust, which sharply crackles on the front end while giving way to a light and airy chew. If nothing else, make sure the Normie Macdonald hits your table. Its the best of the bunch, topped with thinly sliced coppa, lots of hot honey, and dollops of cold burrata that rocket this already stunning slice to another level. And those who don't want to head to Burien can now find Stevie's on Beacon Hill.730 N 34th St, Seattle, Washington 98103Perfect For:LunchBig GroupsCasual DinnersPrivate DiningTivoli makes the best slice of pepperoni pizza in town. The crust is thin, crackly, and doesn't flail around like a car dealerships inflatable dancer, and the tangy tomato sauce is a sweet complement to crisp-edged pepperoni cups.And the seasonal slices rock toolike a white pie with spicy 'nduja and potato hunks that manage to have the crunchy skin and buttery inside of home fries. Give it a squeeze of lemon and dunk the crust in calabrian chili crisp for best results.1727 1st Ave S, Seattle, WA 98134Perfect For:Cheap EatsLunchSerious Takeout OperationMuch like Dunkin Donuts and fracking, super thick Sicilian square pizza isnt really a thing hereexcept at Slice Box. Its a little spot in Sodo where you have to eat in a quiet, carpeted room filled with posters advertising gardening supplies. But when it comes to the pepperoni square, its so good wed even eat it in a closet with the lights turned off. The crust is buttery, the cheese is stretchy, and the pepperoni edges are perfectly burnt (in a good way). Theyll even grate fresh parmesan over the top.2446 NW Market St, Seattle, Washington 98107Perfect For:Big GroupsVegetariansKidsWalk-InsTheres not much to this mellow Ballard spot, other than a few taps, refrigerators where you can grab natural wine, and lest we forget the most important appliance: a pizza oven. That thing fires up glorious pies that are as plush and crackly as a dogs favorite toy. Theres a BBQ pizza thats toned down by bechamel and a gooey olive-oiled margherita. But the white Queen Bianca pie unironically rules all with its garlic bread vibes and ricotta rosettes. They can only bake one pizza at a time, but the beer, blasting EDM, and internalized college nostalgia should keep you occupied during the wait.1123 Post Ave, Seattle, WA 98101Perfect For:Cheap EatsLunchSerious Takeout OperationDespite the name of this slice spot, Post Alley Pizza is not located in the marketso dont go looking for it along the wall of other peoples used gum wads. This spot works really well if youre downtown and in need of a quick lunch slice you can trust, or you need a few reliable New York-style pies for a birthday party. Be sure to add sides of ranch and homemade calabrian chili buffalo sauce for dunking, and whats even more exciting is that this place offers granulated garlic to shake on your slicea necessity that we havent been able to find at any other pizza place in town.4526 42nd Ave SW, Seattle, WA 98116Perfect For:KidsSitting OutsideVegansVegetariansSerious Takeout OperationThis tiny house in West Seattle serves thick, rectangular Detroit-style pies made with a 100-year-old sourdough starter (her name is Betty), and topped with things like calamansi lime sauce and deconstructed clam chowder ingredients. Its all excellent, down to every last crunch of pepperoni edge and frizzled cheese laced along the crusts hulking walls. And while there used to be a multi-month waitlist to get a box, same-day and next-day orders are typically availableor you could check out the T-Mobile Park outpost.4235 E Madison St, Seattle, WA 98112Perfect For:Casual DinnersFirst DatesWhenever we want to eat a personal pizza chased with a tallboy, The Indie always hits the spot. Their incredible pies are thin, blistery, and have flawless cheese-to-sauce ratios. Its also important to note that they make something that very few places do in Seattle: the clam pie. Their version is salty and velvety, and comes with a lemon wedge that brightens it all up. Sure, every pizza here is wonderful, but make sure you order the clam pie. You can go ahead and cancel that New England vacation afterwards.1417 Elliott Ave W, Seattle, WA 98119Perfect For:Casual DinnersSerious Takeout OperationVegansVegetariansThis pizzeria that operates out of Batch 206 Distillery in Interbay has a terrific pepperoni pie with a sweet, caramelized, almost-creamy confit garlic. You could really just harvest the cloves, snack on them, and call it a day. Incredible garlic candy aside, everything else about the New York-style pies at Dantini is great. The crust has all the sturdiness and chew of sourdough, with a crispy bottom and plenty of crackly dough bubbles, while the thin layer of tomato sauce complements toasty mounds of fresh mozzarella. The pepperoni pie the best choice, but the ricotta cream pizza with lemon and black pepper is a close second.5918 Phinney Ave N, Seattle, WA 98103Perfect For:Casual DinnersKidsSerious Takeout OperationWalk-InsNobody likes waiting, especially for pizza. But at Windy City Pie, a Chicago deep dish-style spot in Phinney Ridge, the long wait is part of the deal. In exchange for some money and 40 minutes of your time, you get a thick pie with caramelized edges, flavorful red sauce, and mozzarella cheese that flows like volcanic lava. We all know that bacon is great on pizza, but the candied bacon crumbles at Windy City Pie is the kind of topping youd want on your popcorn at the movies. Skip cake on your birthday and come here instead.525 Rainier Ave S, Seattle, WA 98144$$$$Theres no such thing as Seattle-style pizza, but if there were, it would be Humble Pie in the CID. Thats because the whole space is on a little gravel patch complete with an urban garden and a chicken coop, and the wood-fired pizzas all contain local or homemade ingredientsyoull probably hear the clucking hen whose egg was cracked onto your arugula pie. Grab a patio picnic table, can of beer, order the Whole Hog (topped with pulled pork, prosciutto, and bacon), and contemplate buying a Patagonia half-zip.Showing results 1-30 of 199 via Sunny Hill Seattle may not be known for pizza in the way that New York and Chicago are, but we have some hidden gems if you know where to look! And who better to ask than the locals? We asked Seattleites for their top recommendations for pizza in Seattle. Here are the top 15 places where youll find the best pizza in Seattle, according to locals: 1. Delancey, Ballard View this post on Instagram This award-winning restaurant in Ballard specializes in wood-fired pizza made of long-fermented dough and only the best local ingredients. Locals love the cozy ambiance, although they recommend being prepared for a wait as it is walk-in only. Be sure to order the chocolate chip cookie for dessert! Location: 1415 NW 70th Street 2. Sunny Hill, Ballard View this post on Instagram If youre looking for Detroit-style pies in the Ballard area, this is the place to go! Sunny Hill pizzeria serves incredible creations made in a wood stone heart oven. Choose between 810 inch square pies or thin-crust round pies. This place also offers amazing meatballs, burgers, waffle fries, and cookies! Location: 3127 NW 85th Street 3. Lupo, Fremont View this post on Instagram Lupo is a cozy, sophisticated Italian eatery in Fremont that serves incredible wood-fired Neapolitan pizza. Their pastas and homemade ice cream are also amazing. Location: 4303 Fremont Ave N 4. Windy City Pie, Phinney Ridge View this post on Instagram Multiple Seattleites recommended Windy City for its Chicago-style deep dish pizza that comes in big portion sizes. You can order your pizza ahead of time before dining in. Location: 5918 Phinney Ave N 5. Bar Cotto, Capitol Hill View this post on Instagram This intimate Italian restaurant in Capitol Hill is a great place to fill up on pizza on date nights. Theyre known for their $60 three-course dinner for two that includes a salad, a pizza, a pasta, and wine or spritzes. They also have a happy hour deal twice a day, every day: from 5:00 to 6:00 and from 9:00 to close, you can get a personal pizza for just $8. Location: 1546 15th Ave 6. Dinos Tomato Pie, Capitol Hill View this post on Instagram Self-proclaimed as the second-best pizzeria in Seattle, Dinos Tomato Pie is a Jersey-style pizza joint perfect for enjoying a square pizza topped with vodka sauce, fresh mozzarella, ricotta, and fresh basil. A thick Sicilian crust with delicious honeycombed air bubbles is Dinos signature. Location: 1524 East Olive Way 7. Hot Mamas Pizza, Capitol Hill View this post on Instagram Perfect for a late-night snack, Hot Mamas Pizza is one of Capitols Hill most popular pizza places. This spot offers amazing NYC-style slices. Its the perfect combo of tasty, cheap, and accessible! Location: 700 E Pine St 8. Post Alley Pizza, Downtown View this post on Instagram This family-owned and operated pizza place is many locals go-to spot for grabbing a no-frills slice of pizza when downtown. One local said: Havent tasted pizza like that since I lived in New York. Its also a great place to get a hoagie! Location: 1123 Post Ave 9. The Independent Pizzeria, Madison Park View this post on Instagram Flaky, crispy, and thin-crust pizzas are what this family-owned pizzeria is famous for. The owner was born in NYC so you know youre in good hands. This quiet pizzeria is a great spot for a romantic date, where you can enjoy incredible food paired up with exquisite drinks. Location: 4235 E. Madison St. 10. Cafe Lago, Montlake View this post on Instagram Locals love going to this classy and authentic Italian restaurant in Montlake on Mondays for their $10 pizza night. (Just be sure to make a reservation, as it gets busy!) In addition to wood-fired pizzas, their lasagna is the stuff that Garfield dreams of. Location: 2305 24th Ave E 11. The Masonry, Queen Anne View this post on Instagram First the bad news: The Masonrys Fremont location has closed permanently. But the good news is that their Queen Anne location is still going strong, so head over there for some delicious wood-fired Neapolitan pizza and craft beer. Location: 20 Roy St. 12. MOTO, West Seattle View this post on Instagram Location: 4526 42nd Ave SW MOTO is the cool new kid in Seattles pizza scene. Seattleites place their orders months in advance for this innovative Detroit-style pizza. If youre in the West Seattle area you can try to walk in before they sell out for pizza (and soft serve!) that you can eat outside. Or you can try them out at a Mariners game in T-Mobile Park! 13. Talaricos Pizzeria, West Seattle View this post on Instagram If you want the biggest slice of pizza in Seattle, locals recommend Talaricos. They sell huge slices of New York-style pizza with creative toppings and flavors. Location: 4718 California Ave SW 14. Bar del Corso, Beacon Hill View this post on Instagram This restaurant located in Beacon Hill offers amazing Italian pizzas. Enjoy the lovely dining room and share some of their most famous pizzas, like the Neapolitan, the Buffalo Mozzarella Margherita, or the White Pie with sausage and pickled peppers. Bar del Corso currently has no reservation policy, so make sure you arrive ahead of time to snatch a table. Location: 3057 Beacon Avenue South 15. Big Marios, multiple locations View this post on Instagram Locals love Big Marios for its late night hours, multiple locations, and affordable New York-style slices. You can find Big Marios in Capitol Hill, Queen Anne, and Fremont. Locations: 1009 E Pike St. (Capitol Hill); 815 5th Ave. N (Queen Anne); 4350 Leary Way NW (Fremont)

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