Pizza in Nice

Tags: nice food_and_drink pizza italian restaurants delivery

Nice occupies an unusual position in the pizza universe. Geographically and culturally, the city is closer to Naples than to Paris — separated from the Italian border by less than thirty kilometres, shaped by centuries of Piedmontese and Ligurian influence, and home to a sizable Italian-speaking community that arrived in successive waves from the early nineteenth century onward. The pizza of the Côte d'Azur is consequently not the French interpretation of an Italian dish; it is, in many kitchens, the thing itself — made by Neapolitans, with Neapolitan flour, San Marzano tomatoes, and buffalo mozzarella sourced directly from producers south of Rome.

The city's pizza culture spans a wide range: a handful of operations that would hold their own against anything Naples can produce; neighbourhood institutions where dough ferments for three days and the wood-fired oven runs at 485 °C; champion pizzaiolos with international competition medals; and a brisk delivery economy reaching most of the city by late evening. What it generally lacks is the mediocre middle — a flat, assembly-line slice warmed under a lamp — because proximity to Italy makes such a thing culturally intolerable.

This page covers the best pizzerias in Nice, organised by editorial ranking, with a section on delivery options and a brief note on the Niçois pizza tradition.

A Note on Style: Neapolitan vs. the Niçois Tradition

The overwhelming majority of respected pizzerias in Nice serve the pizza napoletana — the certified style governed by the Associazione Verace Pizza Napoletana (AVPN), defined by a soft, charred, leopard-spotted cornicione (the outer crust), a thin and pliable centre, and a minimal topping philosophy that prizes ingredient quality over quantity. The dough relies on Type 00 flour, natural fermentation of at least 24 hours (and frequently 48–72 hours), and baking at very high temperature in a wood-fired oven for 60–90 seconds.

Alongside the Neapolitan wave, Nice has its own quieter pizza tradition: the *pissaladière*, a flat, olive-oil-rich dough topped with slow-cooked onions, anchovies, and Niçois olives. This is technically a distinct dish — closer to Ligurian focaccia than to pizza — but it shares the same dough logic and appears on some menus as a pizza variant. The *socca* (chickpea-flour flatbread) is the other local staple sometimes grouped loosely with pizza; it is better discussed on the Niçoise Cuisine page.



The term *pizza bianca* — pizza without tomato sauce — appears on several Nice menus and is worth knowing. It uses a cream, ricotta, or olive oil base and often showcases richer toppings: truffle, burrata, mortadella, gorgonzola.

Rankings: Best Pizzerias in Nice

The editorial ranking below weighs dough technique and fermentation, ingredient sourcing, baking method, and the overall coherence of the pizza identity. Google ratings and review counts are provided for reference but do not drive the ranking.

Rank	Pizzeria	Neighbourhood	Google Rating	Style Focus
1	Les Amoureux	Port / Rue Bavastro	★ 4.9 (4,049)	Pure Neapolitan, wood-fired, dinner only
2	Prima Volta	Port / Place du Pin	★ 4.9 (2,473)	Neapolitan, creative toppings, 50 Top Pizza listed
3	L'Authentique Pizzeria	Libération & Fabron	★ 4.7 (1,739 / 403)	Champion-level, organic sourdough, three addresses
4	Milo's Pizza	Dabray & Port	★ 4.7 (469 / 367)	72-hour dough, creative menu, dine-in & delivery
5	La Pizza Cresci	Rue Masséna	★ 4.2 (4,143)	High-volume Masséna institution, long hours
6	Attimi	Place Masséna	★ 4.3 (2,382)	DOP-certified Italian ingredients, full Italian menu
7	Acqua & Farina	Vieux-Nice	★ 4.4 (3,049)	Neapolitan, wood-fired, gluten-free options



All Google ratings verified April 2026. Rankings reflect the editorial judgement of this wiki and are independent of aggregated scores.

Pizzerias

Les Amoureux

#1 — The most serious Neapolitan pizza in Nice

port, neapolitan, wood fired, dinner only, no reservations

Les Amoureux is as close to a pizza pilgrimage site as Nice possesses. Founded by Ivan and Monica — a Neapolitan couple who arrived at the Port in 2010 and have never really left the neighbourhood — the restaurant occupies a small, bric-a-brac room on rue Bavastro: Maradona poster on the wall, industrial light fixtures overhead, photographs of Naples at their most vivid. The dough is made with organic Unica 68 flour, ferments for a full 48 hours, and bakes in a custom-built wood-fired oven that Ivan sourced and installed himself. The tomatoes arrive from the couple's own plants grown near Vesuvius; the mozzarella is buffalo; the basil is torn, not cut.

The result has earned the restaurant sustained critical recognition across French and Italian guides, multiple national “best pizza” titles, and a cult following so intense that the restaurant fills every

service without advertising, social media campaigns, or reservations. Guests queue, or arrive exactly at opening. The menu spans about 27 combinations — including three calzones, a truffle pizza, seasonal specials with sausage and friarielli, and the remarkable *Miracolo* (ask Ivan directly). Heart-shaped pizzas are offered to female guests by tradition. The tiramisu and buffalo milk panna cotta with Sicilian pistachio cream are not afterthoughts.



Les Amoureux does not take reservations. Arrive promptly at 7:00 PM or expect a queue. The room is small — seating perhaps thirty — and turns over in two services. Takeaway is available for those who prefer to eat at the harbour.

Detail	Info
Address	1 rue Bavastro, 06300 Nice
Phone	+33 4 93 07 59 73
Instagram	@lesamoureuxpizzeria
Hours	Mon–Sat 7:00 PM – 10:00 PM; closed Sunday
Tram	Line 2, Port Lympia
Price range	€€
Reservations	No
Takeaway	Yes

Prima Volta

#2 — The creative Neapolitan: listed in 50 Top Pizza and already a neighbourhood institution

port, vieux nice, neapolitan, creative toppings, top50pizza, terrace

Prima Volta opened in early 2023 in a compact, gallery-like space near Place du Pin — minimalist décor, exposed surfaces, a few terrace tables overlooking a quiet neighbourhood square — and immediately distinguished itself as the most consistently excellent new pizzeria in Nice. Founded by Alexis Barberio and Luis Gadaleta, the operation earned a coveted spot on the *50 Top Pizza* international list within its first year, a rare distinction for a French address.

The dough is the foundation: matured over a long, slow fermentation, hand-stretched, and baked to a classic Neapolitan leopard-spotted result — puffed cornicione, thin and foldable centre. The toppings range from the orthodox (a Margherita that needs nothing changed) to the inspired: the *Mortadella* with burrata has drawn consistently ecstatic reviews; the seasonal *Zuccosa* with pumpkin cream and dill surprises; the *Inferno* with San Marzano tomatoes, red onions, and salami fires cleanly. Supplì (Roman-style fried rice balls) appear on the menu as a starter and are described by informed reviewers as the best available outside Rome.

Staff operate with genuine attentiveness, and the kitchen turns tables quickly — an asset at a venue where demand consistently outpaces capacity. Booking in advance is strongly recommended for dinner, particularly on weekends.

Detail	Info
Address	5 rue Emmanuel Philibert, 06300 Nice

Detail	Info
Phone	+33 7 49 11 84 76
Instagram	@primavoltanice
Hours	Daily 12:00 PM – 2:00 PM & 7:00 PM – 10:00 PM (Fri–Sun until 10:30 PM)
Tram	Line 2, Port Lympia
Price range	€10 – €25
Reservations	Recommended — book via TheFork or direct
Takeaway	Yes
Delivery	Yes (Uber Eats)



Prima Volta is on the *50 Top Pizza* list — the international ranking that tracks the finest Neapolitan pizzerias worldwide. In France, such recognition is rare and meaningful.

L'Authentique Pizzeria

#3 — The champion's pizzeria: multiple world and national titles, three addresses

liberation, fabron, champion, organic, sourdough, delivery, takeaway

L'Authentique belongs to Steeve Bonnet, a Nice-born pizzaiolo who studied commerce, spent years in consumer electronics retail, then abandoned it all for a life behind a marble counter. Since founding the first Authentique in the Libération quarter in 2016, he has accumulated an extraordinary competition record: French Champion in the *Pizza Due* category (alongside double-Michelin-starred chef Arnaud Faye of La Chèvre d'Or in Eze), eighth in the world in the *Pizza Teglia* category, and thirteenth globally in the *Pizza Classique* category at the 2024 World Pizza Championship in Parma. He returned to Parma again in 2025.

The dough is the most technically sophisticated on this list: organic flour, a sourdough starter (levain naturel), 24-hour minimum fermentation with very low yeast addition, hand-stretched to preserve the CO_2 micro-bubbles responsible for the airy, digestible cornicione. Toppings emphasise local sourcing — market produce from the Libération, Niçois butchers, Italian artisan charcuterie — and the menu changes seasonally. Signature pizzas include the *Fraîcheur* (burrata, Pugliese ham, aged Parmigiano Reggiano 22/24 months, cherry tomato, balsamic), the *Emilia* (artichoke cream, mortadella, pistachio pesto), and the *Truffe Lover* (truffle cream, San Daniele, burrata, truffle shavings). A monthly *pizza de l'humeur* changes with seasonal availability.

Two Nice addresses are currently operating: the original Libération site and a franchise location at Fabron in the city's western quarter, useful for those living west of the Var.

Detail	Info
Address — Libération	15 boulevard Auguste Raynaud, 06100 Nice
Phone — Libération	+33 7 85 28 21 39
Address — Fabron	1 chemin de Terron, 06200 Nice
Phone — Fabron	+33 6 16 59 20 84
Website	lauthentiquepizza.com

Detail	Info
Instagram	@lauthentique.pizzeria
Hours — Libération	Daily 6:00 PM – 10:00 PM
Hours — Fabron	Tue–Sun 6:00 PM – 10:00 PM; closed Monday
Tram — Libération	Line 1, Libération
Price range	€8.50 – €17
Delivery	Yes (Deliveroo, Uber Eats)
Takeaway	Yes
Dine-in	Yes
Pizza workshops	Yes (on-site and external events)

Milo's Pizza

#4 — The artisan neighbourhood pizzeria with two addresses and city-wide delivery

dabray, port, neapolitan, delivery, creative, dine in

Milo's Pizza operates two addresses in Nice — the original location on rue Dabray between the port and the train station, and a second site on rue Bavastro near the port itself — and has built a devoted local following on the strength of a 72-hour cold-fermented dough, an imaginative rotating menu, and the exceptionally warm hospitality of the owner. The dough is thin, crispy in the right places, and demonstrably distinct from the industrial base that defines most delivery pizza.

The menu balances traditional and creative: alongside the classic Margherita and Reine sits the *Tartuffa* (truffle cream, fior di latte, mushrooms, truffle oil), the *Zucca* (pumpkin cream, gorgonzola, butternut, pumpkin seeds), and the *US* (ground beef, cheddar, caramelised onion) for those who want something further from tradition. Seasonal specials rotate monthly. A house-made tiramisu and a distinctive salad served inside a pizza-dough bowl (described by several reviewers as the cleverest side dish in the city) round out the menu. The *panuozzo* — a sandwich constructed from the same pizza dough, split and filled with toppings drawn from the pizza menu — is worth knowing about at lunch.

Both addresses offer dine-in, takeaway, and delivery. The Dabray location allows lunch service every day; the Bavastro site opens for dinner from Monday through Friday, with Saturday and Sunday lunch added.

Detail	Info
Address — Dabray	17 rue Dabray, 06000 Nice
Phone — Dabray	+33 7 64 55 54 01
Address — Port	9 rue Bavastro, 06300 Nice
Phone — Port	+33 6 99 38 90 63
Instagram	@milospizza.nice
Hours — Dabray	Mon–Fri 11:30 AM – 2:30 PM & 6:00 PM – 10:30 PM; Sat–Sun 12:00 PM – 2:30 PM & 6:00 PM – 10:30 PM
Hours — Port	Mon–Fri 6:00 PM – 10:30 PM; Sat–Sun 12:00 PM – 2:30 PM & 6:00 PM – 10:30 PM
Tram — Dabray	Lines 1 & 2, Jean Médecin or Gare Thiers
Tram — Port	Line 2, Port Lympia
Price range	€13 – €18

Detail	Info
Delivery	Yes
Takeaway	Yes

La Pizza Cresci

#5 — The Masséna institution: generous portions, long hours, and a loyal local following

massena, centre ville, high volume, long hours, wood fired

La Pizza Cresci occupies a prime position on rue Masséna — Nice's main pedestrian shopping street — and has served as the go-to pizza address for this part of the city for many years. The setting is animated and unashamedly lively: an open room, brisk service, a wood-fired oven visible from the dining area, and a terrace that fills with locals and visitors from mid-morning until well past midnight. It is one of the few serious pizzerias in Nice that operates continuously from 11:00 AM to 1:00 AM every day of the week.

The pizza is a large, half-moon format with a thin, crispy crust — closer to a Roman-influenced tonda than to a Neapolitan style, though the oven and technique are consistent and the ingredients respectably fresh. The four-cheese version (Quattro Formaggi) is a house standout, though reviewers note that the blue cheese component makes it intensely rich; the Margherita is the purer benchmark. The restaurant also carries a short French menu — including a solid onion soup — and a good house rosé. Prices are somewhat higher than artisan competitors, a reflection of the location.

Detail	Info
Address	34 rue Masséna, 06000 Nice
Phone	+33 4 93 87 70 29
Hours	Daily 11:00 AM – 1:00 AM
Tram	Lines 1 & 2, Masséna
Price range	€€
Reservations	Advisable for groups

Attimi

#6 — DOP-certified Italian ingredients on the finest square in Nice

massena, place massena, italian, dop certified, terrace

Attimi sits on Place Masséna — arguably the most architecturally grand square in Nice, with its red-ochre arcades, fountain, and view toward the Promenade du Paillon — and presents itself as a full Italian restaurant in which pizza is one of several serious options rather than the sole identity. The operation imports its ingredients with genuine rigour: DOP-certified mozzarella di bufala, tomato Piennolo (the heritage variety cultivated on volcanic Vesuvian soil), Genovese basil, and crescenza (a mild fresh cheese from Lombardy) that doubles as the namesake house speciality, the *Attimi* — a pasta-like double-layer of thin dough filled with crescenza and finished with seasonal toppings.

Pizza dough is made with organic flour and Evian spring water, producing a particularly light base. The

style is thin, even very thin by some accounts — closer to a *tonda romana* than a classic Neapolitan — which divides opinion: purists may find it too paper-like, but those who prefer a crispy, cracker-like base will consider it excellent. The broader menu (pasta, risotto, seafood, salads) maintains comparable ingredient standards. The terrace on one of France's most photographed squares is an obvious draw.

Detail	Info
Address	10 place Masséna, 06000 Nice
Phone	+33 4 93 62 00 22
Website	attimi.fr
Hours	Daily 12:00 PM – 3:00 PM & 7:00 PM – 10:00 PM (Sat until 10:30 PM)
Tram	Lines 1 & 2, Masséna
Price range	€11 – €25
Reservations	Recommended for terrace tables

Acqua & Farina

#7 — Neapolitan authenticity in the heart of Vieux-Nice, with gluten-free options

vieux nice, neapolitan, wood fired, gluten free, vegan options

Acqua & Farina — Water and Flour, the two elements of pizza dough — operates on rue de la Préfecture in the beating heart of Vieux-Nice, one of the liveliest streets in the old town. The room is animated and frequently full; an outdoor terrace provides a small measure of breathing space on fine evenings. The kitchen operates on traditional Neapolitan principles: buffalo mozzarella, quality tomato sauce, wood-fired baking, and a soft, pillowy crust with a genuine char.

The house speciality is the *Buffalina* — minimal toppings, a pure combination of tomato sauce, mozzarella di bufala, and torn basil — which rewards the quality of each ingredient without distraction. The full menu includes pastas, a carbonara that reviewers praise, lasagne, and a short selection of desserts including tiramisu. Unusually for a traditional Neapolitan operation, Acqua & Farina accommodates gluten-free requests across the entire pizza and pasta menu — a significant advantage for those with dietary restrictions — and the marinara pizza provides a vegan option.

Detail	Info
Address	39 rue de la Préfecture, 06300 Nice
Phone	+33 6 64 82 26 90
Hours	Tue–Fri 12:00 PM – 2:30 PM & 7:00 PM – 10:30 PM; Sat–Sun 12:00 PM – 3:00 PM & 7:00 PM – 11:00 PM; closed Mon
Tram	Line 1, Cathédrale-Vieille-Ville or Opéra-Vieille-Ville
Price range	€€
Gluten-free	Yes (all pizza and pasta)
Vegan	Yes (marinara pizza, penne arrabbiata, upon request)
Reservations	Recommended for evenings

Delivery and Takeaway

Pizza delivery in Nice is mature and well-organised. Several of the artisan pizzerias listed above offer their own delivery alongside platform-based options; others rely exclusively on aggregators.

Own-Fleet and Direct Delivery

The most reliable artisan delivery — in terms of dough temperature, structural integrity, and adherence to the restaurant's actual standards — comes from operations with their own drivers or a click-and-collect model that avoids the insulated-bag problem.

L'Authentique Pizzeria operates the most comprehensive delivery network of any artisan address in Nice. Both the Libération and Fabron locations deliver across their respective catchment areas via Deliveroo and Uber Eats, and the positioning of the two addresses was explicitly designed to ensure that no delivery within the city takes more than ten minutes. The dough travels well due to its robust cornicione, and the operation boxes in recycled materials. Direct ordering via the website (lauthentiquepizza.com) is also available.

Milo's Pizza (both addresses) delivers across a wide area of central Nice and the port district. The combination of 72-hour dough and a double-wall box system means the pizza arrives in acceptable condition; reviewers note consistent quality relative to dine-in. Phone orders are recommended to confirm delivery zone.

Prima Volta delivers via Uber Eats from the rue Emmanuel Philibert location.

Platform Delivery (Uber Eats / Deliveroo / Just Eat)

All major delivery platforms operate in Nice and cover most of the city by 10:00 PM. In addition to the artisan addresses above, the following are frequently cited for quality delivery:

Mozza Pizza (22 boulevard de la Madeleine, La Madeleine district) is a family-run pizzeria with a good reputation for delivery quality across the western city — fresh ingredients, thoughtful sourcing, and a menu that extends to salads and desserts. Phone: contact via Instagram @mozza__pizzaa_.



As a general rule, Neapolitan pizzas — with their thin, moisture-rich centres — suffer more in transit than thicker-crust styles. If ordering delivery from an artisan address, open the box immediately upon receipt to release steam and preserve the base.

Late-Night Delivery

Most artisan pizzerias in Nice close their kitchens between 10:00 PM and 10:30 PM. For late-night delivery, La Pizza Cresci (rue Masséna) remains open until 1:00 AM and typically appears on all major platforms until closing.

Practical Notes

Reservations: Les Amoureux takes no reservations under any circumstances — queue or arrive at 7:00 PM. Prima Volta and Attimi are the busiest reservation-required addresses; booking 48 hours ahead for weekend evenings is wise. L'Authentique and Milo's are more accessible for walk-ins during the week.

Payment: All addresses listed accept credit and debit cards. L'Authentique additionally accepts chèques and ticket-restaurant vouchers. HOBO and La Pizza Cresci are cash-friendly but prefer card.

Dietary requirements: Acqua & Farina is the clear leader for gluten-free Neapolitan pizza. Attimi and Prima Volta also accommodate gluten-free requests. Vegan options (typically the marinara — tomato, olive oil, garlic, oregano, no cheese) exist at most of the above. Both Attimi and Acqua & Farina have confirmed vegan pasta options.

Parking: The port district (Les Amoureux, Prima Volta, Milo's Port) is best reached by tram Line 2 (Port Lympia). Parking in Vieux-Nice is very limited; the Parking Saleya underground car park serves the Acqua & Farina area. Libération has street parking available evenings on side streets off boulevard Auguste Raynaud.

See Also

- Restaurants in Nice
- Traditional Niçoise Cuisine
- nicoise
- Coffee in Nice
- Markets and Food Shopping in Nice
- Vieux-Nice: A Guide to the Old Town

References

- Azur Plénitude — Top 3 Best Pizzas in Nice (May 2025)
- Le Bonbon — Top Pizzerias in Nice (September 2025)
- Madame Gastronomie — L'Authentique Pizzeria (2025)
- Report Mag — L'Authentique Pizzeria (September 2024)
- Love Spots Nice — Attimi
- Love Spots Nice — L'Authentique Pizza
- Poivre et Sel Riviera — Prima Volta (December 2025)
- Le Fooding — Les Amoureux
- France Pizza — L'Authentique Pizzeria expansion
- Nice Presse — L'Authentique, interview with Steeve Bonnet (October 2023)
- L'Authentique Pizzeria — Official Website
- Google Maps ratings and reviews verified April 2026.

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