



CONNECTICUT PIZZA TRAIL

SINCE 2025

PIZZA STYLES

APIZZA

New Haven-born pie with a thin, crispy, chewy, and charred crust (yes, charred...never burnt). Most often coal-fired, this beauty has a name as unapologetically local as its flavor, pronounced "Ah-beetz."

NEAPOLITAN

The classic you know and love—thin in the center with a puffy, airy crust, typically baked hot and fast in ovens ranging from wood-fired to gas or electric.

GREEK

Born in Connecticut and baked in a shallow pan, Greek pizza features a light, airy crust and a sturdy base that's perfect for piling on bold sauces, cheeses, and inventive topping combos.

THICK

Deep, doughy, and proud of it—this layered favorite is a heavyweight built to crush cravings.

TAVERN

Cracker-thin and perfectly crisp, tavern-style pizza was made for bar stools, beer, and biting into nostalgia.

