Pizza (/ˈpiːtsə/; Italian: [ˈpittsa]) is an oven-baked, flat, disc-shaped bread typically topped with a tomato sauce, cheese and various toppings.

Originating in Neapolitan cuisine,

The Ancient Greeks covered their bread with oils, herbs and cheese. The Romans developed placenta, a sheet of flour topped with cheese and honey and flavored with bay leaves. Modern pizza originated in Italy as the Neapolitan pie with tomato. In 1889, cheese was added.[2]

King Ferdinand I (1751–1825) is said to have disguised himself as a commoner and, in clandestine fashion, visited a poor neighborhood in Naples. One story has it that he wanted to sink his teeth into a food that the queen had banned from the royal court—pizza.[3]

In 1889, during a visit in Naples, Queen Margherita of Savoy was served a pizza resembling the colors of the Italian flag, red (tomato), white (mozzarella) and green (basil). This kind of pizza has been named after the Queen as Pizza Margherita.

In Australia

The usual Italian varieties are available, but there is also the *Australian*, or *australiana*, which has the usual tomato sauce base and mozzarella cheese with bacon and egg

In Brazil

São Paulo, known as the "Pizza capital of the world", has 6000 pizza establishments and 1.4 million pizzas are consumed daily.[8].. Both Neapolitan (thick crust) and Roman (thin crust) varieties are common in Brazil, with both traditional versions with tomato sauce and mozzarella as a base, as well as sweet, using banana, chocolate or pineapple toppings being offered at the end of meal like a dessert. There is a "Pizza Day" (July 10) in São Paulo, that marks the final day of an annual competition among "pizzaiolos".

In India

Pizza is an emerging fast food in Indian urban areas.]

Pizza outlets serve pizzas with several Indian-style toppings like Tandoori Chicken and Paneer.

In Israel

Many Israeli and American pizza stores and chains, including Pizza Hut and Sbarro, have both kosher and non-kosher locations.[9] Kosher locations either have no meat or use imitation meat because of the Jewish religious dietary prohibition against mixing meat and dairy products, such as cheese. Some Israeli pizza differs from pizza in other

countries because of the very large portions of vegetable toppings such as mushrooms or onions, and some unusual toppings, like corn or labane (strained yogurt), and middle-Eastern spices, such as za'atar. Like most foods in Israel, pizza choices reflect multiple cultures.

In South Korea

Pizza is a popular snack food in South Korea, especially among younger people and women.[11] Offering traditional as well as local varieties which may include toppings such as bulgogi and dak galbi. Korean-style pizza tends to be complicated, and often has nontraditional toppings such as corn, potato wedges, sweet potato, shrimp, or crab. The super-deluxe "Grand Prix" at Mr. Pizza has Cajun shrimp, bell peppers, olives, and mushrooms on one side, and potato wedges, bacon, crushed tortilla chips, and sour cream on the other side. Its potato mousse-filled cookie dough crust is sprinkled with sunflower seeds, pumpkin seeds, and raisins, and can be dipped in a blueberry sauce that is provided.

. North Korea's first pizzeria opened in its capital Pyongyang in 2009.[12]

In Nepal

Pizza is becoming more popular as a fast food in the urban areas of Nepal, particularly in the capital city, Kathmandu. There are a number of restaurants that serve pizzas in Kathmandu.

In Pakistan

The first pizzerias opened up in Karachi and Islamabad in the late 1980s, with Pappasallis serving pizza in Islamabad since 1990. Pizza has not penetrated into western Pakistan;.

Records

- The largest pizza was at the Norwood Pick 'n Pay hypermarket in Johannesburg, South Africa. According to the *Guinness Book of Records* the pizza was 37.4 meters (122 feet 8 inches) in diameter and was made using 500 kg of flour, 800 kg of cheese and 900 kg of tomato puree. This was accomplished on December 8, 1990.[21]
- The most expensive pizza was made by the restaurateur Domenico Crolla, which included toppings such as sunblush-tomato sauce, Scottish smoked salmon, medallions of venison, edible gold, lobster marinated in the finest cognac and champagne-soaked caviar. The pizza was auctioned for charity, raising £2,150.[22]