

Time Out

Shanghai

Shanghai's
best
pizzas



FREE!

JUNE 2015

No. 66

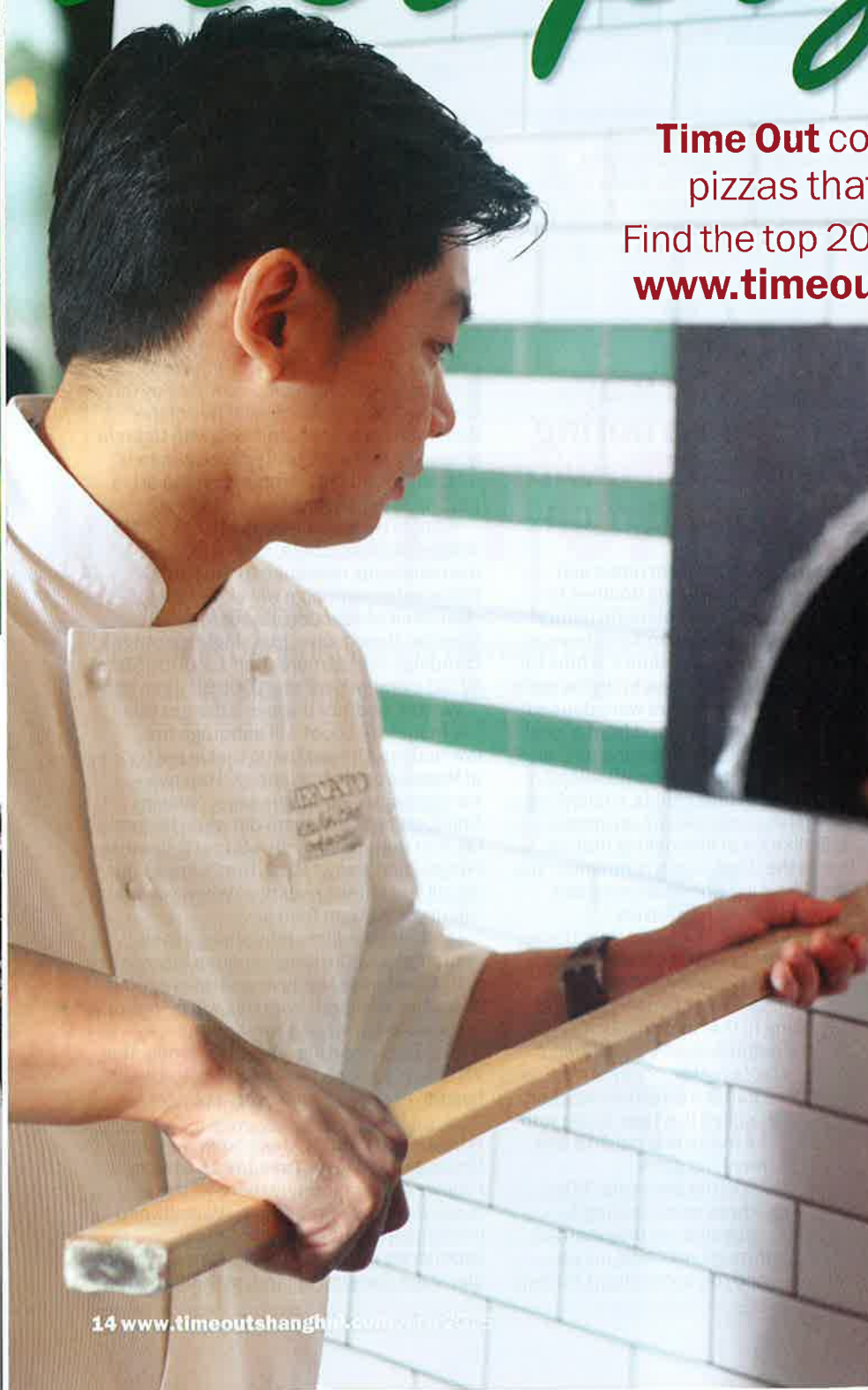
全国统一刊号:
CN11-1750/30



UGANDAN KUNG FU • SHANGHAI PRIDE • DRAGON BOAT FESTIVAL

Shanghai's best pizzas

Time Out counts down the tastiest pizzas that the city has to offer. Find the top 20 and all address details at www.timeoutshanghai.com/pizza



1 Mercato's Wild Mushroom, Three Cheeses and Farm Egg 148RMB

We love everything about Jean-George Vongerichten's Three on the Bund Italian restaurant Mercato – the lighting, the tables, the service – but one of the key factors that keeps us coming back for more is the pizza. With a wood-fired Italian brick oven that glows bright red during service, the pizza arrives at your table after a mere three minute stop over by the flames, slightly charred and perfectly cooked. The wild mushroom, three cheeses and farmhouse egg offering is our favourite thanks to the juicy mélange of fungi,

the gooeyness from the liberal addition of parmesan, mozzarella and fontina cheese and the runny egg that spreads evenly over each slice, making up for a lack of tomato sauce. With a crispy-edged, thick dough beneath it all, it's a phenomenally tasty pizza. For a slight twist, we also recommend the black truffle, three cheese and farm egg pizza (198RMB), which again foregoes traditional tomato sauce in favour of an earthy truffle paste, with deliciously moreish results.



Have your say on the top 20 pizzas in Shanghai at
www.timeoutshanghai.com/pizza