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The pizza market is estimated to grow by \$70.1 billion from 2025-2029, according to a Technavio report. That's a lot of pizza, and value wars in the QSR segment are spilling over to the pizza industry.

That pits quality against quantity, and it's a rare beast that can combine the two. Our Top 100 Movers & Shakers list honors those pizza brands who are besting the competition, standing out in a crowded field and gaining recognition for their super tasty offerings.

Pizzerias nominated themselves and their top executives for our Top 100 Movers & Shakers list, which is comprised of the top 75 brands and the top 25 industry leaders. Our editorial team spent hours poring over the nominations. We looked at growth, technological advancement, menu innovation and operational excellence.

We're proud of our Top 100 Movers & Shakers winners, who were awarded at a dinner in Las Vegas in March. Congratulations to our top 75 brands and top 25 executives!

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Mandy Wolf Detwiler Editor of Pizza Marketplace



#1 Mountain Mike's Pizza

Mountain Mike's Pizza stands out as a leader in the competitive pizza industry, fueled by exceptional franchise growth in new and existing markets, a steadfast commitment to its franchisees and key executive elevations.

In 2024, Mountain Mike's Pizza inked dozens of franchise agreements from coast-to-coast and achieved several growth milestones. Mountain Mike's Pizza opened over 20 locations in markets across the U.S., including highly anticipated debuts in Houston, Texas; Seattle, Washington; Colorado Springs, Colorado and Los Angeles, California. The fast-growing chain also inked multiunit franchise agreements in Florida, Arkansas, Oklahoma, Oregon, Texas and Washington, bringing development to 14 states coast-to-coast. Franchise agreements added over 40 locations to Mountain Mike's development pipeline (now totaling 135-plus units). Mountain Mike's Pizza surpassed the 300-unit milestone in 2025 and is on track to achieve 400 units system-wide by the end of 2026, resulting in a 120% increase in units since 2017.



The rapidly growing pizza chain also strengthened its leadership team with the promotions of longtime executives Jim Metevier, Carol DeNembo, and Steven Adyani to CEO, CMO and COO, respectively. Their shared vision and leadership have positioned the brand for success in new and existing markets nationwide.

#2 Blaze Pizza

Blaze Pizza's outstanding accomplishments in 2024 — from menu innovation and community impact to strategic expansion and technological advancements — demonstrate why it is a leader in the fast-casual dining sector. Blaze Pizza has consistently redefined the fast-casual dining experience, making it a standout in the industry. In 2024, the brand revamped its entire menu with all-new ingredients, more than 12 new dishes and a rebrand. Blaze Pizza's new CEO, Beto Guajardo, is leading the brand into a new frontier.





#3 Marco's Pizza

Marco's Pizza closed out 2024 with 85 franchise agreements awarded and 71 store openings, bringing the brand closer to it's 1300th store. Marco's leadership team continues to prioritize multi-unit franchise development in 2025, alongside growing with existing partners. Of Marco's 85 signed agreements last year, 65% came from existing franchisees, further validating the franchise opportunity and belief in the brand.

2024 proved to be a remarkable year for the brand with strategic hires including SVP of Digital Marketing Ben Halliwell, Director of Culinary Innovation Kathleen Kennedy, the promotion of John Meyers to COO, among others. The brand also launched its new marketing platform But Wait, There's Marco's – designed to disrupt routine ordering behavior and remind consumers of a tastier option, the unveiling of a new store design, the rollout and implementation of proprietary technology, and more.





#4 Bellissimo Pizza

Since its founding in 2015, Bellissimo Pizza has rapidly expanded to become the largest pizza chain in Uzbekistan, with more than 60 locations nationwide. The brand is known for its unique fusion of classic pizza recipes with traditional Uzbek flavors, including the popular pizzas to locally inspired creations. This combination of authenticity and innovation sets Bellissimo Pizza apart in a crowded market and continues to attract both loyal and new customers.

Bellissimo Pizza prides itself on being the first pizza chain in Uzbekistan to receive Halal certification, demonstrating its dedication to inclusivity and catering to the diverse needs of its clientele.

The brand uses electric cars for deliveries and guarantees delivery within 35 minutes. If the driver is late, customers receive a voucher for a free pizza. This focus on customer satisfaction, paired with eco-friendly practices, makes Bellissimo Pizza a leader in responsible business operations.







#5 Slice House by Tony Gemignani



BY TONY GEMIGNANI

In 2024, Slice House inked multi-unit deals in four new markets, Arizona, Colorado, Tennessee and Idaho, bringing the total number of units open and in development to 134, and opened doors to seven new locations in California and Utah. On the heels of hiring David Denton as chief technology officer in late 2023, Slice House also integrated technology products across many aspects of the business to streamline operations, maximize impact and further drive sales. Denton, along with industry veteran Tom Leeper who joined the company as SVP of operations in late 2024, have been instrumental in enhancing the operational efficiency of the growing pizza franchise and elevating the customer experience through tech-driven solutions, which include its first-ever mobile app, new website, and new loyalty program.



#6 Cicis Pizza



Cicis Pizza heads into its 40th anniversary this year, and remains a trailblazer in the industry with its commitment to innovation, customer engagement, and providing "The Best Pizza Value Anywhere."

Cicis Pizza has consistently demonstrated a commitment to its core values, solidifying its position as a beloved legacy brand in the pizza industry. In 2024, Cicis continued to deliver its fan-favorite value offerings and launched buzzworthy menu items like the Chicken and Eggo Waffle Pizza and the OREO Brownie Pizza. The brand uses Cloud POS with Hosted BackOffice Solution, and mandatory cybersecurity training and a Custom Analytics Application developed for food cost efficiency. It also uses digital menu boards. Such focus on technology makes Cicis a leader in the industry.



#7 Farelli's Pizza

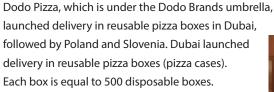
Farelli's Pizza turns 30 this year. During its tenure, the brand has expanded to 12 units, and will eclipse \$30 million in net sales this year. Farelli's plans to open one location in 2025, bringing the total number to 13 plus one Irish Pub unit, its sister concept, McNamara's Pub & Eatery. Farrelli's employs over 600 team members across Western Washington state, and has won the Best Pizza category in the Best of Western Washington viewers poll for the past seven consecutive contests.





#8 Dodo Pizza

Dodo Pizza plans to reach a milestone of 1,500 pizza stores after hitting 1,000 in 2023, and it now plans to expand into new countries. The growth plan for 2024 includes opening stores in seven new countries including Serbia, Azerbaijan, Georgia, Croatia, Bulgaria, Indonesia and Mongolia.



The brand builds its own tech, including an information system, order processing platform, a mobile app and smart pickup counters.





#9 Azzip Pizza

After being named Pizza Marketplace's Menu Innovator of the Year in 2023, Azzip continued to push the boundaries with the launch of six new Pizza of the Months (POTM) in 2024 including a popular new pizza featuring brisket burnt ends and a street "taco" served in a folded six-inch ultra-thin pizza crust filled with house-produced birria. The year also included the March Crabness – a perennial customer favorite crab rangoon style pizza - which accounted for 28% of pizzas sold during the month.

In 2024, Azzip deployed its innovation mindset to improve labor productivity by 8.3% and develop the Creators Rewards program which launched in January 2025. The new rewards program will feature unique elements to drive customer engagement and allow for Azzip to build on its brand strengths.





#10 Grimaldi's Pizzeria

Grimaldi's prides itself on its exceptional food quality and guest experience.

While those traditions remain at its core, the brand recognizes that ongoing success requires continuous innovation. In 2024, the brand elevated its commitment to innovation by enhancing its technology, evolving the menu and expanding its product offerings.

The brand completed a company-wide transition to a new POS system equipping it with enhanced operational analytics and efficiency insights. It also rebuilt its mobile app to make ordering simpler and ensure that the digital experience mirrors the quality of the inrestaurant experience.

Expanding its lunch daypart was an important part of operations in 2024. After a Q4 2023 test, Grimaldi's made the lunch slice offering a permanent menu option, resulting in a 3% increase in sales during the lunch daypart and continued growth in both dine-in and to-go traffic.

The brand builds its own tech, including an information system, order processing platform, a mobile app and smart pickup counters.





11. Sbarro

Sbarro, the world leader in pizza by the slice, achieved a record 115 new store openings, surpassing the previous record of 103 set



two years prior. Averaging 104 new stores annually for the past three years, Sbarro aims to deliver hot, quality pizza quickly, capitalizing on double-digit growth in digital third-party sales.



12. Amici

Amici is expanding its franchise model, leveraging



enhanced training and technology for datadriven profitability. Originating in 1993, Amici has grown to 12 locations, emphasizing community and mentorship. They offer comprehensive support to franchisees, from initial conversations to ongoing observation, fostering a "community living room" atmosphere. Amici aims to replicate its successful culture and growth, inviting new franchisees to join their established, supportive network.



13. Hangar 54 Pizza

Hangar 54 and Wingman Pizza are emerging pizza brands tailored for convenience and grocery sectors.



Hangar 54 features full tech integration, including apps and delivery, for maximum customer ease. Wingman offers a simpler licensing model with the same quality. Both brands provide 14" made-to-order pizzas, Take & Bake options, Grab & Go slices, and a new 7" personal pizza, aiming to deliver quick-service restaurant quality within a convenience setting.



14. Pizza Nova

Pizza Nova's franchise model empowers entrepreneurs with brand support and

operational frameworks. They prioritize quality ingredients, community, and charity,



raising millions for organizations like Variety and Sick Kids. With 150+ locations, they focus on innovation and customer service. Their Ciao Rewards program enhances loyalty. Grounded in family values, Pizza Nova maintains a personal touch and excellence, driving their long-standing success.

PIZZA NOVA

15. Hungry Howie's

By expanding Hungry Howie's footprint through new franchise agreements in key markets, launching high-performing menu innovations and recordbreaking limited-time



offerings, the brand continues to stake its claim as a top-performing brand in the pizza segment. Its annual Love, Hope & Pizza campaign showcases a deep commitment to community support and breast cancer awareness, raising funds and hosting impactful events like mammography screenings. Recognized with multiple industry accolades, including Innovator of the Year, Hungry Howie's combines creativity, quality, and franchisee success to shape the future of the industry.



16. Billy Bricks

Celebrating 20 years,
Billy Bricks, a Chicago
wood-fired pizza pioneer,
blends Neapolitan and
New Haven styles with
premium ingredients.
Expanding to 9 units in



2025, plus new mobile and pizza/ice cream locations, they prioritize growth. Organic social media and digital management via MarginEdge enhance customer engagement and efficiency. Catering, community involvement, and a frozen pizza line highlight their dedication to quality and impact.



17. Pizza Inn

Pizza Inn elevates fast-casual buffets with fresh ingredients and



innovative pizzas like the Chicken Parmesan and Stuffed Crust Pizzert. They offer value through deals and engage communities via fundraisers and specials. Global expansion includes a 50-unit deal in Saudi Arabia and entry into Egypt. 2025 plans include more franchise agreements and new store openings. Store re-imaging enhances dining experiences, modernizing locations and improving efficiency.



18. Chuck E. Cheese

Chuck E. Cheese, a pop culture mainstay,

remains a family entertainment leader. In 2025, they'll expand with 10-12 new units and focus on nationwide Adventure Zone rollouts, enhancing active play. The 2024 Fun Pass membership program,



CHEESE.

offering unlimited visits and discounts, boosted affordability and engagement, following the successful Summer Fun Pass. Chuck E. Cheese continues to evolve, providing joyful experiences for families.

19. Artichoke Pizza

Artichoke Pizza, since 2008, offers authentic New York-style pizza, cooked in deck ovens, attracting a cult following. With 13 locations in 2024, they focus on unique toppings and strong unit economics. Founder Francis

Garcia's media presence boosts recognition. 2024 emphasized in-store experience improvements. 2025 plans include expanding locations via franchise deals and corporate growth, maintaining their brand's appeal.



20. Vocelli Pizza

Vocelli Pizza, with \$1.1M AUV, targets expansion via single and multi-unit

franchisees. They offer quality pizza, tech, and support. Under



new leadership, a five-point plan focuses on people, operations, profit, sales, and technology to boost franchisee success. Ten new stores are planned, aiming to grow their neighborhood presence.

21. Happy Joe's Pizza and Ice Cream

Happy Joe's secured 22 new franchises in

2024, expanding into Arizona, New Mexico, Nevada, Saudi Arabia, and Dubai. They aim



for 25 more franchises and 8 new locations. ORCA inventory management has effectively controlled cost fluctuations, minimizing menu price increases during inflation, benefiting franchisees and corporate restaurants.

22. Mellow Mushroom

Mellow Mushroom, since 1974, blends unique food, vibrant atmosphere, and innovation. They offer stone-baked pizzas with fresh ingredients and diverse options. Menu and tech advancements, including digital



boards and kitchen automation, enhance the experience. New restaurant formats and community partnerships reflect their localfirst ethos. Recent initiatives include a brand refresh, kitchen display systems, a counterservice model, and expanded delivery.



23. Mr Gatti's

Mr Gatti's, celebrating 55 years, announced a 92-location Walmart deal in 2024, with rapid openings. They plan 10 new entertainment

centers and 80 Walmart locations operational or under construction in 2025. This expansion



marks their largest development, significantly increasing their footprint.

24. Sal's Pizza

Sal's Pizza, a 30-year New England favorite with 130+ locations, uses fresh ingredients and serves large, 19-inch slices.



Aiming for 10-20 new units in 2025, they've added a franchise sales team. In 2024, they launched a mobile app, enhancing customer engagement, loyalty, and online ordering.





25. Via 313

Via 313 Pizzeria, begun in 2011, now boasts 23 locations. With Savory Fund's backing, they're expanding nationally.



2024 saw 313% revenue growth, Inc. 5000 recognition, and high customer satisfaction. Their loyalty program has 150,000 members. They donated \$153k to local charities. New lunch slices, "Hub Cap" desserts, and catering packages boosted sales and customer convenience.

26. Pizza Guys

Growing rapidly with 94 locations across California and expansion into Texas, Pizza



Guys is a standout pizza brand. Their NBA partnership and "Sacramento's Favorite" title boost community ties. They

offer diverse menus and prioritize innovation, enhancing customer experience. Improved mobile, loyalty, and POS systems empower franchisees. Quality, community, and growth drive their success.



27. Homegrown Tap & Dough

Homegrown Tap & Dough blends Italian cuisine with Colorado culture, offering unique pizzas and local craft beers. Their cozy, lodge-like atmosphere fosters community, earning high customer ratings. Expansion to

seven locations by 2025 and hybrid concepts demonstrate innovative growth. They actively support local suppliers and events, donating meals during the pandemic. Tech integration enhances guest experience and operational efficiency, reflecting their commitment to quality and community.

HOMEGROWN TAP & DOUGH 14

28. Old Scratch Pizza

Old Scratch Pizza blends quality and hospitality. With four units, they focus on team investment, culinary excellence using premium ingredients, and strong community ties, donating \$280,000 to non-profits.



2025 plans include a fifth location, catering expansion, and retail growth of products like OSP Hot Honey. The 2024 Troy location opening expanded their reach to a brand new community.

29. Toarmina's Pizza

Toarmina's Pizza is the home of the 24 inch pizza with over 20 locations and over 100 virtual locations. Their plans including adding 2 brick-and-mortar locations and 20 virtual brands in 2025.



30. Fat Boy's Pizza

Fat Boy's Pizza, founded in 2019 by Gabe and Karen Corchiani, offers massive 30-inch pizzas, quickly gaining



Gulf Coast popularity. A family-run business, it prioritizes quality ingredients and community. Co-branded restaurants with Savvy Sliders exceed \$3 million in sales. A new 24/7 Technology Center supports franchisees, improving satisfaction with direct tech support. This innovative approach enhances operational excellence.



31. Donatos Pizza

Donatos Pizza excels in the industry, driven by innovation and customer focus. Their 2024 Texas expansion and Red Robin partnership showcase growth. They leverage technology, including Al call centers and kitchen automation, for efficiency. 2024 saw

DONATOS

eight new multi-unit agreements, with 2025 bringing store openings and an autonomous restaurant. CEO Kevin King's strategy emphasizes people, innovation, brand relevance, and growth. Al phone systems enhance customer ordering.



32. Mister O1 Extraordinary Pizza

Mister O1, with 21 locations and expansion into Georgia, delivers exceptional pizza and service. They innovate



with unique menu items and prioritize customer experience. 2025 plans include 6-7 new locations. 2024 initiatives featured successful LTOs, including a celebrity collaboration and a customer-named pizza, boosting sales and engagement. Franchise expansion into Georgia and strengthened community ties furthered their growth.



33. Crushed Red

Crushed Red, under founder Chris LaRocca, innovates with a self-serve pizza kiosk at St. Louis Airport, featuring unique breakfast pizzas and "Buy and Fly" coolers. They'll open two new locations in 2025, including a drive-thru, and expand the kiosk program



to Washington University. The kiosk's success has broadened their audience and brand awareness, extending beyond St. Louis residents.

34. Pizza Factory

Pizza Factory blends tradition and innovation, opening new locations in 2024. CEO Mary Jane Riva's leadership drives

growth and awards, including recognition for franchising and community focus. They target diverse markets, balancing history with modern strategies. 2025



aims for 10 new franchise agreements. 2024 saw enhanced digital presence, streamlined ordering, and Steritech audits, boosting customer trust and efficiency.

35. Old Chicago

Old Chicago, with 40+ years, excels in handcrafted pizzas and innovation. They launched successful LTOs and value deals, boosting sales. Community partnerships and enhanced

OLD CHICAGO PIZZA + TAPROOM

catering strengthened local ties and revenue. The "Three-Fer Combo" in 2024 increased traffic. A new franchise location in Great Falls, lowa, is set for 2025, expanding their national footprint and commitment to quality.



36. PARLOUR Pints & Pizza

Parlour innovates pizza dining with modern design and full-service comfort. 2024 saw a new





loyalty program, enhanced online ordering, and team training. They entered Lexington, Kentucky, marking regional expansion. 2025 plans include two more Lexington locations and further regional growth. They aim to expand their franchise program, building on an existing six-unit agreement.

37. Crust Pizza Co.



Crust Pizza Co., led by Carl Comeaux, blends fresh ingredients with a modern pizza parlor vibe. They offer Chicago-style pizza, salads, and more, with a hybrid service model. Community-focused, they support local charities. 2024 saw executive hires and operational improvements. In 2025, they will launch a proprietary tech system with a mobile app and new POS, expanding to Dallas and New Orleans, aiming for 12 new locations and 30 new franchises.

38. Stoner's Pizza Joint

Stoner's Pizza Joint, with 400% growth since 2020,



offers a franchisee-first model, expanding to 53 locations. Their NHL partnership and innovative menu enhance brand visibility and engagement. 2024 saw app enhancements





and a loyalty program boost. In 2025, they aim for 77 locations across 11 states, projecting over \$50 million in sales.

39. Minsky's Pizza

Minsky's Pizza, founded in 1976, focuses on high-quality ingredients and innovation. With 17 locations, they feature unique LTO pizzas and partnerships with sports figures,



benefiting local charities. They engage in NIL deals and sponsor a cycling team. Minsky's innovates with BBQ Chicken and cheeseburger pizzas, and offers gluten-free options. 2024 saw third party delivery growth and catering expansion. 2025 plans include new locations, product launches, and out-of-state shipping.

40. Blue Square Pizza



Blue Square Pizza blends innovation and community focus, aiming for higher placement in 2025. With \$2.7M projected sales from a 1,200 sq ft location and 59% YOY growth, they showcase strong financial performance. They offer five unique pizza styles, including their proprietary Blue Square. Tech-forward, they automate 90% of transactions and use AI for forecasting. They support local charities and overpay staff, fostering a strong community and team culture. They plan two new locations for 2025, targeting Northeast expansion.

41. Toppers Pizza

Toppers Pizza excels with customer focus and bold flavors, exemplified by their popular Pickle



Pizza. Strategic growth, led by Mac Malchow, prioritizes ideal locations and franchisee success. They plan 5-8 new stores in 2025, aiming for 100 units. Their commitment to quality and unique offerings sets them apart.



42. Cottage Inn Pizza

Cottage Inn focuses on gourmet pizzas with high-quality ingredients and community involvement through fundraisers and school programs. They support franchisees with training, IT, and marketing. Founded in



1975, they expanded to over 70 locations in Michigan, Ohio, and Indiana. 2024 saw continued growth and community engagement.

43. Caliente Pizza & Draft House



Caliente Pizza & Draft House grew from \$500k to \$16M in sales since 2012, with 8 restaurants and 22 sports venue locations. Their Dough Daddy Brewery significantly lowered beer costs. They launched 11 pizza sauces/toppings in 24 supermarkets. A scaled commissary in 2024 cut costs. They plan further brick-and-mortar and sports venue expansion.

44. Buddy's Pizza

Buddy's Pizza, creator of Detroit-style pizza in 1946, is a nationally recognized favorite.

In 2024, they focused



on restoring original ingredients, improving employee satisfaction, and partnering for unique LTO pizzas. Named a Top Workplace by USA Today, they prioritize quality and tradition. 2025 will see growth through licensing and consumer packaged goods.

45. Oggi's Sports | Brewhouse | Pizza

Oggi's, a 33-year innovator, pioneered delivery, brewery integration, and sports partnerships. They maintained





restaurant health and same-store sales post-COVID. In 2024, they implemented Toast POS for enhanced ordering and loyalty. Their growth strategy focuses on existing locations and strategic new openings to preserve brand strength.



46. Brixx Wood Fired Pizza + **Craft Bar**

Brixx Wood Fired Pizza blends quality ingredients, craft drinks, and community focus. Handcrafted pizzas and curated bars define their unique dining experience. They prioritize customer service and innovate menu offerings. Community partnerships and sustainability initiatives are key. Tech investments and new leadership enhance company culture. 2025 growth plans include 15 new units, expanding their brand's reach.



47. Boston's Pizza Restaurant and Sports Bar

Boston's Pizza Restaurant and Sports Bar offers diverse pizza styles and menu options, focusing on innovative toppings. They actively support local schools and provide a family-friendly sports-watching environment.



Post-COVID, they prioritized staff training to enhance customer experiences. Their commitment to quality food and community engagement aims to create memorable dining. They plan to open 5-7 new locations.

48. Mattenga's Pizzeria

Mattenga's Pizzeria, growing 10-fold in 10 years, stands as a pizza industry leader. They earned multiple



awards in 2024, including Small Business of the Year. Founder Hengam Stanfield champions women in business and elevates the restaurant industry. Featured in national publications, they innovate with menu items like Oreo Rolls and clever campaigns. They aim to open 3-5 more stores in 2025.



49. Piesanos Stone Fired Pizza

Piesanos Stone Fired Pizza, with 13 Florida locations and plans for 30 by 2030, uses premium ingredients and stone-fired ovens for unique pizzas. Award-winning for quality and service, they offer diverse Italian dishes. Recent marketing investments and tiered pricing strategies aim to boost growth. 2025 plans include 2-3 new locations.



50. Bright Penny Brewing Co.

Bright Penny Brewing innovates pizza with global flavors and technology, prioritizing quality and customer experience.



Their app and expanded

location enhance engagement. They focus on sustainability and community, driving growth and market leadership. The company blends culinary excellence with tech, aiming to redefine pizza and expand.



51. SPIN! Pizza

SPIN! Pizza distinguishes itself with fresh, hand-spun crust and stone-fired toppings.

They emphasize a welcoming, inclusive atmosphere. Their focus is on people and quality pizza. Introducing Detroit-style pizza expanded their menu,



delighting customers. With a goal of one new location yearly, they recently opened in Frisco, Texas, aiming to increase brand awareness in

the Texas market.





52. Sam & Louie's

Sam & Louie's offers casual Italian dining and New York-style pizza, emphasizing tradition and family. Their hand-



tossed, thin-crust pizzas feature over 35 toppings. Originating as a family pizzeria in 1994, they've expanded, integrating each new location into their growing community. Their dedication to community growth matches their passion for pizza.



53. Mondo Pizza

Mondo Pizza offers a warm, family-oriented dining experience in Dallas. They prioritize quality ingredients and



traditional recipes, with hand-tossed dough and a secret family sauce. Skilled chefs craft each pizza with care. Mondo Pizza aims to create a welcoming atmosphere, making every customer feel like family and ensuring memorable dining experiences.

54. Pizzawala's

Pizzawala's is expanding globally, with locations in the US and India, and more planned. They're enhancing franchisee support with new tech tools. They aim to open four more US locations soon, and grow franchise sales by at least ten units, with future expansion plans into Canada.



55. Blue Moon Pizza

Blue Moon Pizza is recognized for its innovative pizzas and people-first approach.

They prioritize employee well-being and community engagement, coupled with strong tech integration. With new experienced partners,



their 2025 growth plan emphasizes strategic expansion and operational excellence. They aim to enhance customer experience, optimize franchising, and build a resilient, community-focused brand.

56. Tono Pizzeria + Cheesesteaks

Tono Pizzeria + Cheesesteaks has rapidly expanded to eight locations, with four more planned, achieving nearly \$20



million in revenue. Their success stems from blending 100-year-old recipes with innovative operations and data-driven strategies.

Utilizing EOS and Slack, they streamline growth and communication. They emphasize community integration and quality, earning recognition as a top Midwest pizza spot.



57. Catch-a-Fire Pizza

Catch-a-Fire Pizza, a womanowned business, grew from a food truck to multiple locations and a catering



service. They specialize in Neapolitan-style pizza with local ingredients, fostering a

strong company culture. They prioritize sustainability, donating to environmental non-profits and volunteering locally. With recent expansions and a focus on delivery, they plan further growth in catering and a new large venue in 2025.

58. Anthony's Pizza & Pasta

Anthony's Pizza and Pasta, celebrating 40 years, was recently acquired and is expanding. They've opened two new locations, including one at Red Rocks



Amphitheater, and digitally transformed their operations. Revenue is growing, with



projections exceeding \$17M in 2025. They're focusing on community impact, enhanced marketing, and operational improvements, with plans for corporate store expansion before re-offering franchises.

59. Prime Pizza

Prime Pizza, established in 2014, has become a top LA pizza destination, known for its New York-style slices and customer service. With seven locations and four more planned for 2025, including expansion into Orange County, they've seen significant growth. Enhanced team training in 2024 improved retention and customer satisfaction.





60. Dedham House of Pizza

Dedham House of Pizza blends tradition with modern technology like self-ordering

kiosks and Al. They prioritize sustainability and customer loyalty, leading to consistent sales growth. A new catering program and a



family-focused work environment, including 401k matching, have boosted revenue and retention. They plan to expand catering, maintain quality, and implement AI for enhanced customer service.



61. Old Town Pizza

Old Town Pizza, celebrating 25 years, boasts strong growth and profitability with minimal

debt. They own their locations and have a successful craft beer spinoff. The company launched



a loyalty app, plans a food trailer, and is improving staff training. A new Roseville location is set to open in 2026, with 2025 marketing aimed at boosting existing sales.

62. Valentina's Pizzeria & Wine Bar

Joe Carlucci, a world-renowned pizza champion mentored by Tony Gemignani, opened Valentina's Pizzeria in 2020. Despite limited hours and a pizza-focused menu, the restaurant's popularity necessitated a larger location. Valentina's, known for quality and experience, has won numerous awards, including recognition as a top US pizzeria. Carlucci plans to expand Valentina's reach through catering and future growth opportunities.



63. Amici East Coast Pizzeria

This pizzeria chain focuses on high-quality food and service, operating eight upscale

restaurants and four CloudKitchens. They utilize both in-house and third-party delivery services, partnering with major platforms.



Adding Detroit-style pizza in 2024, they plan to open one new full-service and one CloudKitchens location in 2025.

64. V Modern Italian

V Modern Italian blends Italian tradition with modern "Fast Fine" dining, offering gourmet pizza globally. They've improved efficiency and revenue through operational enhancements in 2024. Their 2025 growth



plan includes expanding into Nashville, Barcelona, and Brussels, and entering new markets in the United States, Peru, Argentina and Chile, aiming to broaden their innovative pizza experience.



65. Picazzo's Healthy Italian Kitchen

Picazzo's offers a modern Italian menu with global influences, emphasizing fresh, healthy ingredients and diverse dietary options. They blend classic Italian dishes with Mediterranean, Mexican, and Asian flavors. Utilizing technology for cost control and employee engagement, they prioritize nutritious meals. Plans for 2025 include



opening one to two new locations.

66. Much Ado About Pizza

Much Ado About Pizza, established in 2021, is a community-focused pizzeria known

for handcrafted sourdough crusts and a Shakespearean theme. They prioritize customer engagement and community outreach, evident in their "Shakespeare



Shares" program and partnerships with local charities. They've received awards and recognition for their quality. In 2024, they enhanced operations and expanded



community initiatives, resulting in sales growth. In 2025, they plan a second location, menu diversification, team expansion, and continued community support.

67. Opie's Pizza

This 30-year-old pizza program, led by a 50-year industry veteran, provides a high-quality

pizza option for existing businesses. It's designed for operational simplicity,



with minimal investment and fees returned through food distributors. Aiming for expansion, they plan to add three to five locations in 2025, focusing on boosting existing operators' sales.



68. The Wooden Peel

Two mothers, passionate about pizza, have

revitalized a 50-year-old restaurant. Since 2022, they've boosted sales with



events, adjusted hours, and introduced specials. Expanding into an adjacent building will double their dining space. They plan to



offer event rentals and broaden their menu to attract new customers while maintaining beloved traditions.



69. Pantry Pizza

Pantry Pizza, a Boston favorite, is known for New York-style pizza and wings. In 2024, they implemented SMS marketing for direct customer engagement. For 2025, they plan to expand operating hours and introduce a breakfast menu, aiming to cater to a wider range of customer needs.



70. Carmine's Pizza House

Carmine's, a Jacksonville favorite for over a decade, offers Chicago and NY-style pizzas

in a unique, renovated gas station setting. General Manager Mujo creates a welcoming, personal



atmosphere. Known for flavorful pies and large slices, it attracts customers from afar. Recent adoption of DoorDash Online Ordering streamlines operations. Carmine's parent company, Clean Plate Restaurants, plans to expand its similar concept, Moon Dog Pie House, in 2025.



71. Tabla by Supra

Supra in D.C. offers an authentic Georgian dining experience, showcasing traditional dishes and wines. They emphasize the cultural significance of a "supra" feast. Known for

khachapuri and khinkali, the restaurant features

an extensive Georgian wine selection. Supra cultivates a warm, welcoming atmosphere, earning critical acclaim and Michelin Guide recognition. Reservations are often difficult, highlighting its popularity.

72. St. Angelo's Pizza

St. Angelo's Pizza, established in 2003, blends tradition with a welcoming atmosphere, emphasizing

quality and community. They prioritize customer experience, using innovative delivery



systems and fostering teamwork. In 2024, they shifted to in-house delivery, significantly boosting sales. For 2025, they aim to further increase sales at existing locations, focusing on efficient and affordable delivery services.





73. Brewability



Brewability, a mission-driven pizzeria, stands out for its inclusivity, employing adults with disabilities and offering a unique, accessible dining experience.

They serve quality pizza and beer, fostering a welcoming community



atmosphere. In 2024, they improved operations with color-coded portioning. Their 2025 growth plan involves licensing their inclusive model nationwide, focusing on training and brand consistency. They aim to expand their positive social impact.

74. US Pizza Co.

Founded in 1972 by Judy Waller, U.S. Pizza Company began in a burned-out clock shop, using a unique thin-crust recipe and stone



hearth ovens. Despite modest beginnings, the business expanded to multiple locations. They emphasize fresh, made-to-order pizzas and value customer



loyalty. The company also operates Hillcrest Liquor Store and highlights its awards and community involvement.

75. Uncle Rico's Pizza

Uncle Rico's Pizza, voted best pizza locally four years running, saw a 7% sales increase. They prioritize employee well-being, offering flexible scheduling



and competitive pay. Using their POS system, they manage order flow to reduce stress.

A second location is planned for Fall 2025, focusing on sustainable growth and customer transparency regarding wait times.





David McKillips, president and CEO, CEC Entertainment

David McKillips revitalized CEC Entertainment, leading Chuck E. Cheese out of bankruptcy. He spearheaded a significant brand transformation, investing heavily in facility upgrades and technology. His vision included the launch of Adventure Zones and nationwide Trampoline Zones, promoting active play. The Fun Pass membership program, introduced in 2024, increased accessibility for families. McKillips also emphasizes community involvement, supporting organizations like Autism Speaks and engaging in educational outreach. His leadership has driven sales growth and enhanced guest experiences.



Beto Guajardo, CEO, Blaze Pizza

Beto Guajardo's leadership at Blaze Pizza focuses on customer personalization and strategic growth. Leveraging his experience from Starbucks and McKinsey, he champions customizable pizzas to build loyalty. Under his direction, Blaze Pizza has achieved international expansion and industry recognition. In 2024, Guajardo prioritizes digital engagement, menu innovation, and store efficiency. Significantly, he relocated Blaze Pizza's headquarters from Pasadena to Atlanta, aiming to reduce employee living costs and position the company for future growth in a more economically favorable environment. This move underscores his commitment to both customer experience and operational strategy.



Jim Metevier, CEO, Mountain Mike's Pizza

Jim Metevier, CEO of Mountain Mike's Pizza, has driven significant growth since joining in 2018. He transitioned the brand from a regional chain to a national powerhouse, now with over 300 locations. Under his leadership, average unit volume increased by nearly 40%, reaching \$1.1 million, and digital sales now account for 43% of system-wide sales. Metevier has expanded the brand's footprint to 14 states, securing franchise agreements in new territories. Mountain Mike's Pizza received the TopScore Award for its strong financial performance. Metevier balances brand evolution with preserving its legacy, focusing on strategic franchise growth.



Domenic Primucci, president, Pizza Nova

Domenic Primucci, President of Pizza Nova, has led the company's growth and innovation, drawing from his experience in various roles since age 14. He emphasizes quality and customer satisfaction, introducing innovative menu items like RWA toppings and plant-based pepperoni. Primucci fosters strong franchisee relationships through open communication and support. He is deeply committed to community, leading fundraising initiatives like "That's Amore Pizza for Kids" and donating to the Scarborough Health Network Foundation. Recognized for his leadership, he actively participates in industry events and advocates for business owners, solidifying Pizza Nova's position in the market.





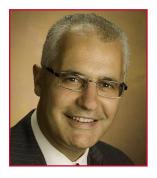
Mary Jane Riva, CEO, Pizza Factory

Mary Jane Riva, CEO of Pizza Factory, is recognized for her impactful leadership. With over 30 years in the pizza industry, she drives innovation, including strategic partnerships and a modernized loyalty app. Riva's leadership has resulted in a 3% increase in same-store sales in 2023, totaling \$83.588 million. She emphasizes community and team support, contributing to Pizza Factory's expansion to 100+ locations. Her dedication to excellence and fostering strong relationships within the franchise and communities solidifies her position as a top executive. Riva's vision positions Pizza Factory for continued growth in 2024.



Tony Gemignani, owner, Slice House by Tony Gemignani

Tony Gemignani has significantly impacted the pizza industry, particularly in franchising. In 2023, Slice House, under his leadership, saw a 400% franchise development growth and achieved a \$2.4M average unit volume. The brand expanded from 19 to 90 units, with 25 licensed locations in venues like the Sphere. Industry peers praise Gemignani's mentorship and generosity. He's recognized for his detailed knowledge and willingness to assist others. With plans for further expansion, Slice House projects adding 50-75 units in 2024, solidifying Gemignani's influence.



Dave Karam, CEO and owner, Sbarro

David Karam revitalized Sbarro, transforming it from a twice-bankrupt brand into a thriving global chain. He's on track to surpass the company's 30-year store count record. Karam's focus on fresh food, store redesigns, and a strong franchisee model has fueled this resurgence. Sbarro celebrated significant milestones, including its 500th franchise location, and now operates in over 25 countries. He emphasizes Sbarro's position as a leader in impulse pizza sales, highlighting its New York-style slices and Strombolis. With a robust development pipeline, Karam anticipates continued growth and expansion.



Kevin King, CEO and president, Donatos Pizza

Kevin King, with over 30 years of restaurant experience, returned to Donatos in 2022. Having previously worked there for 13 years, he was promoted to CEO and President after Tom Krouse's retirement. King's leadership has driven franchise growth and innovation, including Donatos' expansion into Texas. He prioritizes technology and the company's culture, which distinguishes Donatos as a franchisor. His focus on these areas supports the brand's ongoing expansion.





Nick Bogacz, president, Caliente Pizza

Nick Bogacz, with 29 years of industry experience, leads Caliente Pizza & Draft House, guiding his 260-person team to regional expansion. He emphasizes team development and community involvement alongside business growth. Bogacz has implemented initiatives to support his employees and actively contributes to the communities Caliente serves. He believes in creating a positive impact, striving to improve the world through his business. His leadership focuses on fostering a strong, community-oriented organization.



Francis Garcia, founder and owner, Artichoke Basille's Pizza

Francis Garcia has significantly expanded Artichoke Basille's from its single New York City origin in 2008 to 13 locations nationwide. His leadership emphasizes maintaining the brand's original philosophy, rooted in four generations of family recipes. This dedication ensures consistent quality and authenticity across all units. Garcia's meticulous approach has proven the success of Artichoke Basille's franchising and business model, driving national growth and brand recognition while preserving its unique, family-driven identity.

Gregg Johnson, founder and CEO, Minsky's Pizza

Gregg Johnson, a pizza industry veteran of 60 years, began at Pizza Hut and later founded Godfather's Pizza. He then established Minsky's Pizza 49 years ago, prioritizing quality over rapid expansion. Johnson remains a dedicated innovator, constantly seeking new culinary ideas globally. He is known for his community involvement and loyalty to his team. Despite Minsky's long-standing market dominance, Johnson maintains a humble, forward-thinking approach. He focuses on continuous improvement, contributing to Minsky's consistent recognition as Kansas City's top pizza. His enduring passion and drive exemplify his commitment to excellence.



Ed Brownell, CEO, SPIN! Pizza

Ed Brownell pioneered the fast-casual pizza concept in 2005, introducing a register-first, scratch-kitchen model. His vision transformed an untested idea into a successful business. He overcame challenges through dedication, delivering handcrafted pizzas in eight minutes with fresh ingredients. Brownell's focus on quality and accessibility made artisan pizza affordable for families. Beyond operations, he excels in mentorship and strategic planning, fostering a growth-oriented culture. His innovative approach and commitment to excellence establish him as a leading CEO in the fast-casual pizza sector.





Chris LaRocca, CEO, Crushed Red

Chris LaRocca is known for his relentless innovation and commitment to quality. He pioneered unique pizza flavors while establishing Crushed Red as a fully sustainable operation, emphasizing minimal waste. LaRocca's leadership extends beyond business; he prioritizes environmental responsibility and community support. Through the Gift A Meal program, he boosts customer loyalty while providing meals to local food banks. LaRocca's forward-thinking approach and dedication to both taste and sustainability set him apart. He demonstrates that impactful leadership includes long-term commitments to both the planet and the communities he serves.



Carl Comeaux, CEO, Crust Pizza Co.

Carl Comeaux has propelled Crust Pizza Co. from a local eatery to a burgeoning franchise, aiming for 250 locations within nine years. His leadership, built on 22+ years of experience, emphasizes team building and strategic growth. He's achieved a \$1.65 million AUV, reduced costs, and implemented proprietary technology. Comeaux prioritizes creating family-friendly restaurant environments with unique design elements. He also prioritizes giving back, notably raising \$100,000 for St. Jude. He shares his industry insights through speaking engagements. Comeaux's blend of business acumen and community focus distinguishes him as a top pizza executive.



Jacque Farrell, CEO, Farrelli's Pizza

Jacque Farrell, a 30-year veteran of Farrelli's Pizza, is the driving force behind its success. She cofounded the business with her parents in 1995 and has since nurtured and developed her team, many of whom started as teenagers. Farrell's leadership was crucial during the pandemic, guiding the brand into a period of renewed growth. She also advocates for the restaurant industry as board chair of the Washington State Hospitality Association, addressing industry needs at the state level. Her dedication to her team and industry makes her a highly deserving leader.



Chris Decker, owner, Truly Pizza

Chris Decker is recognized for his unique, consistently blistered pizza crust at Truly Pizza. The restaurant, a collaboration with Donna Baldwin and John Arena, showcases artisanal, handcrafted food. Decker, a World Pizza Champion, contributes to Truly Pizza's high culinary standards alongside James Beard Award semi-finalist Michael Vakneen. Truly Pizza embodies collaboration, friendship, and a passion for quality pizza, setting a new benchmark in the industry.





Don Robinson, CEO, Parlour

Don Robinson, PARLOUR's CEO, was named Louisville Business First's Most Admired CEO. He prioritizes team and customer experience, aiming to make PARLOUR a memorable destination. Robinson is expanding PARLOUR with a three-store deal in Lexington and launching franchising, with a six-store venture in Kentucky and Tennessee. In January 2024, another corporate store opened. PARLOUR's significant sales growth, ranking 12th on Louisville Business First's Fastest-Growing Private Companies list, reflects his leadership and team's dedication. His focus on community and quality drives PARLOUR's success.



Ric Gruber, CEO, Billy Bricks

Ric Gruber, known as "Pizza Ric," leads Billy Bricks Restaurant Group, expanding its reach with brands like Moo Joe's® Ice Cream. He has driven significant sales and unit growth, establishing Billy Bricks as a key player in the hospitality sector. Specializing in thin-crust, wood-fired Neapolitan pizza, the brand also offers salads, soups, and sandwiches. Gruber emphasizes innovation and adaptability, maintaining core values of "Real People. Real Food. Real Fast." With multiple stores and food trucks, he aims for further expansion, including partnerships with minor league athletic facilities. Gruber's vision positions Billy Bricks for continued success.



Tom Sacco, CEO and chief happiness officer, Happy Joe's Pizza & Ice Cream

Tom Sacco revitalized Happy Joe's Pizza & Ice Cream, reversing its decline through strategic rebranding, menu innovation, and technology integration. He introduced a new building prototype and expanded the brand with five new locations in 2023. Sacco's leadership emphasizes a servant-first approach, fostering strong connections with employees and customers. He partnered with Integrated Digital Strategies to enhance franchise growth, resulting in a new franchise website and lead generation process. This partnership aims to expand Happy Joe's into new markets, demonstrating Sacco's commitment to the brand's future.



Estella Ferrera, president and CEO, Oggi's Pizza

Estella Ferrera prioritized her franchisees and brand in 2024, implementing programs to enhance both revenue and profitability. Recognizing a challenging market, she focused on ensuring the financial health and success of her franchise system. Her initiatives aimed to help franchisees thrive despite flat year-over-year sales, which became the new industry norm. Her leadership demonstrated a commitment to supporting her team through difficult economic conditions.

Wesley Pikula, chief brand officer, Buddy's Pizza

Wesley Pikula has been instrumental in popularizing Detroit-style pizza, transforming it from a local specialty to a national trend. With over 30 years at Buddy's, he dedicated himself to perfecting and replicating the original Detroit-style pizza and Buddy's hospitality model. His efforts have introduced this unique pizza style to a wider audience, influencing competitors nationwide. Without his dedication, Detroit-style pizza's recognition and widespread appeal would not exist. He's made a significant impact on the pizza industry.





John Stetson, CEO, Stoner's Pizza Joint

John Stetson has significantly expanded Stoner's Pizza Joint, achieving a 400% growth since 2020, reaching 53 locations. His franchisee-first strategy, with low startup costs and no marketing fees, fosters franchisee success. In 2024, he secured a partnership with the NHL's Florida Panthers, enhancing brand visibility. He also improved the company's rewards program and app, increasing customer loyalty and digital sales. Stetson's focus on growth, innovation, and community engagement distinguishes him as a prominent leader in the pizza industry.



SCOtt Isaacs, president, Brixx Wood Fired Pizza + Craft Bar

Scott Isaacs, President of Brixx Wood Fired Pizza + Craft Bar, champions personal and internal development. He prioritizes continuous learning for himself and his team, fostering growth through training and mentorship. Isaacs believes investing in employees strengthens the organization. He actively shapes Brixx's vision, driving innovation and operational improvements. His hands-on, openminded approach encourages adaptability. Under his leadership, Brixx cultivates a culture of growth and excellence, benefiting both employees and customers. His commitment to development drives collaboration and continuous improvement.



Rob Elliot, EVP of marketing, Hungry Howie's

Rob Elliot and the Hungry Howie's team emphasized community engagement in 2024, particularly through the Love, Hope & Pizza campaign. They hosted a National Mammography Day event in Detroit, providing screenings to underserved populations. Proceeds from the Pink Pizza, a limited-time offering, supported the National Breast Cancer Foundation. Rob's creative leadership also revitalized the Secret Menu, introducing popular items like the Chicken and Waffles Pizza, which exceeded sales projections. These initiatives enhanced Hungry Howie's brand presence and industry rankings, demonstrating a commitment to both community support and innovative menu offerings, collaboration and continuous improvement.



Renato Viola, chef and founder of Mister O1 Extraordinary Pizza

Chef Renato Viola, a Southern Italy native, began his culinary journey as an 11-year-old pizza apprentice. His talent earned him numerous European awards, leading to an O1 Visa and relocation to Miami Beach. There, he founded Mister O1 Extraordinary Pizza, aiming to redefine pizza. Viola's dedication is all-encompassing; he views his work as a lifestyle, not just a passion. He immerses himself in all facets of his business, becoming the face of his brand.

