

Americans eat over 3 billion pizzas a year.

Now, it's possible to see a fantastic show about this favorite food obsession



Bruno di Fabio and John Gutekanst are best friends and award-winning pizza chefs who travel the globe in search of strange local ingredients, colorful friends and insane ways to cook pizzas. They then compete to see which one will be “King.”



“They’re a whacked bunch of guys but they make great pizza”

David Zablocki, Owner, Kossars Bialy’s, New York City

“Exquisite. I’ve never tasted something like that!”

Phillipe Senard, MasterWinemaker, Domaine Comte Senard, Burgundy France

“They’re a couple of shit heads, but I love them equally.”

Tracy Roberts, Owner, Sinking Creek Ranch, Virginia

“Pizza so good, it make you slap yo’ grandma”

Jimmy Binyon, Red Baron Racing Pit Crew, Statesville NC



Pizza Kings isn't a tame show filmed in a studio. John and Bruno are real restaurateurs used to the hot, messy and brutal life of cooking "on the fly." They revel in the diversity of foods and embrace everyone they meet.



Pizza Kings is about the experience of triumphs and failures. The innate curiosity and competitiveness of each chef motivates them to create the best food in the world...or go down in flames trying to best each other.



The Pizza Kings will fold you up and draw you in...then spit you out as you realize you've never seen this kinda' pizza before.



Bruno DiFabio



Bruno grew up in his Grandfathers' New York City restaurant and is now a successful restaurateur himself. He is a proud pizza traditionalist whose genius food pairing abilities, culinary technique and calculating intensity has earned him top billing in the pizza industry. He crashes through most situations in Pizza Kings and assimilates easily with locals. Tenacious and brutal in any competition, Bruno brings people close with his charismatic charm, but when butting heads with John, he's an animal.



Bruno owns over eight national and international restaurants and has appeared on the Today Show, Access Hollywood, Good Day New York, London Times, Pizza Today and honored at the Culinary Institute of America.

- SIX time Winner at the World Pizza Championships, Salsomaggiore Italy
- 2013 Euro Pizza Trophy Champion
- 2012 French World Pizza Championship winner
- 2013 Best Traditional Pizza, International Pizza Expo, Las Vegas
- 2013 Second Place at the Food Networks Food and Wine Festival
- Certified VPN Pizza Chef for True Neapolitan Pizza Making, Naples
- Judge on Food Network "Chopped"



John Gutekanst



John is a self-described “Kulinary Kamakaze” who has worked with Julia Child, and Paul Bocuse in numerous 5 star restaurants as Premier Maitre d’ Hotel, General Manager and Food and Beverage Director. In Pizza Kings John always takes the Pizza Path less travelled because of his penchant for everything new. John’s nervous energy is the foil to Bruno’s strong ego but don’t get fooled- his heart is as dark as burnt pizza. His sharp, sarcastic remarks that are designed to trip Bruno up.



John is an award-winning Food Writer and is a regular contributor to Pizza Today Magazine. He is a College Baking Professor and owner of a high-volume pizzeria and bakery in Athens, Ohio

- 2008 First Place USA, World Pizza Championships, Salsamaggiore, Italy
- Yearly Master of Ceremonies International Pizza Exposition, Las Vegas
- 2008 Best Neapolitan Pizza, World Pizza Championships, Italy
- Winner, Best Food Writing, 2012, Holly Hughes
- Best Gourmet Pizza in the Midwest, 2008-2009-2010, Pizza Expo, Las Vegas
- 2007 First Place, Gourmet Pizza, International Pizza Expo, Las Vegas



Episodes:

North Carolina Race Track:

Bruno and John forage deep in the North Carolina Mountains for wild ingredients and get yeast from a brewery for their beer-yeasted pizza dough. They cook Bear and Rabbit pizza in hillbilly ovens and barrel around a dirt race track for an intense and muddy finish

Old Virginia Ranch Hands:

Bruno and John do the dirty duties of real Ranch hands catching chickens and goats, shoeing horses then visit a grumpy artisanal baker in the wilds of West Virginia. Things heat up as the surly baker challenges Bruno and John to a dough and bread challenge then back at the ranch, the boys bet who can best cow-rope goats only to regret it later.

Fire on the Mountain Virginia:

Tracy Roberts, Owner of Sinking Creek Ranch in the Virginia Mountains is nice enough but Bruno and John did not expect the challenges this beautiful cowgirl puts them through. The boys herd cattle, shoot frozen pizzas like clay pigeons and end up in an epic pizza bake on a mountain over burning cow poop! Loser eats cow's testicles raw!

Ohio Pizza Schooling

After hunting wild vegetables with a Master Forager at the Ohio River, the boys visit goat and pig farms where Bruno rides a pig and the guys suck goat milk straight from the udder. Hocking College Culinary School students take the helm with John and Bruno as in a heated battle of wild foraged pizzas for the Dean of the school, a real Master Chef!

Philly Steak-Out Pies:

Philadelphia, home to the famous "Cheese Steak" hosts the John and Bruno as they forage through the city's oldest markets with a famous chef and interview all comers about pizza. The challenge continues as John and Bruno prep in a famous Philly Steak joint and compete while rolling down the streets of South Philly in a food truck with the loser going head-to-head in the ring with a real Rocky Impersonator!

New York Neapolitan:

See how the Bruno and John create a challenge in the only remaining bialy shop in New York City then they hike through Central Park to forage ingredients with a real “Wildman” just blocks from where Bruno’s family had a restaurant. A thousand-degree oven waits at Pauli G’s as they challenge each other to a classic Neapolitan pizza showdown.

Beware Pizza Delaware:

The Pizza Kings travel to Delaware to learn about a regional specialty; Scrapple. Then Bruno and John visit a famed Beekeeper only to get stung by a surly bartender at the beach. James Beard Award-winning chef Hari Cameron takes them foraging but everything goes wrong as a wind storm brews up along the coast as they try cooking pizzas IN THE SAND like a traditional clam bake!

Brussels and Mussels Pizza:

The boys are invited to the European Trophy Pizza Competition in Belgium but before that, they visit the oldest restaurant in Brussels, Chez Leon, for calf’s brains and mussel’s pizza competition. John and Bruno then visit street vendors including a Belgium Waffle stand and have a wood burning pizza challenge. The competition culminates in a surprising finish.

Burgundian Pizza Masters:

Bruno and John first visit a farm and for food for a banquet of the best winemakers in Burgundy and try “Hillbilly” hand-fishing, catch chickens and hunt with a real truffle dog.

After visiting a Master Winemaker and one of the oldest wine cellars in France, the competition and banquet begins against a French Pizza Champion and Master Baker in the 600 year-old oven and the judges are the best Winemakers and Chefs of Burgundy! Gulp.

Abruzzo Red Carpet Pizza:

John and Bruno visit a famous Italian Vegan Chef for a vegan pizza lunch then drive to Bruno’s ancestral home in beautiful Abruzzo Italy. Bruno is blindsided by a culinary award given to him by the Mayors of this region. On a dare, Bruno and John prepare a feat that has never been done before- cooking a pizza in the Adriatic Sea with just-caught fish!

Wild Dolomite Pizza:

The Kings visit the incredible Dolomite Mountains of Northern Italy and the wild foragers who make the world famous “Mugolio” syrup. Bruno and John immerse themselves in this wild mountain air and glean yeasted water from strange plants, make pizza dough from a glacier waterfall and challenge each other to bake pizzas on a heated rock with a real Italian mountain man as sous chef!

Roman Pizza Chef

John and Bruno dive deep into one of the most famous pizzerias in Rome where they make traditional “Pizza Taglia” then interview tourists at the Vatican before an impromptu pizza showdown at one of Rome’s newest restaurants. World famous Chef Heinz Beck awaits John and Bruno for a secret way to make the famous “Cacio Pepe” and introduces them to molecular gastronomy.

The Crew:

