Funghi pizza at RedRocks

WASHINGTON, D.C.

→ SLICE ADVICE

True Naples-style pizza comes with a thin crust and a few toppings made from quality ingredients. The delicacy used to be a rarity outside of its Italian birthplace, but it has found a new home in D.C., where you're sure to find a delicious slice suitable for any occasion.

Happy Hour with Friends

RedRocks is located in the Columbia Heights neighborhood in a converted brick row house with a hopping patio. The beer and pizza pairings are inspired, as is the mozzarella, ricotta, cherry tomato, and wild arugula pie.
1036 Park Rd. NW
202.506.1402, **redrocksdc.com**

Impress Your Date

Floor-to-ceiling windows make the simple but elegant **Sonia Ristorante** feel sunny every day of the year. By evening, candles sparkle romantically alongside the wood-fired oven, while the crispy pizza and the largely Italian wine list delight the palate.
3666 Connecticut Ave.
202.483.3070, **soniaristorante.com**

The Kids Are Alright

Comet Ping Pong is funky and noisy, thanks to the exuberant young clientele. The pies come with unique toppings like green beans and clams, and the '80s dance soundtrack and ping-pong tables distract the kids while you wait to be seated.
5037 Connecticut Ave.
202.364.0404

Come As You Are

The slices at **Mio's Pizzeria** are classic Naples-style, and the cozy atmosphere attracts patrons in both jeans and jewels. Pale yellow walls and wooden tables and chairs create a soothing ambiance as you wait for your slice of heaven.
4926 Cordell Ave., Bethesda
301.718.6427

Worth the Wait

Chef Roberto Donna waited months to offer pizza at **Bebo Trattoria**, because the wood-fired oven imported from Italy had to be retrofitted to meet Virginia building code. Try the crackly-crusted Margherita and the Nutella with bananas for dessert.
2250-B Crystal Dr., Arlington
703.412.3077, **bebotrattoria.com**

— *April Fulton*