The Pizzet

A formal definition of the true sectional slice of a round pizza

Definition

A **pizzet** is the true sectional unit of a round pizza: a radial portion of a circular whole, bounded by two straight cuts and one curved crust edge.

Why a New Term

Common terms such as *slice*, *wedge*, and the geometric *sector* are either too broad or too clinical. None encode the full relationship between the part and the round whole. The term **pizzet** introduces a precise, usable name for this specific unit.

Core Doctrine

- A pizzet is relational: it is defined by its origin from a round whole.
- A pizzet is directional: it has a natural orientation from crust to tip.
- A pizzet is sectional: it arises from radial division, not arbitrary cutting.

Geometric Structure

- **Apex**: the point directed toward the center of the pie.
- **Radial edges**: the straight boundaries formed by cutting.
- **Arc edge**: the curved crust segment.
- **Face area**: the edible surface bounded by these edges.

Conditions for a True Pizzet

- Originates from a round pizza
- Defined by two radial cuts
- Includes a crust arc
- Preserves the center-to-edge relationship

Plural Forms

Singular: pizzet
Plural (English): pizzets
Plural (Italian-style): pizzetti

Italian Context

Italian commonly uses *fetta di pizza* (slice) or *spicchio* (segment). Neither term formally encodes the geometry described here. Pizzet is introduced as a new, precise term.

Pizzet Size Classes

- **Narrow pizzet**: 30°–36°
- **Standard pizzet**: 45°
- **Broad pizzet**: 60°–90°

Closing Statement

A pizzet is the smallest shareable unit of a round pizza that preserves the geometry, structure, and meaning of the whole.