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Brooklyn's famous coal-fired pizza lands in West Palm Beach

Juliana's Pizza has officially opened in West Palm Beach's Nora District, bringing one of New York's most iconic coal-fired pizza legacies to South Florida and adding a neighborhood-feel, culinary anchor to one of The Palm Beaches' fastest-rising neighborhoods. The opening marks the return of legendary pizza maker Patsy Grimaldi, whose influence helped shape coal-fired pizza in America, now continuing that tradition in the heart of West Palm Beach with a restaurant rooted in heritage, craftsmanship, and family story.



Juliana's West Palm Beach, Spencer Ramirez

Juliana's traces its origins beneath the Brooklyn Bridge, where Patsy and his late wife Carol built the original Grimaldi's into one of the most celebrated pizzerias in the country before selling the business and retiring. In 2012, the Grimaldis returned to their craft, partnering with longtime friend Matt Grogan

to create Juliana's, named after Patsy's mother, restoring the integrity of their original recipes and time-honored techniques.



Patsy Grimaldi, Courtesy of Juliana's Brooklyn

Today, and now at their new West Palm Beach outpost, every pie continues to follow that same philosophy: thin, carefully crafted crusts topped with the best globally sourced ingredients, baked inside a hand-built coal-fired oven reaching extreme temperatures to produce the signature crisp texture and light char that define the brand.



Courtesy of Juliana's Brooklyn

Flavor begins with the foundation. Tomatoes sourced from family farms near Mount Etna in Sicily benefit from mineral-rich volcanic soil and slow sun-ripening, producing a naturally sweet, balanced sauce that reflects true Italian pizza tradition. Combined with the same hand-crafted dough, premium cheeses, and water used in Brooklyn — flown in from New York City weekly. The result is pizza built on simplicity, tradition, and deep respect for ingredients, giving West Palm Beach guests the exact same approach and taste that made the Brooklyn location a national destination.



Courtesy of Juliana's Brooklyn

The menu reflects classic coal-fired tradition with a focused approach centered on quality rather than excess. Signature pies include the Margherita with tomato, mozzarella, and basil; the Marinara with tomato, garlic, and basil; and the White Pizza with mozzarella and garlic. Specialty combinations highlight carefully balanced flavors such as bufala mozzarella with cherry tomatoes and sea salt, sausage with broccoli rabe, pancetta with smoked Scamorza, and prosciutto with arugula — all built on thin crust and baked in the coal oven for a distinctive finish.



Courtesy of Juliana's Brooklyn

Beyond pizza, the experience extends into classic Brooklyn nostalgia. Desserts like Cannoli, New York cheesecake, Brookie Bridge, and the iconic Ring Ding, reminiscent of many people's New York childhoods, connect directly to the restaurant's roots. Juliana's also, to this day, makes traditional egg creams, a process that combines seltzer, syrup, and cream. These details reinforce Juliana's identity not just as a restaurant, but as a family-driven place shaped by memories, stories, and the feeling of a true slice of home.



Courtesy of Juliana's Brooklyn

Located at 875 North Railroad Avenue, Juliana's is one of the most recent additions to The Nora District's growing collection of walkable dining and lifestyle destinations. As the district continues to evolve into one of South Florida's most dynamic urban neighborhoods, the arrival of Juliana's brings a slice of New York history, passion, and tradition.