Prohibition Pizza Wins Pizza Excellence Award in High Springs

Prohibition Pizza earns the Pizza Excellence Award for High Springs, reflecting its 4.7-star rating across 602 reviews.

HIGH SPRINGS, FL, UNITED STATES, September 10, 2026 /EINPresswire.com/ -- Prohibition Pizza, an artisan New York-style pizzeria, has been named winner of the Pizza Excellence Award for High Springs by the Consumer Ratings Institute, recognizing the restaurant's handcrafted approach to pizza and its role in the local dining community.

Founded by husband-and-wife owners Kelly and David Potter, Prohibition Pizza builds its menu around authentic New York-style pizzas made with handmade dough fermented for 72 hours and daily-sliced, fresh, natural toppings. The restaurant also offers oven-baked wings, salads, and desserts, with gluten-free options for guests with dietary restrictions, alongside a curated wine list and rotating craft beers from neighboring High Springs Brewing Company.

The Potters describe the restaurant as a family-driven dream, and that commitment to craftsmanship has translated into recognition beyond the Consumer Ratings Institute honor: Prohibition Pizza was voted Best Pizza in Florida in 2024, 2025, and 2026, named Best Lunch by the Gainesville Sun in 2024, and took second place for Best Cheese Pizza at the 2024 Galbani Cup.

The recognition reflects Prohibition Pizza's 4.7-star rating across 602 reviews from diners throughout the High Springs area.

The Pizza Excellence Award is presented by the Consumer Ratings Institute, an independent organization that evaluates businesses based on verified consumer feedback and consistent service quality, helping residents identify restaurants with a proven record of trust.

Prohibition Pizza continues to serve High Springs and the surrounding area from its location across from High Springs Brewing Company, with a menu built around locally inspired ingredients and friendly, knowledgeable service.

About Prohibition Pizza

Prohibition Pizza is an artisan New York-style pizzeria in High Springs, Florida, owned by Kelly

and David Potter. The restaurant serves handcrafted pizzas made with 72-hour fermented dough and fresh, natural ingredients, alongside wings, salads, and a curated beverage selection. For more information or to view the menu, visit prohibitionpizza.com.

About the Consumer Ratings Institute

The Consumer Ratings Institute is an independent U.S. organization that recognizes business excellence based on verified consumer ratings.

Kelly Potter
Prohibition Pizza
+1 386-433-1900
email us here

This press release can be viewed online at: https://www.einpresswire.com/article/940858670

EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information.
© 1995-2026 Newsmatics Inc. All Right Reserved.