

800°
DEGREES
neapolitan pizzeria

ESTABLISHED 2011

EXPERIENCE
THE REAL DEAL
↓ ↓ ↓ ↓ ↓ ↓

GET A 125 YEAR-OLD
**CLASSIC IN
60 SECONDS
OR LESS**

CHECK OUT ALL OF OUR 800 DEGREES LOCATIONS:

OPEN NOW!

CALIFORNIA:

WESTWOOD VILLAGE * SANTA MONICA
PASADENA * DOWNTOWN LA * LAX

NEVADA:

MONTE CARLO RESORT & CASINO
SLS HOTEL & CASINO

**ILLINOIS:
EVANSTON**

COMING SOON!

CALIFORNIA:

HOLLYWOOD
THE RUNWAY AT PLAYA VISTA

FOR HOURS, PHONE & FAX NUMBERS, PLEASE VISIT:

www.800degreespizza.com

OUR PROMISE

800 Degrees strives to honor the tradition of classic Neapolitan pizza where the integrity of handcrafted ingredients is paramount. We use naturally grown California tomatoes, our mozzarella is made just for us, and our crust is crafted in house from only Italian flour, wild yeast, sea salt and filtered water.

Thank you for choosing 800 Degrees

PRICES AND MENU ITEMS SUBJECT TO CHANGE WITHOUT NOTICE.

**WE CURRENTLY OFFER
DINE-IN OR CARRY OUT
SO STAY, STOP BY OR CALL!**

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

AND WE ARE NOT RESPONSIBLE FOR LOST OR STOLEN PROPERTY.
WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE.

800°

DEGREES
neapolitan pizzeria

COME SEE US

↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓

TAKE A CLASSIC AND
MAKE IT AN ORIGINAL

OUR MENU

EXPERIENCE THE REAL DEAL

***** DINE-IN OR CARRY OUT *****

AVOID THE LINE

AND ORDER
ONLINE



www.800degreespizza.com

EXPERIENCE THE REAL DEAL

CHOOSE A CRUST

ORIGINAL NEAPOLITAN

Our signature light, thin, soft and chewy crust. Requires a fork and knife. Truly Italian.

CRISPY

Cracker thin crust.

GLUTEN-FREE

\$1.50 EXTRA

Thin and light. Made from corn, rice, and soy.

CHOOSE A BASE

MARGHERITA \$6.85

Crushed tomato, fresh mozzarella, Parmigiano Reggiano, olive oil, basil.

BIANCA \$6.05

White pie (no sauce), fresh mozzarella, Parmigiano Reggiano, garlic, oregano, olive oil.

MARINARA \$5.55

Crushed tomato, garlic, oregano, olive oil (no cheese).

VERDE \$7.55

Green pie (pinenut-basil pesto), fresh mozzarella, Parmigiano Reggiano.

ADD ONS

FREE EXTRAS
OREGANO • CHILES • GARLIC

Select any combination of proteins, cheeses and vegetables to achieve your perfect pie. All ADD ONS are \$1.00 except as noted.

PROTEINS \$1

BACON Applewood-smoked bacon, diced and rendered crispy.

BACON MARMALADE (\$3)

Bacon "jam" made with balsamic, onions and brown sugar.

ANCHOVIES Olive oil-packed Sicilian anchovies.

PEPPERONI Pork, spices and fennel pollen. Classic.

SHRIMP (\$3)

Marinated in olive oil and garlic.

CHICKEN Natural chicken rubbed with spices and wood oven-roasted.

CHICKEN SAUSAGE Lean and healthy.

SOPPRESSATA SPICY. Air-dried salami with Calabrian chiles.

PROSCIUTTO DI PARMA (\$3)

Sliced to order and applied AFTER baking, never cooked.

ROSEMARY HAM Imported from Italy.

SALAMI Fiorucci dry-cured natural pork.

SAUSAGE Molinari sweet Italian pork salsiccia.

MEATBALLS Seasoned grass-fed beef roasted in our wood oven.

EGG From organic, free range chickens.

CHEESES \$1

RICOTTA Presented 'incarcerato' style – rolled into the edge of the crust or spread on top.

SMOKED PROVOLONE (SCAMORZA)

Classic cow's milk cheese from Italy.

GORGONZOLA Blue cheese from Italy.

FETA Made in France with creamy sheep's milk.

BOSCHETTO DI TARTUFO (\$3) Truffle cheese from Italy.

FONTINA Creamy, tangy, rich and earthy.

GOAT CHEESE (\$3) Laura Chenel goat cheese from Sonoma.

MOZZARELLA DI BUFALA (\$6)

Creamy, rich and moist. Made from the milk of grass-fed water buffalo.

VEGAN "MOZZARELLA" Daiya brand shreds.

VEGETABLES \$1

BROCCOLINI Charred in the wood burning oven.

PEPPADEWS Small pickled peppers. Sweet and a little spicy.

TOMATOES Heirloom organic cherry tomatoes.

KALAMATA OLIVES Salty and funky.

ARTICHOKES Marinated Italian artichokes.

ARUGULA Wild and peppery.

Always applied AFTER the pizza is baked.

PINE NUTS Toasted and golden.

MUSHROOMS

Mixed mushrooms marinated and wood oven-roasted.

ROASTED GARLIC

Roasted in olive oil until soft and caramelized.

CARAMELIZED ONIONS

Cooked slowly until sweet and smoky.

RED ONIONS Thinly sliced and raw.

CAPERS Salt-packed then rinsed.

BASIL PESTO Pinenuts, Parmigiano, basil and garlic.

SWEET CORN Freshly shucked & roasted white corn.

JALAPEÑOS Thinly sliced and spicy!

SPINACH Lightly steamed.

SUN-DRIED TOMATOES Imported from Italy.

PINEAPPLE Fresh, ripe Hawaiian pineapples. Sweet and salty.

GREEN PEPPERS Fresh and crispy.

ROASTED RED PEPPERS Sweet and smoky.

BUTTERNUT SQUASH Diced and roasted.

BURRATA \$6

Locally sourced, creamy burrata served with wild arugula, toasted ciabatta and any of the following delicious accompaniments.

BEETS + BALSAMIC

CHERRY TOMATOES + PESTO

ARTICHOKE + OLIVES

PROSCIUTTO + MELON (\$11)

SALADS

GREENS \$4/\$7

Parmigiano Reggiano, lemon, olive oil.

GORGONZOLA \$4/\$7

Butter lettuce, candied walnuts, dried cranberries.

CAESAR \$4/\$7

Perfect.

CHOPPED \$5/\$8

Assorted vegetables, cheese and meats in an oregano vinaigrette.

BABY KALE \$5/8

Dried figs, goat cheese, pine nuts, balsamic & olive oil.

GREEK \$5/8

Green peppers, olives, feta, red onion, tomatoes.

Greek vinaigrette.

"CREATE YOUR OWN" \$4/\$6

Your choice of lettuces, dressings, plus any

ADD ONS at \$1 each.

**TOP ANY SALAD
WITH EXTRAS**

CHOOSE ANY OF OUR DELICIOUS

ADD ONS \$1

SMALL BITES

MEATBALLS \$6

Wood-oven baked with tomato, oregano and Parmigiano Reggiano.

TRUFFLE CHEESE BREAD \$11

Boschetta di tartufo, mozzarella, garlic and Parmigiano Reggiano.

BROCCOLINI \$5

Wood-roasted with garlic, Calabrian chiles and olive oil.

PROSCIUTTO + MOZZ \$10

Mozzarella di Bufala, cherry tomatoes, basil, ciabatta bread.