

800° ESTABLISHED 2011
DEGREES EXPERIENCE THE REAL DEAL
neapolitan pizzeria ↓ ↓ ↓ ↓ ↓ ↓

10889 Lindbrook Drive Los Angeles, CA 90024

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424-239-5010

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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 every day right here in LA, and our crust is crafted in house from only organic flour, wild yeast, sea salt and filtered water.

Thank you for choosing 800 Degrees.

PRICES AND MENU ITEMS
SUBJECT TO CHANGE WITHOUT NOTICE.

DELIVERY CHARGE \$2.
Delivery charge pays for gas and insurance.
PLEASE TIP YOUR DRIVER.



800°
DEGREES
neapolitan pizzeria

COME SEE US



10889 LINDBROOK DRIVE
LOS ANGELES, CA 90024

OUR MENU

EXPERIENCE THE REAL DEAL

DINE-IN, CARRY OUT, OR DELIVERY

CALL 424-239-5010

OR ORDER
ONLINE AT



www.800degreespizza.com

EXPERIENCE THE REAL DEAL

SALADS

SMALL SALADS

GREENS \$4

parmigiano, lemon, olive oil

GORGONZOLA \$4

butter lettuce, walnuts, dried cranberries

CAESAR \$4

perfect

CHOPPED \$5

assorted vegetables, cheese and meats
in red wine vinaigrette

LARGE SALADS \$5

“CREATE YOUR OWN”

farm greens, vinaigrette, plus ADD ONS at \$1/each

BURRATA \$5

BEETS + BALSAMIC

CHERRY TOMATOES + PESTO

CAPONATA + PINENUTS

PROSCIUTTO + MELON (\$11)

SMALL BITES

MEATBALLS \$6

Wood-oven baked with tomato, oregano and parmigiano.

BAMBINI \$5

Kid’s pizza with mozzarella, tomato and any toppings.

BROCCOLINI \$5

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

ANTIPASTI \$11

Only the best meats, cheeses and vegetables we have.

THE CLASSICS

PIZZA MARGHERITA \$6

crushed tomato, fresh mozzarella, parmigiano reggiano, olive oil, basil

PIZZA BIANCA \$5

white pie (no tomato), fresh mozzarella, garlic, oregano, olive oil, sea salt

PIZZA MARINARA \$5

crushed tomato, garlic, oregano, olive oil (no cheese)

ADD ONS

Select any combination of proteins, cheeses and vegetables
to achieve your perfect pie. All ADD ONS are \$1 except as noted.

PROTEINS \$1

BACON

Nueske’s applewood-smoked bacon, diced and rendered crispy.

ANCHOVIES

Olive oil-packed Sicilian anchovies.

PEPPERONI

Pork, spices and fennel pollen. Classic.

ROCK SHRIMP (\$3)

Wild Florida rock shrimp. Marinated in olive oil, basil & garlic.

CHICKEN

Whole natural chicken rubbed with spices and wood oven-roasted.

SOPPRESSATA

SPICY. Air-dried salami with Calabrian chiles.

PROSCIUTTO (\$3)

La Quercia Iowa prosciutto. Sliced to order
and applied AFTER baking, never cooked.

ROSEMARY HAM

Uncured from Fra’ Mani.

SALAME

Fra’ Mani from San Francisco.

SAUSAGE

Malinari sweet Italian salsiccia.

MEATBALLS

Seasoned 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.

SMOKED PROVOLONE (SCAMORZA)

Classic cows’ 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.

VEGETABLES \$1

BROCCOLINI

Charred in the wood burning oven.

PEPPADEWS

Small pickled peppers. Sweet and a little spicy.

TOMATOES

Heirloom organic cherry tomatoes. Cut and marinated with olive oil & basil.

KALAMATA OLIVES

EGGPLANT

Baby eggplants—sliced, marinated & wood oven-roasted.

ARTICHOKES

Marinated Italian long-stemmed artichokes.

ARUGULA

Wild and peppery. Always applied AFTER the pizza is baked.

PINE NUTS Imported from Italy.

MUSHROOMS

Mixed mushrooms marinated and wood oven-roasted.

ROASTED GARLIC

Roasted in olive oil until soft & caramelized.

CARAMELIZED ONIONS

Cooked slowly in the wood oven until sweet & smoky.

RED ONIONS Thinly sliced and raw.

CAPERS Salt-packed then rinsed.

FREE EXTRAS

OREGANO • CHILES • GARLIC

SPECIALTY PIES

TARTUFO \$11

truffle cheese, roasted mushrooms, caramelized garlic, arugula (no tomato)

PROSCIUTTO \$10

fresh mozzarella, garlic, La Quercia prosciutto and wild arugula (no tomato)

SAUSAGE & PEPPERS \$9

Italian sausage, peppadews, caramelized onions

QUATTRO FORMAGGI \$9

scamorza, parmigiano, gorgonzola, fontina (no tomato)

PICCANTE \$7

soppressata, garlic & Calabrian chiles

CARNI \$9

salsiccia, pepperoni, meatballs

VEGE \$9

mushrooms, artichokes, braccolini

POLLO \$8

chicken, gorgonzola, caramelized onions (no tomato)

CAPRICCIOSA \$10

artichokes, funghi, olives, ham

NAPOLETANA \$10

anchovies, shrimp, capers, garlic, oregano (no cheese)

BEVERAGES

BEER \$5

WINE \$7

COKE \$2

BOTTLED SODAS \$3

} COMING SOON

DESSERT

LA CREAMERY GELATO \$2.5/SCOOP