

# 1. CHOOSE A BASE



## MARGHERITA \$9.95

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



## BIANCA \$8.95

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



## VERDE \$10.95

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

GLUTEN-FREE CRUST \$1.50 • SUBSTITUTE IMPORTED MOZZARELLA DI BUFALA \$6

# 2. SELECT ADD ONS

We suggest a maximum of 2-3 add ons per pie.

## PROTEINS \$1.50

SMOKED BACON  
BACON MARMALADE (\$3)  
ANCHOVIES  
PEPPERONI  
ROCK SHRIMP (\$3)  
CHICKEN  
ITALIAN TUNA  
SOPPRESSATA  
PROSCIUTTO DI PARMA (\$3)  
PORCHETTA  
SALAMI  
SAUSAGE  
BEEF MEATBALLS  
EGG

## CHEESES \$1.50

RICOTTA  
SMOKED PROVOLONE  
GORGONZOLA  
FETA  
TRUFFLE PECORINO (\$3)  
FONTINA  
GOAT CHEESE (\$3)  
BURRATA (\$6)  
VEGAN CHEESE

## VEGETABLES \$1.50

BROCCOLINI  
CHERRY TOMATOES  
KALAMATA OLIVES  
ARTICHOKES  
ARUGULA  
PEPPADEW PEPPERS  
GREEN PEPPERS  
ROASTED RED PEPPERS  
SWEET CORN  
MIXED MUSHROOMS  
ROASTED GARLIC  
CARAMELIZED ONIONS  
RAW RED ONIONS  
CAPERS  
BASIL PESTO  
FRESH JALAPEÑOS  
PINE NUTS  
SPINACH  
SUN-DRIED TOMATOES  
ROASTED PINEAPPLE  
BUTTERNUT SQUASH

FREE EXTRAS  
OREGANO • CHILES • GARLIC

# CHEF'S FAVORITES

## BLT \$14.95

Bianca with bacon jam, arugula, cherry tomatoes.

## DOPPIO PEPPERONI \$12.95

Classic margherita with smoky pepperoni and spicy soppressata.

## PORCHETTA \$14.95

Bianca with Italian roasted pork, peppadews, fennel pollen, arugula.



## SAUSAGE & PEPPERS \$14.95

Italian sausage, peppadews, caramelized onions.



## CARNI \$14.95

Pepperoni, bacon, rosemary ham.

## ANGRY BEE \$12.95

Soppressata, Calabrian chiles, garlic, honey.

## POLLO \$13.95

Bianca with roasted chicken, gorgonzola, caramelized onions.

## FILETTI \$13.95

Basil pesto, fresh mozzarella, cherry tomatoes.



## TARTUFO \$16.95

Bianca with truffle cheese, mushrooms, roasted garlic, arugula.



## ZUCCA \$13.95

Bianca with butternut squash, caramelized onions, bacon, rosemary oil.

# SALADS

## GORGONZOLA \$8/\$12

Butter lettuce, candied walnuts, dried cranberries.

## GREEK \$8/12

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

## CHOPPED \$9/\$13

Assorted vegetables, cheese and meats in an oregano vinaigrette.



## CREATE YOUR OWN SALAD \$12

An entrée-sized salad with your choice of lettuce, dressing, and up to 5 add ons.

## GREENS \$8/\$12

Parmigiano Reggiano, lemon, olive oil.

## CAESAR \$8/\$12 Perfect.

## BABY KALE \$8/12

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

# COLD BITES

## MARINATED OLIVES \$6

Mixed olives in herbs and spices.

## CAPRESE \$9

Our burrata with cherry tomatoes, pesto and warm bread.

## ANTIPASTI PLATE \$10

Sliced meats, cheeses and marinated vegetables with warm bread.



## BURRATA & BEETS \$9

Creamy burrata with roasted beets, balsamic, arugula and warm bread.

# HOT BITES

## MEATBALLS \$9

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

## BROCCOLINI \$8

Wood-roasted with garlic, Calabrian chiles, extra virgin olive oil.

## BAKED GOAT CHEESE \$10

Tomato sauce and bread for dipping.

## TRUFFLE CHEESE BREAD \$14

Boschetto di tartufo, mozzarella, garlic, Parmigiano Reggiano.

## SPICY FETA GARLIC BREAD \$8

Calabrian chile and feta cheese.

# BEER & WINE

PLEASE ASK ABOUT OUR CURRENT SELECTION

# ANATOMY OF A NEAPOLITAN PIZZA

## SOFT, CHEWY CRUST

Made from only Italian 00 Flour, water, yeast and salt.

## FRESH MOZZARELLA

California milk.

## EXTRA VIRGIN OLIVE OIL

Fresh, fruity and golden.

## FRESH BASIL

Aromatic, green, and vibrant.

## FLAME BLISTERS

Around the edges of the crust. A perfect sign of doneness.

## SAN MARZANO-STYLE TOMATOES

Imported from Italy.



# EMBRACE THE KNIFE AND FORK

Look, we get it: Americans have strong opinions about pizza. New Yorkers treasure their extra large slices and Chicagoans swear by their deep dish pies.

But we aren't trying to be like our American counterparts. We're bringing an authentic Neapolitan delicacy to your American table. A soft and chewy crust is what we crave and it's what the Neapolitans intended. So go ahead and grab that knife and fork. Enjoy it Italian-style.

# MANGIA! HOW TO EAT A PIZZA, ITALIAN-STYLE



MMMM...  
A PERFECT PIE



START IN  
THE CENTER



EAT TOWARDS  
THE CRUST



USE THE CRUST TO  
SOP UP THE GOODNESS

# COME VISIT US

## NEVADA:

### SLS LAS VEGAS HOTEL & CASINO

2535 S. LAS VEGAS BLVD.  
LAS VEGAS, NV 89109  
(702) 761-7616

### MONTE CARLO RESORT & CASINO

3770 S. LAS VEGAS BLVD.  
LAS VEGAS, NV 89109  
(702) 730-6800

## CALIFORNIA:

### WESTWOOD VILLAGE

10889 LINDBROOK DR.  
LOS ANGELES, CA 90024  
(310) 443-1911

### SANTA MONICA

120 WILSHIRE BLVD.  
SANTA MONICA, CA 90401  
(310) 566-0801

### PASADENA

2 E. COLORADO BLVD.  
PASADENA, CA 91105  
(626) 993-6455

### HOLLYWOOD

1539 N. VINE ST.  
HOLLYWOOD, CA 90028  
(323) 329-9656

### DOWNTOWN LA

800 WILSHIRE BLVD.  
LOS ANGELES, CA 90017  
(213) 542-3790

### PLAYA VISTA

12751 W. MILLENNIUM BLVD.  
PLAYA VISTA, CA 90094  
(310) 258-9541

CONTACT US

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# AUTHENTIC NEAPOLITAN PIZZA

# 800°

## DEGREES

neapolitan pizzeria

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