

**800°**  
**DEGREES**  
neapolitan pizzeria

ESTABLISHED 2011

EXPERIENCE  
THE REAL DEAL  
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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 LAS VEGAS HOTEL & CASINO

**ILLINOIS:  
EVANSTON**

**COMING SOON!**

**CALIFORNIA:**

HOLLYWOOD  
THE RUNWAY AT PLAYA VISTA

FOR HOURS, PHONE & FAX NUMBERS, PLEASE VISIT:

[www.800degreespizza.com](http://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**

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TAKE A CLASSIC AND  
MAKE IT AN ORIGINAL

**OUR MENU**

**EXPERIENCE THE REAL DEAL**

**DINE-IN OR CARRY OUT**

**702-761-7616**

**SUNDAY - THURSDAY  
11AM - 11PM  
FRIDAY & SATURDAY  
11AM - 12AM**

[www.800degreespizza.com](http://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 \$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.

### MARINARA \$8.95

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

### VERDE \$10.95

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

## ADD ONS



Select any combination of proteins, cheeses and vegetables to achieve your perfect pie. All ADD ONS are \$1.50 except as noted.

### PROTEINS \$1.50

**BACON** Applewood-smoked bacon, diced and rendered crispy.

**BACON MARMALADE (\$4)**  
Bacon "jam" made with balsamic, onions and brown sugar.

**ANCHOVIES** Olive oil-packed Sicilian anchovies.

**PEPPERONI** Pork, spices and fennel pollen. Classic.

**SHRIMP (\$4)** 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 (\$4)**  
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 \$1.50

**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 (\$4)** Truffle cheese from Italy.

**FONTINA** Creamy, tangy, rich and earthy.

**GOAT CHEESE (\$4)** Laura Chenel goat cheese from Sonoma.

**MOZZARELLA DI BUFALA (\$7)**  
Creamy, rich and moist. Made from the milk of grass-fed water buffalo.

**VEGAN "MOZZARELLA"** Daiya brand shreds.

### VEGETABLES \$1.50

**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 and 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

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

**BEETS + BALSAMIC \$9**

**CHERRY TOMATOES + PESTO \$9**

**ARTICHOKE + OLIVES \$9**

**PROSCIUTTO + MELON \$13**

## SALADS

**GREENS \$8/\$12**  
Parmigiano Reggiano, lemon, olive oil.

**GORGONZOLA \$8/\$12**  
Butter lettuce, candied walnuts, dried cranberries.

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

**CHOPPED \$9/\$13**  
Assorted vegetables, cheese and meats in an oregano vinaigrette.

**BABY KALE \$8/\$12**  
Dried figs, goat cheese, pine nuts, balsamic and olive oil.

**GREEK \$8/\$12**  
Green peppers, olives, feta, red onion, tomatoes, Greek vinaigrette.

**"CREATE YOUR OWN" \$7/\$9**

Your choice of lettuces, dressings, plus any ADD ONS at \$1.50 each.

**TOP ANY SALAD  
WITH EXTRAS**

CHOOSE ANY OF OUR DELICIOUS

**ADD ONS \$1.50**

## SMALL BITES

**MEATBALLS \$9**  
Wood-oven baked with tomato, oregano and Parmigiano Reggiano.

**TRUFFLE CHEESE BREAD \$14**  
Boschetto di tartufo, mozzarella, garlic and Parmigiano Reggiano.

**BROCCOLINI \$8**  
Wood-roasted with garlic, Calabrian chiles and olive oil.

**PROSCIUTTO + MOZZ \$14**  
Mozzarella di Bufala, cherry tomatoes, basil, ciabatta bread.

\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.