

# CREATE YOUR OWN PIZZA

## 1. CHOOSE A BASE

*Substitute gluten-free CauliPower Crust (+\$3.50) or Daiya Vegan Mozzarella (+\$1).*

### MARGHERITA [v] 12.50

*Crushed tomato, local mozzarella, fresh basil, provolone, parmigiano, extra virgin olive oil.*

### BIANCA [v] 11.50

*White pie (no sauce), fresh mozzarella, parmigiano, garlic, oregano, extra virgin olive oil.*

### VERDE [v] 13.50

*Green pie (pinenut-basil pesto), fresh mozzarella, aged parmigiano.*

## 2. SELECT ADD-ONS

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

### PROTEINS \$2.50

SMOKED BACON  
ANCHOVIES  
PEPPERONI  
ROTISSERIE CHICKEN  
SPICY SOPPRESSATA  
ITALIAN SAUSAGE  
BEEF MEATBALL  
PORCHETTA  
SOYRIZO [vg]

### VEGETABLES [vg] \$1.50

CHERRY TOMATOES  
KALAMATA OLIVES  
ARTICHOKES  
BELL PEPPERS  
PEPPADEW PEPPERS  
WILD MUSHROOMS  
ROASTED GARLIC  
CARAMELIZED ONIONS  
RAW RED ONIONS  
PEPPERONCINI  
BASIL PESTO  
FRESH JALAPEÑOS  
ROASTED PINEAPPLE  
SWEET CORN  
AVOCADO  
PINE NUTS  
SUNDRIED TOMATOES  
ROASTED RED PEPPERS

### CHEESES [v] \$2

RICOTTA  
SMOKED PROVOLONE  
GORGONZOLA  
TRUFFLE CHEESE  
FONTINA  
FETA  
PECORINO  
DAIYA MOZZ [vg]

FREE EXTRAS  
CHILES • GARLIC  
OREGANO

## 3. SELECT OPTIONAL FINISHES

*Added AFTER baking.*

ARUGULA (\$1.50) • PROSCIUTTO (\$3.50) • SMOKED SALMON (\$3.50) • BURRATA (\$3.50) • HONEY (\$1.50)



WOODFIRED  
KITCHEN

PIZZA + ROTISSERIE

## LUNCH & TAKE OUT

ONE EAST 33RD STREET | NEW YORK, NEW YORK | 10016  
Open Monday-Saturday from 11am-11:30pm & Sunday 11am-10:30pm.



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Please email our Catering Specialists at [catering@800degrees.com](mailto:catering@800degrees.com) or call 212-660-6419 and they will carefully coordinate your event.

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# SALADS

## 800° CLASSIC CHOPPED 12.50

Chickpeas, chopped deli meat, cherry tomatoes, fontina, iceberg, arugula, oregano vinaigrette.  
*Add Rotisserie Chicken +\$3*

## ORGANIC SALMON 15

Greens, beets, red peppers, kalamata olives, croutons, cherry tomatoes, herbs, sumac-lemon vinaigrette.

## ROTISSERIE CHICKEN CAESAR 13

Housemade dressing, garlic croutons, baby romaine.  
*Substitute Organic Salmon +\$2*

## CHICKEN CORN COBB 13.50

Roasted sweet corn, smoky bacon, egg, gorgonzola, avocado, cherry tomatoes, local greens, housemade buttermilk dressing..  
*Substitute Organic Salmon +\$2*

## MARIO'S GREEK SALAD [v] 13.50

Heirloom tomatoes, peppers, cucumbers, red & white onions, feta, Greek olives.  
*Add Rotisserie Chicken +\$3*  
*Add Organic Salmon +\$5*

# 800° POWER BOWLS

*Each bowl comes with quinoa tabbouleh, kale, cucumber, avocado, garbanzo, cherry tomatoes & corn, lemon-tahini sauce.*

### CHOOSE YOUR 800° POWER BOWL PROTEIN:

## ROTISSERIE CHICKEN 12.50

Bell & Evans Pennsylvania natural chicken.

## SUPER VEGAN [vg] 12.50

Wood-fired portabellas, roasted beets, nut milk “cream cheese”.

## PORCHETTA 12.50

Hampshire heritage pork rubbed with herbs and roasted.

## ORGANIC SALMON 15

Wood-oven roasted Faroe Islands salmon.

# SANDWICHES

*All sandwiches are served with a small green salad.*

## PRIME RIB FRENCH DIP 15

Au jus, caramelized onions, arugula, horseradish cream.

## ROTISSERIE CHICKEN BANH MI 12

Pickled vegetables, cilantro, jalapeños, chicken liver pate, umami mayo.

## PORCHETTA 13

Caramelized onions, arugula, rosemary salt.

## WOODFIRED PORTABELLA [vg] 12

Marinated portabella, Kite Hill almond milk “cream cheese”, avocado, red peppers, cucumber, arugula.

# ROTISSERIE PLATES

*Plates come with your choice of Rotisserie Chicken with Peruvian Green sauce or Organic Salmon with Lemon Salmoriglio, plus your choice of any Seasonal Market Sides. All Seasonal Market Sides are [v] except Rotisserie Basted Potatoes & Roasted Brussels Sprouts.*

1/4 CHICKEN + 2 SIDES PLATE	13	<b>SEASONAL MARKET SIDES:</b> <ul style="list-style-type: none"> <li>• Rotisserie Basted Potatoes</li> <li>• Roasted Brussels Sprouts</li> <li>• Beluga Lentil Salad</li> <li>• Small Green Salad</li> <li>• Quinoa Tabbouleh</li> <li>• Baby Beets Vinaigrette</li> <li>• Sweet Corn &amp; Cherry Tomatoes</li> </ul>
1/2 CHICKEN + 2 SIDES PLATE	19	
WHOLE CHICKEN + 3 SIDES PLATE	36	
ORGANIC SALMON + 2 SIDES PLATE	16	
PORCHETTA + 2 SIDES PLATE	14	

# SPECIALTY PIZZAS

*Substitute gluten-free Caulipower Crust (+\$3.50) or Daiya Vegan Mozzarella (+\$1).*

## TARTUFO [v] 16

Fresh mozzarella, wild mushrooms, truffle pecorino, roasted garlic, arugula.

## SALMON PASTRAMI 16

Everything spice crust, creme fraiche, red onions, capers, dill.

## SAUSAGE & PEPPERS 14

Margherita w/ Italian salsiccia, peppadews & caramelized onions.

## DOUBLE PEPPERONI 14

Crispy pepperoni cups & Mastro soppressata on our classic margherita.

## N'DUJA 15

Margherita, dino kale, garlic, fontina, chiles, Ends Meat’s Brooklyn n’duja salami.

## HONEY BADGER 13

Mastro soppressata, Calabrian chile, Andrew’s Rooftop Honey.

## ROTISSERIE CHICKEN 14

Housemade BBQ, fresh mozz, red onions, cilantro, smoked provolone, peppadews.

## ALLA VODKA 14

Vodka sauce, fresh mozzarella, pecorino, sweet white onion, pancetta, chile flake.

## CARNI 16

Classic margherita w/ pepperoni, Italian salsiccia, Nueske’s bacon.

## AVOCADO [v] 15

Fresh mozzarella, soyrizo, avocado, sweet corn, red onions, cilantro, salsa macha.