

1. CHOOSE A BASE



MARGHERITA \$12

Crushed tomato, fresh mozzarella, fresh basil, parmigiano, extra virgin olive oil



BIANCA \$11

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



VERDE \$13

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

PROTEIN ADD-ONS \$2 • VEGETABLE & CHEESE ADD-ONS \$1.50 • GLUTEN-FREE CRUST \$1.50

2. SELECT ADD ONS

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

PROTEINS \$2

BACON
ANCHOVIES
PEPPERONI
CHICKEN
SOPPRESSATA
PROSCIUTTO DI PARMA (\$3)
SALAMI
SAUSAGE
ROSEMARY HAM

CHEESES \$1.50

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

VEGETABLES \$1.50

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

FREE EXTRAS
OREGANO • CHILES • GARLIC

CHEF'S FAVORITES

DOPPIO PEPPERONI \$15

Margherita with pepperoni and spicy soppressata

QUATTRO FORMAGGI \$15

Bianca with mozzarella, smoked provolone, gorgonzola, fontina

TROPICALE \$15

Margherita with ham and roasted Hawaiian pineapple



SAUSAGE & PEPPERS \$17

Italian sausage, peppadews, caramelized onions



CARNI \$17

Pepperoni, Italian sausage, rosemary ham

ANGRY BEE \$15

Margherita with soppressata, garlic, Calabrian chiles, honey

POLLO \$16

Bianca with roasted chicken, gorgonzola, caramelized onions



TARTUFO \$17

Bianca with truffle cheese, mushrooms, roasted garlic, arugula



ZUCCA \$16

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

SALADS

GREEK \$12

Feta, Kalamata olives, cucumber, red onion, green peppers, cherry tomatoes, Greek vinaigrette

800° CLASSIC CHOPPED \$14

meats, fontina cheese, oregano vinaigrette

BABY KALE \$12

Dried figs, goat cheese, pine nuts, balsamic, extra virgin olive oil

CHICKEN CORN COBB \$14

Roasted sweet corn, smoky bacon, egg, gorgonzola, avocado, cherry tomatoes, housemade ranch

CREATE YOUR OWN SALAD \$14

Choice of lettuce, dressing, and up to 5 add-ons

FARM GREENS \$10

Cherry tomatoes, cucumber, red onion, croutons, lemon, extra virgin olive oil, parmigiano

CAESAR \$11

Hearts of romaine, roasted garlic croutons, housemade dressing



SMALL BITES

BURRATA, CHERRY TOMATOES & PESTO \$9

Arugula, lemon, extra virgin olive oil, toasted ciabatta

ANTIPASTI PLATE \$14

Sliced meats, cheeses, marinated vegetables, toasted ciabatta

BURRATA & BEETS \$9

Arugula, balsamic, toasted ciabatta

TRUFFLE CHEESE BREAD \$14

Boschetto di tartufo, mozzarella, garlic, parmigiano

SPICY FETA GARLIC BREAD \$8

Calabrian chile and feta cheese



SANDWICHES

SPICY ITALIAN \$12

Salami, rosemary ham, soppressata, provolone, sun-dried tomatoes, shredded iceberg, pepperoncini, red onions, Calabrian chile aioli, red wine vinaigrette

CAPRESE + PROSCIUTTO \$10

Mozzarella, sun-dried tomatoes, basil, prosciutto, arugula, balsamic, pinenut-basil pesto

SONOMA WALNUT CHICKEN \$11

Shredded chicken, walnuts, apple, grapes, celery, house dressing, arugula

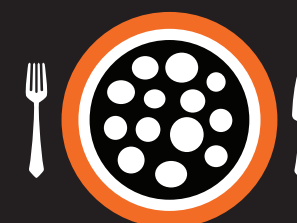
HAM + CHEESE \$11

Rosemary ham, truffle cheese, sun-dried tomatoes, arugula

MANGIA!

HOW TO EAT A PIZZA, ITALIAN-STYLE

EMBRACE THE KNIFE AND FORK



MMMM...
A PERFECT PIE



START IN
THE CENTER



EAT TOWARDS
THE CRUST



USE THE CRUST TO SOP
UP THE GOODNESS