

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.

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
FRESH JALAPEÑOS
ROASTED PINEAPPLE
SWEET CORN
AVOCADO
SUNDRIED TOMATOES
ROASTED RED PEPPERS
ZUCCHINI

CHEESES [v] \$2

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

FREE EXTRAS
CHILES • GARLIC
OREGANO

3. SELECT OPTIONAL FINISHES

Added AFTER baking.

ARUGULA (\$1.50) • PROSCIUTTO (\$3.50) • SMOKED SALMON (\$3.50) • TRUFFLE BURRATA (\$4) • 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.



Let us cater your next meeting, party, game day or celebration!

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

www.800degrees.com

SALADS

800° CLASSIC CHOPPED 12.50

Chickpeas, chopped deli meat, cherry tomatoes, fontina, iceberg, arugula, oregano vinaigrette.

Add Rotisserie Chicken + \$3.5

MARIO'S GREEK SALAD [v] 13.50

Heirloom tomatoes, peppers, cucumbers, red & white onions, feta, Greek olives.

Add Rotisserie Chicken + \$3.5

Add Organic Salmon + \$6

ROTISSERIE CHICKEN CAESAR 13

Rotisserie chicken, housemade dressing, garlic croutons, baby romaine.

Substitute Organic Salmon + \$3

CHICKEN CORN COB B 13.50

Rotisserie chicken, roasted sweet corn, smoky bacon, egg, gorgonzola, avocado, cherry tomatoes, local greens, housemade buttermilk dressing..

Substitute Organic Salmon + \$3

BOWLS

All Bowls start Vegan [vg] or Vegetarian [v] as marked below.

ADD A PROTEIN TO ANY BOWL:

ROTISSERIE CHICKEN + \$3.5 | PORCHETTA + \$3.5 | ORGANIC SALMON + \$6 | AHI TUNA BURGER + \$6

KALE & QUINOA [vg] 9.50

Tuscan kale, quinoa tabouleh, avocado, garbanzos, cucumber, cherry tomatoes, sweet corn, lemon-tahini sauce.

HUMMUS BOWL [v] 9.50

Creamy hummus, feta, kale, cucumber, kalamata olives, garbanzos, red onions, beets, pita chips, romesco sauce.

HARVEST BOWL [vg] 9.50

Ancient grains, baby spinach, zucchini, mushrooms, almonds, black garlic-balsamic dressing.

CA(U)LI BOWL [vg] 9.50

Cauliflower "rice", roasted poblano rajas, guacamole, pepitas, arugula, cherry tomatoes, sweet corn, cilantro-jalapeno dressing.

SANDWICHES

All Sandwiches are served with Mediterranean slaw.

PRIME RIB FRENCH DIP 15

Au jus, caramelized onions, arugula, horseradish cream.

AHI TUNA BURGER 14

Dijonaise, red onion, tomato, baby spinach.

PORCHETTA 13

Caramelized onions, arugula, rosemary salt.

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	SEASONAL MARKET SIDES: <ul style="list-style-type: none"> • BROCCOLI • ROTISSERIE BASTED POTATOES • ROASTED BRUSSELS SPROUTS • SMALL GREEN SALAD • QUINOA TABBOULEH • BABY BEETS VINAIGRETTE • SWEET CORN & CHERRY TOMATOES
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).

MARGHERITA [v] 12.50

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

HONEY BADGER 13

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

SAUSAGE & PEPPERS 14

Italian salsiccia, peppadews, caramelized onions.

ROTISSERIE CHICKEN 14

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

DOUBLE PEPPERONI 14

Crispy pepperoni cups & Mastro soppressata.

ALLA VODKA 14

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

CARNI 16

Pepperoni, Italian salsiccia, Nueske's bacon.

AVOCADO [v] 15

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

SALMON PASTRAMI 16

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

CAULIFLOWER [v] 19

Cauliflower crust, vodka sauce, roasted zucchini, caramelized onions, fresh mozzarella, myzithra.

TARTUFO [v] 16

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

GET YOUR 800° TO-GO ORDER DELIVERED! FIND US ON GRUBHUB, SEAMLESS, & UBEREATS.