

# 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  
CAMELIZED ONIONS  
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)



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

Please email our Catering Specialists at [catering@80odegrees.com](mailto:catering@80odegrees.com) or call 212-660-6419 and we will carefully coordinate your event.

[www.800degrees.com](http://www.800degrees.com)



WOODFIRED  
KITCHEN

## LUNCH & TAKE OUT

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

# 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 COBB 13.50

Rotisserie chicken, roasted sweet corn, 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.

## HARVEST BOWL [vg] 9.50

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

## HUMMUS BOWL [v] 9.50

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

## CA(U)LI BOWL [v] 9.50

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

## 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	<b>SEASONAL MARKET SIDES:</b> <ul style="list-style-type: none"> <li>• BROCCOLI</li> <li>• ROTISSERIE BASTED POTATOES</li> <li>• ROASTED BRUSSELS SPROUTS</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).

## MARGHERITA [v] 12.50

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

## SAUSAGE & PEPPERS 14

Italian salsiccia, peppadews, caramelized onions.

## DOUBLE PEPPERONI 14

Crispy pepperoni & Mastro soppressata.

## CARNI 16

Pepperoni, Italian salsiccia, 2x smoked bacon.

## SMOKED SALMON PASTRAMI 16

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

## TARTUFO [v] 16

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

## HONEY BADGER 13

Mastro soppressata, Calabrian chiles, wildflower honey.

## ROTISSERIE CHICKEN 14

BBQ sauce, fresh mozzarella, red onions, cilantro, smoked provolone, peppadews.

## ALLA VODKA 14

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

## AVOCADO [v] 15

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

## CAULIFLOWER [v] 19

Gluten-free cauliflower crust, vodka sauce, fresh mozzarella, roasted zucchini, caramelized onions, myzithra cheese.

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