

About Us

Pizzanista! brings seditiously delicious pizza to Southern California; made from fresh, locally-sourced ingredients. Founded in October 2010 by legendary professional skateboarder Salman Agah, Pizzanista! blends the historic flavor and thin-crust style of New York pizza with California's abundance of fresh produce and small-batch ingredients. Family owned and operated, Pizzanista! features traditional hand-tossed pizza dough made fresh daily using 200-year old sourdough cultures from Naples, hand-milled marinara sauce made from California tomatoes, innovative pizza toppings, and farm-fresh salads. Dine-in, take-out, delivery, and pizza by the slice are available.

Pizzanista! recruited renowned chef, pizza maestro and friend, Steve Samson, to help develop its distinctive homemade recipes. Dedicated to serving only the highest quality fresh ingredients, Pizzanista! strives to use locally grown produce and humanely-raised meats whenever possible. Creative and irreverent specials are available such as the speciality Macaroni & Cheese Pizza served on Sundays, as well as vegan, vegetarian, and gluten-free options.

Pizzanista! has established itself as a beacon of celebratory, imaginative, unpretentious dining. The flagship pizzeria is located in a pre-World War I building in the Arts District of Downtown Los Angeles, next door to

Tony's Saloon –

amidst warehouses, taco trucks, artist studios, and residential lofts. Pizzanista! opened its second location in Los Angeles, in the picturesque city of San Marino, in December, 2022; home to the legendary hidden gem, The Huntington.

Pizzanista! Tokyo, located in bustling Harajuku, Tokyo, Japan, opened in 2020. Harajuku is renowned for its vibrant street art and youth fashion culture. Pizzanista! Shibuya, also located in Tokyo, Japan, opened in 2023.

Pizzanista! Seoul, South Korea, launched two locations in 2021.

Pizzanista! has been featured in esteemed national and international press outlets such as VOGUE, GQ, The History Channel, The Food Network, CNN, CBS, Los Angeles Times, LA Weekly, Lucky Magazine, Los Angeles Magazine, Time Out, VICE Munchies: Chefs' Night Out, Buzzfeed, Grubstreet, Thrillist, Eater LA, Complex Magazine, Refinery 29, LA Downtowner, Grind Magazine (Japan), Ollie Magazine (Japan), Popeye Magazine (Japan), and Slider Magazine (Japan).

Pizzanista! has hosted guest chef nights and artistic collaborations with world-renowned artists, brands and athletes such as Vans, Patagonia, Nike, Volcom, New Balance, Mark Gonzales, Christian Hosoi, Glen E. Friedman, Estevan Oriol, Mister Cartoon, Steve Caballero, Neckface, Printed Matter Inc., The Hundreds, The Berrics, Rob Dyrdek's Street League, Girl/Chocolate Skateboards, Thrasher Magazine, Deathwish Skateboards, Deus EX Machina, Brothers Marshall, Dogtown and Z-Boys, Keep-A-Breast Foundation, Our Open Road, Joan Jett, PETA, and more.

Community involvement includes:

Inner City Arts

,

Path (People Assisting The Homeless)

,

Friends of the Los Angeles River

,

Musack

,

CASA

,

Poseiden Foundation,

and more.

Stay tuned for more upcoming guest chef nights and culinary/artistic collaborations. Pizzanista! looks forward to serving you!

Founder Owner

Photo Mike Selsky

Salman Agah was born in 1972 in Washington, D.C., and started skateboarding at the age of 5. Upon returning to the U.S. after living in Iran and Europe, his family settled in San Jose, CA. At the age of 16, Stacy Peralta spotted Salman, who began riding as a sponsored amateur for Powell Peralta. He joined the Powell team in 1989, then went on to skateboard professionally for Real Skateboards from 1990-1994 and The Firm Skateboards from 1995-2000. He was sponsored by Black Label Skateboards from 2000-2017 until he rejoined Powell Peralta, the brand he rides for to this date. During his career as a professional skateboarder, Salman has made significant contributions to the progression of the sport, specifically pioneering switch stance. He was voted Thrasher Magazine's Skater of the Year in 1993, Transworld Skateboarding's Most Influential Skater of the Decade in the 1990's and Big Brother Magazine's Most Beautiful Skater. From 1993-2001, Vans produced the Salman Agah Signature Shoe. Over the years, Salman has traveled the world extensively skateboarding, and touring throughout the U.S., Canada, Asia, Australia, Europe, and Central & South America. He participated in the Vans Warped Tour from 1994-2000, was an X-Games Competitor in 1997, and a World Cup of Skateboarding Judge from 1995-1998. Embracing his entrepreneurial spirit, Salman established The Skaterade Beverage Co. in 2003, an internationally-distributed refreshment specially formulated for skateboarders, and in 2007, teamed up with skateboard photographer, Mike Ballard, to form SkateBook, a quarterly, hard-bound 350+ page coffee table book. Salman was inducted into Skateboarding's Hall of Fame in 2022. He now occupies his time operating & growing Pizzanista!, being a husband, and father of two children, skateboarding, surfing, and riding motocross.

LOS ANGELES

2019 E. 7th Street

Los Angeles, CA 90021

t: 213.627.1430

e: thecallup@pizzanista.com

DTLA HOURS:

Closed Monday

TUESDAY - THURSDAY

11:00AM - 10:00PM

FRIDAY - SATURDAY

11:00AM - 11:00PM

SAN MARINO

2461 Mission Street, Unit A

San Marino, CA 91108

t: 626.988.9825

e: thecallup@pizzanista.com

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Closed Monday

TUESDAY - SUNDAY

11:00AM - 4:00PM

OPENING FOR DINNER SERVICE TUESDAY, JUNE 6th, 11AM - 8PM. YAY!!

We look forward to serving you soon!

UPDATES

San Marino, CA NOW OPEN!

SAN MARINO OPENING FOR DINNER SERVICE TUESDAY, JUNE 6th, 11AM - 8PM. Yay!!

PIZZANISTA! Harajuku, Tokyo, Japan is Open!

PIZZANISTA! Seoul, South Korea, Open & Poppin'!

PIZZANISTA! Shibuya, Tokyo, Japan NOW OPEN

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email potential location opportunities to

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CAREERS

Looking to join our Team?

email:

jobs@pizzanista.com

BIG ORDERS

PIZZANISTA! Loves BIG orders!

Please allow 48 hours to help us get your order dialed.

Minimum Order 20+ Pizzas.

Items labeled with an * asterisk are required.

Name*

Email*

Phone*

Pick Up Date*

Pick Up Time*

Name (if different) Who Will Be Picking Up or Receiving The Order

Number of People Serving*

Menu Items*

Condiments or Utensils

—Please choose an option—

Condiments

Utensils

Both Utensils & Condiments

Beverages

—Please choose an option—

Water

Soft Drinks

Beer

All The Drinks

Additional Details or Specific Instructions

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CAREERS

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MENU

SPECIALS

MACARONI & CHEESE PIZZA (available only on Sundays!)

EVERY SUNDAY! Our speciality mac n' cheese pizza. house-made mac & cheddar, fontina, and asiago cheese; available regular or vegan. get it by the slice or whole pie!

GF Vegan House Special

house-made tomato sauce, miyoko's organic vegan cheese, abbot's vegan GF sausage, fresh jalapeños, red onion, & gluten-free crust from Venice Bakery, Los Angeles

STARTERS

Garlic Knots aka Lil Homies

six hand-rolled sourdough knots tossed with olive oil, fresh garlic, and grana padano. served with house-made marinara (available vegan)

Broccoli Rabe

broccoli rabe with fresh garlic, red chili flakes, & shaved grana padano (available vegan)

Macaroni & Cheese Side Order

AVAILABLE ON SUNDAYS ONLY! our speciality mac n' cheese! house-made mac & cheddar, fontina, and asiago cheese side

Vegan Macaroni & Cheese Side Order

AVAILABLE ON SUNDAYS ONLY! our speciality vegan mac n' cheese! house-made vegan mac & cheddar side

SALADS

Half / Full / Tray

Vegan Mixed Green

organic mesclun greens, avocado, tomatoes, cucumbers, and house-made red wine vinaigrette

Caprese

fresh mozzarella, tomatoes, organic basil, & olive oil

Arugula

organic arugula, grana padano, lemon, sea salt, and olive oil

Caesar

organic chopped romaine, house-made croutons, grana padano, lemon, & house-made Caesar dressing

PIZZA BY THE SLICE

Cheese

Vegan Sicilian Cheese

Pepperoni

Vegan Pepperoni

White

Veggie

Vegan Veggie

Meat Jesus

Vegan Seitan Meats Jesus

Margherita

Soppressata & Mushroom

Sicilian

Macaroni & Cheese (SUNDAYS ONLY!)

Vegan Macaroni & Cheese (SUNDAYS ONLY!)

PIZZAS

18" INCH

Cheese

hand stretched sourdough crust, house-made tomato sauce, mozzarella & grana padano

Vegan Cheese

hand stretched sourdough crust, house-made tomato sauce, Miyoko's vegan mozzarella

Pepperoni

hand stretched sourdough crust, house-made tomato sauce, mozzarella, cup & crisp pepperoni, and grana padano

Vegan Pepperoni

hand stretched sourdough crust, house-made tomato sauce, miyoko's organic vegan mozzarella, and best in class vegan pepperoni by The BE-Hive

White

hand stretched sourdough crust, low moisture fresh mozzarella, ricotta cheese, grana padano, extra virgin olive oil, salt & pepper

Goat Cheese & Fresh Spinach

hand stretched sourdough crust, mozzarella, Laura Chenel goat cheese, Kalamata olives, red onions; topped with fresh loose-leaf organic spinach

North Shore

hand stretched sourdough crust, house-made tomato sauce, mozzarella, thick-cut bacon, fresh cut pineapple, & grana padano

Prosciutto & Arugula

hand stretched sourdough crust, house-made tomato sauce, mozzarella, La Quercia Prosciutto Americano, fresh organic arugula, shaved grana padano, lemon, & extra virgin olive oil

Veggie

hand stretched sourdough crust, house-made tomato sauce, mozzarella, fresh red bell peppers, Kalamata olives, sautéed mushrooms, red onions, fresh organic spinach, Christopher Ranch California garlic, cherry tomatoes, & grana padano

Vegan Veggie

hand stretched sourdough crust, house-made tomato sauce, miyoko's organic vegan mozzarella, fresh red bell peppers, Kalamata olives, sautéed mushrooms, red onions, fresh organic spinach, Christopher Ranch California garlic, & cherry tomatoes

Meat Jesus

hand stretched sourdough crust, house-made tomato sauce, mozzarella, cup & crisp pepperoni, local Italian sausage, and thick cut bacon

Vegan Seitan Meats Jesus

hand stretched sourdough crust, house-made tomato sauce, miyoko's organic vegan mozzarella, The Be-Hive vegan pepperoni, Abbott's Butcher vegan sausage, & The BE-Hive vegan bacon

Margherita

hand stretched sourdough crust, house-made tomato sauce, fresh mozzarella, grana padano, & fresh organic basil

Vegan Margherita

hand stretched sourdough crust, house-made tomato sauce, miyoko's organic vegan mozzarella, and fresh organic basil

Soppressata & Mushroom

hand stretched sourdough crust, house-made tomato sauce, mozzarella, Creminelli spicy Calabrese Italian Salami, sautéed mushrooms, ricotta salata cheese, & Christopher Ranch California garlic

Sicilian

square, thick sourdough crust pizza with house-made tomato sauce, mozzarella, grana padano, oregano & extra virgin olive oil

Supreme Meat Jesus

hand stretched sourdough crust, house-made tomato sauce, mozzarella, cup & crisp pepperoni, local Italian sausage, thick cut bacon, fresh red bell peppers, Kalamata olives, sautéed mushrooms, red onions, fresh organic spinach, Christopher Ranch California garlic, & cherry tomatoes

Vegan Supreme Jesus

hand stretched sourdough crust, house-made tomato sauce, miyoko's organic vegan mozzarella, The Be-Hive vegan pepperoni, Abbott's Butcher vegan sausage, The BE-Hive vegan bacon, fresh red bell peppers, Kalamata olives, sautéed mushrooms, red onions, organic spinach, Christopher Ranch California garlic, & cherry tomatoes

Macaroni & Cheese (available regular or vegan)

every sunday, our speciality mac n' cheese pizza.. house-made mac & cheddar, fontina, and asiago cheese; available regular or vegan. Get it by the slice or whole pie! (AVAILABLE ON SUNDAYS ONLY!)

GLUTEN-FREE PIZZAS

12" INCH

GF Cheese

tomato sauce, mozzarella, & grana padano

GF Vegan Cheese

tomato sauce & Miyoko's vegan cheese

GF Pepperoni

tomato sauce, mozzarella, grana padano, and cup & crisp pepperoni

GF White

ricotta, low moisture fresh mozzarella, grana padano, & olive oil

GF Margherita

tomato sauce, fresh mozzarella, grana padano, & fresh organic basil

GF Vegan Margherita

tomato sauce, fresh mozzarella, vegan cheese, & fresh organic basil

GF Rise & Shine

tomato sauce, mozzarella, grana padano, bacon, eggs (cooked over easy), & black pepper

GF Goat Cheese & Fresh Spinach

mozzarella, grana padano, Laura Chenel goat cheese, Kalamata olives, red onions, & topped with fresh loose-leaf organic spinach

GF Soppressata & Mushroom

tomato sauce, mozzarella, Creminelli spicy Calabrese Italian Salami, fresh mushrooms, ricotta salata cheese, & Christopher Ranch California garlic

GF Veggie

tomato sauce, mozzarella, grana padano, fresh red bell peppers, Kalamata olives, sautéed mushrooms, red onions, organic spinach, Christopher Ranch California garlic, & cherry tomatoes

GF Vegan Veggie

tomato sauce, Miyoko's vegan cheese, fresh red bell peppers, Kalamata olives, sautéed mushrooms, red onions, fresh organic spinach, Christopher Ranch California garlic, & cherry tomatoes

GF North Shore

tomato sauce, mozzarella, grana padano, thick-cut bacon, & fresh cut pineapple

GF Prosciutto & Arugula

tomato sauce, mozzarella, La Quercia Prosciutto Americano, organic arugula, shaved grana padano, lemon & olive oil

GF Meat Jesus

tomato sauce, mozzarella, grana padano, cup & crisp pepperoni, local Italian sausage, & thick-cut bacon

* Gluten-free items are cooked in same facility as wheat products.

CREATE YOUR OWN PIZZA

18" INCH CHEESE PIZZA

Toppings

artichoke hearts, organic arugula, organic basil, Christopher Ranch garlic, red bell peppers, fresh jalapeños, Kalamata olives, fresh mushrooms, pepperoncini, cup & crisp pepperoni, fresh cut pineapple, red onions, organic spinach, cherry tomatoes

Specialty Toppings

Spanish white anchovies, broccoli rabe, vegan broccoli rabe, ricotta salata cheese, thick-cut bacon, eggs, ricotta, Laura Chenel goat cheese, prosciutto (La Quercia), local Italian sausage, soppressata (Creminelli), The BE-Hive vegan bacon, The BE-HIVE vegan pepperoni, Abbott's vegan sausage, Miyoko's vegan cheese

DRINKS

Rad Soda in Real Bottles

assorted flavors

Mineral Valley Water

sparkling and still glass bottle

BEER & WINE

House Beer American Lager

16 oz can

Miller High Life

bottle

Pabst Blue Ribbon

16 oz can

Assorted craft beers

bottles & cans

Nomadica Wine Assorted Varietals

*Prices are subject to change without notice

Looking to place a BIG ORDER of 20 pies or more?

Please fill in the form on our

BIG ORDERS

page.

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CAREERS

Looking to join our Team?

No products in the cart.

Search for

PRIVACY POLICY

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PRIVACY POLICY

Your privacy is critically important to us.

PIZZANISTA! is located at:

PIZZANISTA!

2019 E. 7th Street Los Angeles

90021 – California , US

213-627-1430

It is PIZZANISTA!'s policy to respect your privacy regarding any information we may collect while operating our website. This Privacy Policy applies to

pizzanista.com

SPECIALS

VEGAN MACARONI & CHEESE PIZZA (available only on Sundays!)

EVERY SUNDAY! Our speciality vegan mac n' cheese pizza.. house-made mac & vegan nut-free cheese. Get it by the slice or whole pie!

GF Vegan House Special

tomato sauce, Miyoko's vegan nut-free cheese, Abbot's vegan GF sausage, fresh jalapeños, red onion, & gluten-free crust from Venice Bakery, Los Angeles

STARTERS

Vegan Garlic Knots

six hand-rolled sourdough knots tossed with olive oil, fresh garlic, & vegan nut-free cheese. served with house-made marinara

Vegan Broccoli Rabe

broccoli rabe with fresh garlic, red chili flakes, & vegan nut-free cheese

Vegan Macaroni & Cheese Side

our speciality vegan mac n' cheese.. house-made vegan mac & cheese side (AVAILABLE ON SUNDAYS ONLY!)

SALADS

Vegan Mixed Green

organic mesclun greens, avocado, tomatoes, cucumbers, & house-made red wine vinaigrette

VEGAN PIZZA BY THE SLICE

Vegan Veggie

Vegan Pepperoni

Vegan Sicilian Cheese

Vegan Seitan Meats Jesus

Vegan Macaroni & Cheese (SUNDAYS ONLY!)

VEGAN PIZZAS

18-INCH

hand-stretched sourdough crust, house-made tomato sauce, and vegan nut-free cheese

Vegan Cheese

sourdough crust, tomato sauce, Miyoko's vegan nut-free mozzarella

Vegan Pepperoni

sourdough crust, tomato sauce, Miyoko's vegan nut-free mozzarella, & best in class vegan pepperoni by The BE-Hive

Vegan Margherita

hand stretched sourdough crust, house-made tomato sauce, Miyoko's vegan mozzarella, fresh organic basil

Vegan Veggie

sourdough crust, tomato sauce, Miyoko's vegan nut-free mozzarella, fresh red bell peppers, Kalamata olives, sautéed mushrooms, red onions, fresh organic spinach, Christopher Ranch California garlic, & cherry tomatoes

Vegan Seitan Meats Jesus

sourdough crust, tomato sauce, Miyoko's vegan nut-free mozzarella, The Be-Hive vegan pepperoni, Abbott's Butcher vegan sausage & The BE-Hive vegan bacon

Vegan Supreme Jesus

sourdough crust, tomato sauce, Miyoko's vegan nut-free mozzarella, The Be-Hive vegan pepperoni, Abbott's Butcher vegan sausage, The BE-Hive vegan bacon, fresh red bell peppers, Kalamata olives, sautéed mushrooms, red onions, organic spinach, Christopher Ranch California garlic, & cherry tomatoes

Vegan Sicilian Cheese

thick sourdough square crust, tomato sauce, Miyoko's vegan nut-free mozzarella, oregano, & olive oil

Vegan Macaroni & Cheese

our speciality vegan mac n' cheese pizza.. house-made mac & vegan cheese (AVAILABLE ON SUNDAYS ONLY!)

VEGAN & GLUTEN-FREE PIZZAS

12-INCH

gluten-free crust, house-made tomato sauce, and vegan nut-free cheese

GF Vegan Cheese

tomato sauce & Miyoko's vegan nut-free cheese

GF Vegan House Special

tomato sauce, Miyoko's vegan nut-free cheese, Abbot's vegan GF sausage, jalapeños, red onion, and local gluten-free crust from Venice Bakery, Los Angeles

GF Vegan Margherita

tomato sauce, Miyoko's vegan nut-free mozzarella, fresh organic basil

GF Vegan Veggie

tomato sauce, Miyoko's vegan nut-free cheese, fresh red bell peppers, Kalamata olives, sautéed mushrooms, red onions, fresh organic spinach, Christopher Ranch California garlic & cherry tomatoes

* Gluten-free items are cooked in same facility as wheat products.

CREATE YOUR OWN VEGAN PIZZA

18" INCH VEGAN CHEESE PIZZA

Toppings

artichoke hearts, organic arugula, organic basil, Christopher Ranch garlic, red bell peppers, fresh jalapeños, Kalamata olives, fresh mushrooms, pepperoncini, fresh cut pineapple, red onions, organic spinach, cherry tomatoes

Specialty Toppings

vegan broccoli rabe, The BE-Hive vegan bacon, The BE-HIVE vegan pepperoni, Abbott's vegan sausage, Miyoko's vegan cheese, Violife vegan nut-free cheese

DRINKS

Rad Soda in Real Bottles

assorted flavors

Mineral Valley Water

sparkling and still glass bottle

BEER & WINE

House Beer American Lager

16 oz can

Miller High Life

bottle

Pabst Blue Ribbon

16 oz can

Assorted craft beers

bottles & cans

Nomadica Wine Assorted Varietals

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01

Vegan Macaroni Cheese

AVAILABLE ON

SUNDAYS ONLY!

Order

02

PEPPERONI

tomato sauce, mozzarella,

grana padano & pepperoni

Order

03

VEGGIE

tomato sauce, mozzarella,

grana padano, green peppers,

Kalamata olives, mushrooms,

red onions, spinach, garlic

& fresh tomatoes

Order

04

MEAT JESUS

tomato sauce, mozzarella,
grana padano, pepperoni,
sausage & bacon

Order

05

Macaroni & Cheese

AVAILABLE ON SUNDAYS ONLY!

Order

06

Soppressata & Mushroom

tomato sauce, mozzarella,
Creminelli spicy Calabrese
Italian Salami, mushrooms,
ricotta salata & garlic

Order

07

White

mozzarella, ricotta,
grana padano & olive oil

Order

08

Margherita

tomato sauce, fresh mozzarella,
grana padano & fresh basil

Order

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