

**HOME SLICE PIZZA**  
1415 South Congress Avenue  
Austin, TX 78704  
512.444.PIES  
homeslicepizza.com



110811

WE GLADLY ACCEPT MASTERCARD,  
VISA, AMERICAN EXPRESS, DISCOVER  
SORRY, NO CHECKS  
20% GRATUITY APPLIED TO PARTIES  
OF 6 OR MORE

## SALADS & ANTIPASTI

### House

Side salad w/ house Italian **5.50**

### Greek

Crisp Romaine w/ feta, Kalamata olives,  
green peppers, red onions & fresh oregano  
**5.50 / 8.25**

### Pear Gorgonzola

Mixed greens w/ walnuts, red onions and Dijon  
vinaigrette **5.50 / 8.25**

### Caesar

Classic Caesar dressing and imported Parmigiano  
Reggiano—yes, contains anchovies **5.00 / 7.50**

### Italian Chef

Big house salad w/ antipasto topping **6.00 / 8.75**

### Spinach

Fresh baby spinach, garbanzo beans, tomatoes,  
mushrooms, red onion, Dijon vinaigrette **5.00 / 7.50**

*All salads except House available in half portions.*



### Family Style Salads (serves 3-4)

House **10.00**

Caesar or Spinach **13.50**

Pear Gorgonzola or Greek **15.00**

Italian Chef **16.25**

### Antipasto

A generous plate of Italian meats and cheeses  
including salami, capocollo, provolone, imported  
Parmigiano Reggiano; with assorted peppers and  
olives **12.00**

### Insalata Caprese

Roma tomatoes, basil, fresh mozzarella, olive oil **7.50**

Garlic Knots (4) & Marinara **3.50**

Additional Knots **.75 each**



## SUB SANDWICHES

Half sub (6") Whole sub (12")

### Hot Subs

Served with marinara sauce, provolone, mozzarella  
& parmesan cheese.

Meatball **7.75 / 11.75**

Eggplant Parmesan **7.75 / 11.75**

Chicken Parmesan **7.75 / 11.75**

### Cold Subs

Subs come on a toasted sesame roll with lettuce,  
onions, tomato, mayo, provolone cheese and oil  
& vinegar dressing. Trust us—don't mess with  
the recipe.

Italian assorted (ham, dry salami, capocollo,  
Genoa salami, provolone cheese) **7.75 / 11.75**

Turkey **7.75 / 11.75**

Tuna Salad **7.75 / 11.75**

Veggie (cheese, spinach,  
green pepper, onion, roasted  
red pepper) **7.75 / 11.75**

Chips **1.75**



## CALZONES

Our calzones are stuffed with ricotta cheese and  
mozzarella and served with a side of marinara sauce.

Calzone **6.75**

Spinach calzone **7.25**

Meat calzone (pepperoni & sausage) **7.95**

## PIZZA BY THE SLICE

Slice pies change daily. Ask your friendly waiter about  
today's toppings and enjoy a BIG NY-style slice  
served classically on a paper plate. Slices served daily  
until 6:30PM and from 9:30PM til close.

Slices **3.00 - 3.50**

### WE WANT YOUR FEEDBACK!

Righteous pizza and friendly service is  
what we aim for. If there's something  
you like or don't like about Home Slice, please tell us!

EMAIL US AT: [pies@homeslicepizza.com](mailto:pies@homeslicepizza.com)



# Pizza

*Come on, it's what ya came here for!*

Large Pizza (16")	14.00
Medium Pizza (14")	11.75
White Pizza	extra 2.00
Olive oil, garlic, ricotta, mozzarella, provolone & romano	

## Toppings *Go easy now, less is more*

Anchovies, artichoke hearts, fresh basil, black olives, broccoli, extra cheese, garlic, green olives, green peppers, mushrooms, onions, pepperoni, ricotta cheese, sausage, spinach, fresh tomatoes

Medium	per topping 1.75
Large	per topping 2.00

## Special Toppings

Fried eggplant, fresh mozzarella, meatballs, roasted red peppers, whole Kalamata olives

Medium	per topping 2.75
Large	per topping 3.00



## Tried and True

Medium 15.50 / Large 18.00

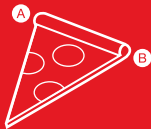
Sorry, no substitutions or modifications to the specially priced "Tried and True" pies. But we'll happily build your custom pie at the per topping price.

- #1 Margherita** (fresh mozzarella, tomato, garlic & basil) *Try it with the Branciforti or a Peroni.*
- #2 White pie with spinach** (olive oil, garlic, mozzarella, ricotta, provolone & romano) *We recommend the Pinot Grigio or a Lone Star.*
- #3 Eggplant pie** (a NY staple that's like eggplant parmesan on a pie) *We like the Salice Salentino with this one, or go with a Guinness!*
- #4 Spinach, roasted red pepper, green olives, onions** *Try it with the Dolcetto d'Alba or an Amstel Light.*
- #5 Pepperoni & mushroom** (THE classic of all classics) *The Chianti is great with this pie, or try a Fireman's #4.*
- #6 Sausage, ricotta cheese and roasted red pepper** *The Barbera d'Asti stands up well to this one, as does a Brooklyn Lager.*
- #7 White clam pizza 18.50 / 22.00** (chopped clams, olive oil, garlic and Pecorino Romano—street cred in Naples and New Haven) *Check out the Gavi or pair it with a Pabst Blue Ribbon.*

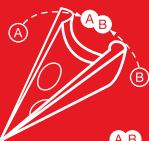
## Congratulations!

ON YOUR CHOICE TO ENJOY HOME SLICE PIZZA

Just like there's a way to fold the Sunday paper, there's a way to fold your pizza.



**STEP 1 - The Approach**  
Grab slice by the crust with your thumb and middle finger at points A & B as shown, kinda like chopsticks.



**STEP 2 - The Squeeze**  
Squeeze middle finger and thumb to fold in half.



**STEP 3 - The Love**  
Take a bite! If grease drips down your arm, your form is perfect.

SIDE VIEW



*Each Home Slice pie is made to order with fresh ingredients and cooked directly on 2 inch bricks in an old school deck oven. Your Home Slice pizza will be worth the wait.*

# BEVERAGES

## Fountain Sodas:

Coke, Diet Coke,  
Dr. Pepper, Diet Dr.  
Pepper, Sprite, Fanta  
Orange 2.00

## Bottled Sodas:

*all with cane sugar or natural fruit juice*  
Dublin Dr. Pepper 2.00, Retro Big  
Red, Triple XXX Root Beer, Izze  
Blackberry, Izze Grapefruit, Mexican  
Coke 2.50, San Pellegrino 3.50

## Other Drinks:

Ozarka Bottled Water, Iced Tea,  
Fresh Squeezed Lemonade 2.00,  
Sweet Leaf Tea (Original or Mint &  
Honey) 2.50

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# WINE

In Italy, wine isn't fancy. It's viewed as an essential ingredient to the meal, like cheese on pizza. We serve Italian wines because they're bona fide—handcrafted with passion and care for each step of the process, just like the pizza pie before you. Wine is served by the glass, the bottle or the carafe (about 3 big glasses).

## White Wine glass / bottle / carafe

### Branciforti, Sicilia

Taste the beautiful Sicilian sunshine in this bright white. No SPF necessary. **5.00 / 19.00 / 14.00**

### Piccolo, Gavi

We never promised you a rose garden, but the crisp fruit and floral notes in this wine just might. **6.00 / 24.00**

### Borgo M, Pinot Grigio

Borgo? Polo! Take a sip and let this stunning white open your eyes. **6.50 / 26.00**

### Adriano Adami Garbel 13, Prosecco

Cole Porter said it best: it's delicious, it's delightful, it's de-lovely. **7.50 / 30.00**

### Saracco, Moscato d'Asti

A semi-sparkling "frizzante," this fruity floral dessert wine is a sure thing early on or after dinner. **8.50 / 19.00** (375 ml bottle)

### The Liberace

Adami Prosecco with a splash of Izze Blackberry and a twist. Sophisticated and fruity, like its namesake. **7.50**

## Red Wine glass / bottle / carafe

### Placido, Montepulciano d'Abruzzo

Cherry, spice and everything nice. **5.00 / 19.00 / 14.00**

### Bibbiani Poggio Vignoso, Chianti

When the moon hits your eye like a big pizza pie, that's Chianti. **5.75 / 23.00**

### Leone de Castris, Salice Salentino

Full of character and full-bodied like its namesake granny -- Donna Lisa. This wine will smooch-a your face-a. **6.25 / 25.00**

### I Quaranta, Barbera d'Asti

This juicy red was crafted by a racecar designer. Drop the top and take her for a ride! **6.75 / 27.00**

### Piazzo, Dolcetto d'Alba

Pretty yet powerful, the Piazzos have been making this Dolcetto for 60 years. Practice makes perfect! **7.00 / 28.00**

### Vinosia, Aglianico

Slip into your satin jammies and curl up by the fire with this seductress. Be warned, she's a cuddler. **7.25 / 29.00**

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# BEER

## Draught Beer pint / pitcher

Lone Star **3.25 / 10.00**

Live Oak Seasonal **4.50 / 13.75**

Real Ale Firemans #4 **4.50 / 13.75**

## Domestics

Shiner Bock **3.50 (bottle)**

Brooklyn Lager,

Ranger IPA **4.25 (bottle)**

Pabst Blue Ribbon **3.00**

*(In the can, heck yeah!)*

## Imported Bottles

Amstel Light, Guinness,  
Peroni, Bucklers non-alcoholic  
**4.25**

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# COFFEE

Americano **2.75**

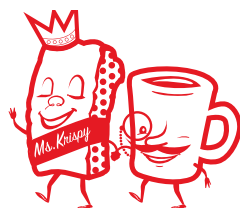
Espresso **2.75**

Cappuccino **3.75**

Café Latte **3.75**

Café Mocha **4.25**

*Soy milk available add .50*



# DESSERT *baked right here with love*

Cannoli **4.50**

NY Cheesecake **5.75**

Tiramisu **7.50**

Rice Krispy Treat **2.75**

Italian Ice (*lemon or chocolate*) **3.75**

**3 Chocolate Chip Cookies & Milk 3.00**

*Each additional cookie .75*

