SALADS & ANTIPASTI

All salads come with one garlic knot; family style with four!

Half portions are available except for House Salad.

We use local and/or organic produce when available.

All salads can be made gluten free upon request.

GO GREEN!

House 9.00
Side salad w/ house Italian dressing

Greek 12.00 / 8.00
Crisp romaine w/ feta, Kalamata olives, tomato, green pepper, cucumber, red onion & fresh oregano

Pear Gorgonzola 12.00 / 8.00
Mixed greens w/ walnuts, tomato, red onion and Dijon vinaigrette

Caesar 12.00 / 8.00
Classic Caesar dressing made with anchovy, homemade croutons, and imported Parmigiano Reggiano

Spinach 12.00 / 8.00
Fresh baby spinach, garbanzo beans, tomato, mushroom, red onion, Dijon vinaigrette

Italian Chef 14.00 / 10.00
Big house salad w/ salami, capicola, provolone, olives, house-roasted red pepper, and marinated artichoke hearts

Antipasto 17.00
A generous plate of Italian meats and cheeses including salami, capicola, provolone, imported Parmigiano Reggiano, mixed olives, house-roasted red pepper & marinated artichoke hearts

Insalata Caprese 11.50
Roma tomato, basil, fresh mozzarella, extra virgin olive oil

Family Style Salads (serves 3-4)

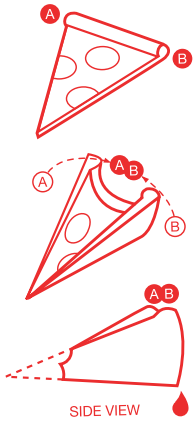
House	18.00
Greek, Pear Gorgonzola, Caesar, Spinach	22.00
Italian Chef	26.00

Garlic Knots (4) & Marinara	7.00
Additional Knots (each)	1.50

PIZZA

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

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.

Large Pizza (18")	**23.00**
Medium Pizza (16")	**19.50**
White Pizza	**+3.00**

Extra virgin olive oil, garlic, ricotta, mozzarella, provolone & romano

Toppings

Go easy now, less is more!

Fresh basil, black olives, broccoli, extra cheese, garlic, green olives, green peppers, mushrooms, onions, pepperoni, sausage, hot cherry peppers, fresh tomatoes, grated Pecorino Romano

Large per topping	**3.00**
Medium per topping	**2.50**

Special Toppings

Fried eggplant, ricotta cheese, artichoke hearts, anchovies, organic/local spinach, fresh mozzarella, meatballs, house-roasted red peppers, Kalamata olives, grated Parmigiano Reggiano, vegan cheese, all beef button pepperoni *(add 1.50 / 1.00)*

Large per topping	**4.00**
Medium per topping	**3.50**

PIZZA BY THE SLICE

Slice pies change daily.
Ask your friendly waiter about today's toppings and enjoy a BIG NY-style slice — thin crust or Sicilian — served classically on a paper plate.

Cheese	**4.25**
Pepperoni	**4.75**
Margherita	**5.00**
Special Slice	**5.00**
Vegan Slice	**5.25**
Sicilian Plain *until 5 pm*	**5.00**
Sicilian Pepperoni *until 5 pm*	**5.50**

Get a packet of Mike's Hot Honey 1.50

CALZONES

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

Calzone	**14.50**
Spinach Calzone	**16.50**
Meat Calzone (pepperoni & sausage)	**18.50**

PIZZA IS YOUR FRIEND
Slicey

030326

TRIED AND TRUE PIZZAS

Large 28.50 / Medium 24.50
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, diced Roma tomatoes, extra virgin olive oil, garlic & basil) *Check out the La Segreta or our Queen of Pints Lager.*

#2 **White Pie with Spinach** (extra virgin olive oil, garlic, mozzarella, ricotta, provolone & romano) *We recommend the Prosecco or Meanwhile Secret Beach IPA.*

#3 **Eggplant Pie** (a NY staple that's like eggplant parmesan on a pie) *We like the Montepulciano with this one, or go with a Pearl Snap!*

#4 **Spinach, Roasted Red Peppers, Green Olives, Onions** *Try it with the Valpolicella or the Fresh Kicks Hazy IPA.*

#5 **Pepperoni & Mushroom** (THE classic of all classics) *The Chianti Classico is great with this pie, or try a Firemans #4.*

#6 **Sausage, Ricotta Cheese, and Roasted Red Peppers** *The Barbera stands up well to this one, as does a Brooklyn Lager.*

#7 **White Clam Pizza 32.50 / 27.50** (chopped clams, extra virgin olive oil, garlic, fresh oregano and Pecorino Romano—street cred in Naples and New Haven) *Check out the Vermentino or pair it with a HefeWeizen.*

#8 **Pepperoni, Sausage, Green Peppers, Mushrooms, Onions & Black Olives 32.50 / 27.50**
You might like this with a glass of Valpolicella or a Secret Beach IPA

SICILIAN PIZZA

Get hip to the square.

Sicilian pie is a legit NY staple. Ours was long researched and is lovingly executed—artisan dough proofed and cooked in steel pans to a billowy perfection and then finished on the oven stones for a crispy bottom crust. Get a whole pie for the table or share a slice as an appetizer!

Plain	**31.00**
Pepperoni	**34.00**

Granny says: No modifications and please get it while you can Sonny, because it may run out.

Made with only water, salt, olive oil, yeast and flour, our pizza dough is fermented 72 hours to ensure a perfect and consistent crust.

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: slices@homeslice.com

BUFFALO WINGS

The crispiest wings around, bathed in Franks Red Hot and butter just like they do it at the Anchor Bar in Buffalo. We proudly serve ethically raised Bell & Evans chicken wings. Comes with house made blue cheese dressing and celery. *Served medium or hot.*

6 wings	**10.50**
12 wings	**19.00**
18 wings	**28.00**

extra blue cheese 1.00

SUB SANDWICHES

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

Hot Subs

A home-baked Italian sesame roll with marinara sauce, provolone, mozzarella & parmesan cheese.

Meatball	**23.00 / 12.50**
Eggplant Parmesan	**23.00 / 12.50**
Chicken Parmesan	**23.00 / 12.50**

Add HOT CHERRY PEPPERS! Yum. Only 1.75 / 1.00

Cold Subs

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

Italian Assorted	**23.00 / 12.50**
ham, dry salami, capicola, Genoa salami	
Turkey	**23.00 / 12.50**
Tuna Salad	**23.00 / 12.50**
Veggie	**23.00 / 12.50**
spinach, green peppers, house-roasted red peppers. *Add fried eggplant*	**6.00 / 3.00**

Hal's New York Kettle Potato Chips **3.50**
original, dill pickle or sea salt & vinegar

WE GLADLY ACCEPT MASTERCARD, VISA, AMERICAN EXPRESS, DISCOVER
SORRY, NO CHECKS. 22% SUGGESTED GRATUITY APPLIED TO PARTIES OF 5 OR MORE

Fountain Sodas

Maine Root Handcrafted:

Cola, Diet Cola, Ginger Brew, Lemon Lime, Black Cherry, Root Beer 3.50

Bottled Sodas

all with cane sugar or natural fruit juice

Original Dr. Pepper, Mexican Coke, Mexican Fanta Orange 4.50
Izze Blackberry 3.50

Other Drinks

Iced Tea 3.50, Joe Tea (Sweet Tea or Green Tea) 4.50
Acqua Panna 4.00, Topo Chico 4.00,
Our own fresh squeezed lemonade 4.50,
Diet Coke 3.00, Organic Milk 3.00

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

Luchi, Pinot Grigio
The perfect pinot, we think you'll agree-gio.
9.00 / 31.00 / 24.00

Rocca di Montemassi, Calasole, Vermentino
Named for a late afternoon Tuscan Breeze, Calasole hits the spot any time, day or night.
11.00 / 38.00

Planeta, La Segreta Bianco
Keep this secret all to yourself or share with your friends. We won't tell. **12.50 / 44.00**

Giuliana Prosecco
Cole Porter said it best: it's delicious, it's delightful, it's de-lovely. **13.00 / 47.00**

Saracco, Moscato d'Asti
A semi-sparkling "frizzante," this fruity, floral dessert wine is a sure thing early on or after dinner.
13.00 / 47.00

Wine Cocktails

Liberace
Giuliana Prosecco with a splash of Izze Blackberry and a lemon twist **13.00**

F'heck Yeah!
Giuliana Prosecco with a scoop of our bona fide lemon Italian ice **13.00**

Red Wine

glass / bottle / carafe

Pala Silenzi Rosso
Water water everywhere nor any drop to drink, that's okay there's wine instead, is what Sardinians think.
9.00 / 31.00 / 24.00

Nevio, Montepulciano d'Abruzzo
Just like the ancient Umbrian warrior it was named after, this wine rules. **11.00 / 38.00**

Lamole di Lamole, Chianti Classico
When the moon hits your eye like a big pizza pie, that's Chianti. **13.50 / 48.00**

Allegrini, Valpolicella
Rich and refined while packing a punch, this wine is both Bruce Wayne and Batman. **14.50 / 50.00**

Renato Ratti, Battaglione, Barbera d'Asti
Powerful, soft and brooding—smarter than your average Barbera. **15.00 / 54.00**

Rosé

Cleto Chiarli, Brut de Noir Rosé
Rosé can make your day, but bubbles make it better. **13.00 / 47.00**

Fattoria Sardi Rosé
A wine so fine it'll make ya blush. **13.50 / 48.00**

Coffee

Proudly serving Spokesman coffee

Americano	**3.75**
Espresso	**3.75**
Cappuccino	**4.75**
Caffé Latte	**4.75**
Caffé Mocha	**5.25**
Oat milk available	*add .50*

DESSERT

baked right here with love

Cannoli	**6.00**
NY Cheesecake	**7.25**
Tiramisu	**8.75**
Rice Krispy Treat	**4.75**
Italian Ice, chocolate or lemon	**4.75**
3 Chocolate Chip Cookies & Local Organic Milk	**8.25**

Each additional cookie 2.75

COCKTAILS

SOUL FASHIONED* — **$13.50**
Wild Turkey 101, simple syrup, Angostura Aromatic Bitters

NEGRONI DANZA* — **$13.50**
Aviation Gin, Cinzano Vermouth 1757, Campari

STRONG ISLAND* — **$13.50**
Rum, gin, vodka, triple sec, tequila blanco,
fresh squeezed lemonade, cola

PIAZZA VECCHIA* — **$13.50**
Jim Beam Black Bourbon, Courvoisier VSOP, Carpano
Antica, Montenegro Amaro, Angostura Bitters, Peychaud's Bitters

IT'S APEROL GOOD — **$13.75**
Aperol, Prosecco, grapefruit bitters, club soda

MARGARITA. THE DRINK — **$14.00**
Hornitos Reposado, Italicus, lime juice, simple syrup,
orange juice, salted rim

MELLE MEZCAL — **$14.50**
Banhez Mezcal, St. Germain, lime juice, simple syrup,
grapefruit juice, cranberry bitters

SLICEY SOUR — **$14.00**
Still Austin Gin, Disaronno, lemon, simple syrup, egg white, cherry

CIAO! MANHATTAN — **$14.00**
Knob Creek Rye, Carpano Antica, orange bitters

MARTINI SCORSESE — **$14.00**
Choice of Beefeater Gin or Tito's Vodka with Dolin Dry
Vermouth and olives. Available dirty, spicy, or both

RUM-YUM — **$13.50**
Havana Club Añejo Blanco Rum, Italicus, Luxardo Maraschino, lime

F'HECK YEAH *can be made non-alcoholic* — **$13.00**
Giuliana Prosecco with a scoop of our bona fide lemon Italian ice

THE LIBERACE *can be made non-alcoholic* — **$13.00**
Giuliana Prosecco with a splash of Izze Blackberry and a lemon twist

LALO COOL J *frozen blood orange margarita* — **$14.00**
Lalo Tequila, Italicus, blood orange puree, lime juice

**Our draft cocktails are lovingly mixed in small batches to be consistently delicious.*

ZERO PROOF

NAGRONI — **$12.00**
Cut Above Zero Proof Gin, Giffard Apéritif, The Pathfinder

NAPEROL SPRITZ — **$12.00**
Giffard Apéritif, Zonin Cuvée Zero Prosecco, grapefruit bitters

NAUGHTY BY NATURE — **$13.00**
Cut Above Zero Proof Gin, Giffard Apéritif, house-made
Mexican Coke reduction, cinnamon & clove

ZONIN CUVEE ZERO PROSECCO — **$12.00**
Glass of Italian sparkling wine with the alcohol removed.
Bottle of Zonin Cuvée Zero Prosecco — **$42.00**

BEER

DRAFT

	Pint / Pitcher
Meanwhile Queen of Pints Lager	7.50 / 26.00
Live Oak HefeWeizen	7.50 / 26.00
Brooklyn Lager	7.50 / 26.00
Meanwhile Secret Beach IPA	7.50 / 26.00
Electric Jellyfish Hazy IPA	9.50 / 34.00
Rotating Local Draft	Street Value

CANS

Lone Star	4.50
ABW Pearl Snap	6.50
Real Ale Fresh Kicks Hazy IPA	6.50
Austin Eastciders Original Dry Cider	6.50
Meanwhile Queen of Pints Lager (16oz)	7.50
Athletic Upside Dawn (NA)	5.50

BOTTLES

Real Ale Firemans #4	6.50
Shiner	5.50
Lone Star Light	4.50
Topo Chico Hard Seltzer	6.50
Seasonal Texas Keeper cider (to share), 750mL	20.00

SPIRITS

VODKA
Monopolowa
Tito's
Ketel One

GIN
New Amsterdam
Beefeater
Still Austin
Aviation
Hendrick's

RUM
Bacardi Superior
Appleton Signature
Kraken Black 70 proof
Havana Club Añejo Blanco

TEQUILA
Lalo Blanco
Tequila 512 Blanco
Hornitos Reposado
Herradura Añejo
Banhez Mezcal

BOURBON
Benchmark 8
Wild Turkey 101
Jim Beam Black
Still Austin

RYE
Redemption
Knob Creek

SCOTCH & MORE
Jack Daniel's
Jameson
Dewar's
Glenlivet 12yr
Balvenie DoubleWood 12yr
Bunnahabhain 12yr
Cragganmore 12yr

VERMOUTH & AMARO
Montenegro
Averna
Sibona
Fernet-Branca
Cynar
Carpano Antica
Cinzano Vermouth 1757
Dolin Dry Vermouth

LIQUEURS & SUCH
Campari
Aperol
Amaretto Disaronno
Galliano
Luxardo Maraschino
Sambuca
Italicus
Bailey's Irish Cream
St. Germain
Kahlua
Courvoisier VSOP
House-made Limoncello