

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.



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)

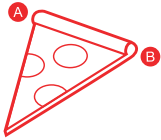
House	18.00
Greek, Pear Gorgonzola, Caesar, Spinach	22.00
Italian Chef	26.00

Garlic Knots (4) & Marinara	6.50
Additional Knots (each)	1.50

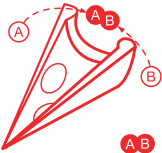
PIZZA

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

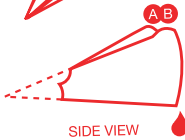
Just like there's a way to fold the Sunday paper, there's a way to fold your pizza.



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")	22.50
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, anchovy, organic /local spinach, fresh mozzarella, meatballs, house-roasted red pepper, Kalamata olives, grated Parmigiano Reggiano

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
Sicilian plain <i>until 5 pm</i>	5.00
Sicilian pepperoni <i>until 5 pm</i>	5.50

CALZONES

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

Calzone	13.50
Spinach Calzone	15.50
Meat Calzone (pepperoni & sausage)	17.50



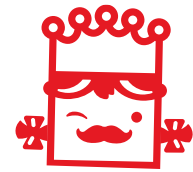


TRIED AND TRUE PIZZAS

Large 28.00 / 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 Gravina or pair it with a Peroni.*
- #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 Pulp Art 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** 31.50 / 27.00 (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** 31.50 / 27.00
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	30.50
Pepperoni	33.50

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	21.00 / 12.00
Eggplant Parmesan	21.00 / 12.00
Chicken Parmesan	21.00 / 12.00

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	21.00 / 12.00
ham, dry salami, capicola, Genoa salami	
Turkey	21.00 / 12.00
Tuna Salad	21.00 / 12.00
Veggie	21.00 / 12.00
spinach, green peppers, house-roasted red peppers. <i>Add fried eggplant</i>	6.00 / 3.00

Add **HOT CHERRY PEPPERS!** *Yum!*
Only 1.75 / 1.00

Hal's New York Kettle Potato Chips
original or sea salt & vinegar

3.50

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, Izze Blackberry or Grapefruit 4.50

Other Drinks

Iced Tea 3.50, Moonshine Sweet Tea (Original or Mint & Honey) 4.00, Richard's Rainwater 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.

8.50 / 29.00 / 23.00

Rocca di Montemassi, Calasole, Vermentino

Named for a late afternoon Tuscan Breeze, Calasole hits the spot any time, day or night.

10.50 / 37.00

Botromagno, Gravina Bianco

We give this 100% organic blend of 60% Greco and 40% Malvasia 5 stars and 2 thumbs up.

12.00 / 43.00

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.

12.00 / 49.00

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**

Coffee

Proudly serving Spokesman coffee

Americano 3.25

Espresso 3.25

Cappuccino 4.25

Caffé Latte 4.25

Caffé Mocha 4.75

Oat milk available add .50



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.

8.50 / 29.00 / 23.00

Nevio, Montepulciano d'Abruzzo

Just like the ancient Umbrian warrior it was named after, this wine rules. **10.50 / 37.00**

Lamole di Lamole, Chianti Classico

When the moon hits your eye like a big pizza pie, that's Chianti. **13.00 / 47.00**

Allegrini, Valpolicella

Rich and refined while packing a punch, this wine is both Bruce Wayne and Batman. **14.00 / 49.00**

Renato Ratti, Battaglione, Barbera d'Asti

Powerful, soft and brooding—smarter than your average Barbera. **14.50 / 53.00**

Rosé

Cleto Chiarli, Brut de Noir Rosé

Rosé can make your day, but bubbles make it better. **12.50 / 45.00**

Fattoria Sardi Rosé

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

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*

Wild Turkey 101, simple syrup, Angostura Aromatic Bitters

\$12.50

NEGRONI DANZA*

Aviation Gin, Cinzano Vermouth 1757, Campari

\$12.50

STRONG ISLAND*

Rum, gin, vodka, triple sec, tequila blanco, fresh squeezed lemonade, cola

\$12.50

PIAZZA VECCHIA*

Jim Beam Black Bourbon, Courvoisier VSOP, Carpano Antica, Montenegro Amaro, Angostura Aromatic Bitters, Peychaud's Bitters

\$12.50

IT'S APEROL GOOD

Aperol, Prosecco, grapefruit bitters, club soda

\$13.50

MARGARITA. THE DRINK

Tequila 512 Blanco, Italicus, lime juice, simple syrup, orange juice, salted rim

\$13.50

MELLE MEZCAL

Banhez Mezcal, St. Germain, lime juice, simple syrup, Izze grapefruit soda, cranberry bitters

\$14.00

SLICEY SOUR

Still Austin Gin, Amaretto Disaronno, lemon, simple syrup, egg white, cherry

\$14.00

CIAO! MANHATTAN

Knob Creek Rye, Carpano Antica, orange bitters

\$14.00

MARTINI SCORSESE

Choice of Beefeater gin or Tito's vodka with Dolin Dry Vermouth and olives. Available dirty, spicy, or both

\$14.00

RUM-YUM

Havana Club Añejo Blanco Rum, Italicus, Luxardo Maraschino, lime

\$13.00

CONEY ISLAND BABY

Volcán Blanco Tequila, San Pellegrino Grapefruit, lime juice, pink sea salt

\$14.00

F'HECK YEAH

Adami Prosecco with a scoop of our bona fide lemon Italian ice

\$12.50

THE LIBERACE

Adami Prosecco with a splash of Izze Blackberry and a lemon twist

\$12.50

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

BEER

DRAFT

	Pint / Pitcher
Meanwhile Secret Beach IPA	7.50 / 25.00
Live Oak HefeWeizen	7.50 / 25.00
Brooklyn Lager	7.50 / 25.00
Peroni	7.50 / 25.00
Electric Jellyfish Hazy IPA	9.50 / 33.00
Rotating Local Draft	Street Value

CANS

Lone Star	4.50
ABW Pearl Snap	6.50
Brooklyn Pulp Art Hazy IPA	6.50
Austin Eastciders Original Dry Cider	6.50
Brooklyn Hopypy Amber (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 Big Bottle (to share)	Street Value

SPIRITS

VODKA

Finlandia
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

Tequila 512 Blanco
Hornitos Reposado
Herradura Añejo
Volcán Blanco
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