

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



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

SALADS & ANTIPASTI

House

Side salad w/ house Italian **9.00**

Greek

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

Pear Gorgonzola

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

Caesar

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

Spinach

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

Italian Chef

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



Family Style Salads (serves 3-4)

House **18.00**

Greek, Pear Gorgonzola, Caesar, Spinach **22.00**

Italian Chef **26.00**

Antipasto

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

Insalata Caprese

Roma tomato, basil, fresh mozzarella, extra virgin olive oil **11.50**

Garlic Knots (4) & Marinara **6.50**

Additional Knots **1.50 each**

All salads come with one garlic knot; family style with four! Half portions are available except for House. We use local and/or organic produce when available. All salads can be made gluten free upon request.



SUB SANDWICHES

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

Add Hal's New York Kettle Chips to any sub — original or sea salt & vinegar **3.50**

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 onion, tomato, mayo, provolone cheese, and oil & vinegar dressing. Trust us—don't mess with the recipe.

Italian Assorted (ham, dry salami, capicola, Genoa salami, provolone cheese) **21.00/12.00**

Turkey **21.00/12.00**

Tuna Salad **21.00/12.00**

Veggie (spinach, green pepper, house-roasted red pepper) **21.00/12.00**

Add fried eggplant **6.00 / 3.00**



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**

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.

Cheese **4.25**, Pepperoni **4.75**,

Margherita **5.00**, Special Slice **5.00**

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



Pizza

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

Large Pizza (18") 22.50

Medium Pizza (16") 19.50

White Pizza extra 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, local/organic spinach, fresh mozzarella, meatballs, house-roasted red peppers, Kalamata olives, grated Parmigiano Reggiano

Large per topping 4.00

Medium per topping 3.50



Tried and True

Large 28.00 / Medium 24.50

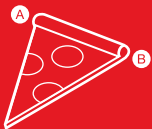
Sorry, no substitutions or modifications to the specially priced "Tried and True" pies. But we'll happily build your custom pie at the per topping price.

- #1 **Margherita** (fresh mozzarella, diced Roma tomatoes, extra virgin olive oil, garlic & basil) *Check out the Gravina or pair it with a Violet Blueberry Blonde.*
- #2 **White Pie with Spinach** (extra virgin olive oil, garlic, mozzarella, ricotta, provolone & romano) *We recommend the Prosecco or Native Texan.*
- #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 Peroni!*
- #4 **Spinach, Roasted Red Peppers, Green Olives, Onions** *Try it with the Valpolicella or Meanwhile Secret Beach 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*

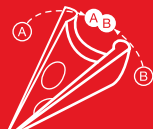
Congratulations!

ON YOUR CHOICE TO
ENJOY HOME SLICE PIZZA

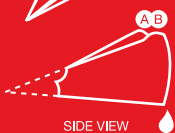
Just like there's a way to fold the Sunday paper, there's a way to fold your pizza.



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



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

BEVERAGES

Fountain Sodas:

Maine Root Handcrafted:

Cola, Diet Cola, Root Beer,
Ginger Brew, Lemon Lime,
Black Cherry 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), Richard's Rainwater, Topo
Chico 4.00, 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**

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**

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**

Wine Cocktails

The F'heck Yeah!

Adami Prosecco with a scoop of our bona fide lemon Italian ice. Che esquisito! **13.00**

The Liberace

Adami Prosecco with a splash of Izze Blackberry and a twist. Sophisticated yet fruity, like its namesake. **13.00**

BEER

Draught Beer pint / pitcher

Rotating Tap (Street Value)

Real Ale Firemans #4 7.50 / 25.00

Meanwhile Secret Beach IPA 7.50 / 25.00

Live Oak HefeWeizen 7.50 / 25.00

In the Can *heck yeah!*

Lone Star 4.50

Brooklyn Lager 6.50

Pulp Art Hazy IPA 6.50

Hi Sign Blueberry Blonde 6.50

Native Texan 6.50

Austin Eastciders 6.50

Hoppy Amber (NA) 5.50

Bottles

Lone Star Light 4.50

Shiner Bock 5.50 Peroni 6.50

Topo Chico Hard Seltzer 6.50

COFFEE

Proudly serving Spokesman coffee

Americano 3.25

Espresso 3.25

Cappuccino 4.25

Café Latte 4.25

Café Mocha 4.75

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*

