

BUFFALO WINGS

The crispiest wings around, bathed in the authentic Western-NY combination of Franks Red Hot and butter. Served with house made blue cheese dressing and celery, just like they did it at the Anchor Bar in Buffalo.

Served medium or hot.

6 wings 8.00 / 12 wings 15.00 / 18 wings 22.00

extra blue cheese 1.00



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.

Plain 24.00

Pepperoni 26.75

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

BEVERAGES

Fountain Sodas

Maine Root Handcrafted: Cola, Diet Cola, Root Beer, Ginger Brew, Lemon Lime, Black Cherry 2.75

Bottled Sodas

all with cane sugar or natural fruit juice

Original Dr. Pepper, Mexican Coke, Mexican Fanta Orange, Izze (Blackberry or Grapefruit) 3.00

Other Drinks

Iced Tea 2.75

Moonshine Sweet Tea (Original or Mint & Honey) 3.00

Clean Cause Bottled Water 3.00

Topo Chico 3.00

Our Own Fresh Squeezed Lemonade 3.50

Diet Coke (8oz) 2.00

Organic Milk 2.00

DESSERT

Made right here with love!

Cannoli 5.00

Mini Cannoli 2.25

NY Cheesecake 6.50

Italian Ice

(Chocolate or Lemon) 4.00

Rice Krispy Treat 4.00

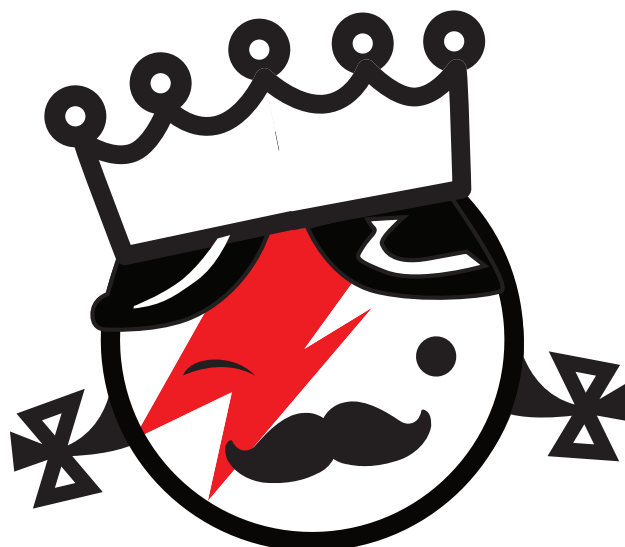
Tiramisu 8.50

3 Chocolate Chip Cookies and Organic Milk 6.00

Single Cookie 1.75



NORTH
DODD



TRAIKIE
DOUT

501 East 53rd Street, Austin Texas 78751

512.707.PIES (7437)

order online at: www.homeslice.com

HOURS

Sunday-Thursday 11-11

Fri & Sat: 11-12

LARGE ORDERS WELCOME

WE GLADLY ACCEPT MASTERCARD, VISA, AMERICAN EXPRESS, DISCOVER. SORRY, NO CHECKS

SALADS

House: Side salad w/ house Italian **7.00**

Caesar: Classic Caesar dressing made with anchovies and imported Parmigiano Reggiano **10.00**

Greek: Crisp romaine w/ feta, Kalamata olives, red onions, cucumbers, tomatoes, green peppers & fresh oregano **10.00**

Pear Gorgonzola: Mixed greens w/ walnuts, red onions, tomatoes and Dijon vinaigrette **10.00**

Spinach: Fresh baby spinach, garbanzo beans, tomatoes, mushrooms, red onions, Dijon vinaigrette **10.00**

Italian Chef: Big house salad w/ salami, capicola, provolone, olives, house-roasted red peppers, and marinated artichoke hearts **11.00**

Family Style Salads *(serves 3-4)*

House 14.00 **Italian Chef 19.50**

Caesar, Greek, Pear Gorgonzola, or Spinach 18.00

All salads except House available in half portions.

Salads come with one garlic knot; family style with four!

We use local and/or organic produce when available.

ANTIPASTI

Antipasto: A generous plate of Italian meats and cheeses including salamis, capicola, provolone, imported Parmigiano Reggiano, mixed olives, house-roasted red peppers and marinated artichoke hearts **15.00**

Insalata Caprese: Roma tomatoes, basil, fresh mozzarella, extra virgin olive oil **9.00**

Garlic Knots (4) & Marinara 4.50

Add'l Knots 1.00 ea.

CALZONES

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

Calzone 10.00

Spinach Calzone 11.00

Meat Calzone (pepperoni & sausage) 12.00

SUB SANDWICHES

half (6") whole (12")

Add Zapp's chips — original or salt & vinegar — to any sub! 2.50

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

Meatball 10.00 / 16.00 Eggplant Parmesan 10.00 / 16.00

Chicken Parmesan 10.00 / 16.00

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 (ham, dry salami, capicola, genoa salami) **10.00 / 16.00**

Turkey 10.00 / 16.00

Tuna Salad 10.00 / 16.00

Veggie (provolone cheese, spinach, green peppers, house-roasted red peppers) **10.00 / 16.00**



Only .75 / 1.25

PIZZA

Large Pizza (18") 18.50

Medium Pizza (16") 15.50

White Pizza extra 2.50

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

Toppings

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

Large per topping 2.75

Medium per topping 2.25

Special Toppings

Fried eggplant, artichoke hearts, ricotta cheese, local/organic spinach, fresh mozzarella, meatballs, house-roasted red peppers, anchovies, Kalamata olives, grated Parmigiano Reggiano

Large per topping 3.75

Medium per topping 3.25

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TRIED & TRUE

Large 23.00 / Medium 19.50

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)
- #2 White Pie with Spinach** (extra virgin olive oil, garlic, ricotta & mozzarella)
- #3 Eggplant Pie** (a NY staple that's like eggplant parmesan on a pie)
- #4 Spinach, Roasted Red Peppers, Green Olives, Onions**
- #5 Pepperoni & Mushroom** (THE classic of all classics)
- #6 Sausage, Ricotta Cheese and Roasted Red Peppers**
- #7 White Clam Pizza 27.00 / 22.50** (chopped clams, extra virgin olive oil, garlic, fresh oregano and Pecorino Romano—street cred in Naples and New Haven)

Each Home Slice pie is made to order with fresh ingredients and cooked directly on 2-inch bricks in an old school deck oven.

Fountain Sodas

Maine Root Handcrafted:

Cola, Diet Cola, Root Beer, Ginger Brew, Lemon Lime, Black Cherry 2.75

Bottled Sodas

all with cane sugar or natural fruit juice

Original Dr. Pepper, Mexican Coke, Mexican Fanta Orange, Izze Blackberry or Grapefruit 3.00

Other Drinks

Iced Tea 2.75, Moonshine Sweet Tea (Original or Mint & Honey) 3.00, Clean Cause Water 3.00, Topo Chico 3.00, Our own fresh squeezed lemonade 3.50, Diet Coke (8oz) 2.00, Organic Milk 2.00

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

Anterra, Pinot Grigio

The perfect pinot, we think you'll agree-gio.

6.00 / 24.00 / 18.00

Rocca di Montemassi, Calasole, Vermentino

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

7.00 / 28.00

Le Rote, Vernaccia di San Gimignano

(vair-NAH-chah dee sahn gee-mee-YAHN-oh)

n. def: The best white wine EVER. 8.50 / 34.00

Adriano Adami, Garbèl Prosecco Brut

Cole Porter said it best: it's delicious, it's delightful, it's de-lovely. 9.50 / 38.00

Saracco, Moscato d'Asti

A semi-sparkling "frizzante," this fruity, floral dessert wine is a sure thing early on or after dinner.

9.00 / 21.00 (375 ml)

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.

6.00 / 24.00 / 18.00

Nevio, Montepulciano d'Abruzzo

Just like the ancient Umbrian warrior it was named after, this wine rules. 8.00 / 32.00

Cavatina, Chianti Classico Riserva

When the moon hits your eye like a big pizza pie, that's Chianti. 9.00 / 36.00

Allegrini, Valpolicella

Rich and refined while packing a punch, this wine is both Bruce Wayne and Batman. 10.50 / 42.00

Renato Ratti, Battaglione, Barbera d'Asti

Powerful, soft and brooding—smarter than your average Barbera. 12.00 / 48.00

Rosé & Lambrusco

Cleto Chiarli, Brut de Noir Rosé

Rosé can make your day, but bubbles make it better. 9.50 / 38.00

Vigneto Cialdini Lambrusco

This Lambrusco is no black sheep, one sip and you'll be b-a-a-a-ck for more. 9.50 / 38.00

Fattoria Sardi Rosé

A wine so fine it'll make ya blush. 10.00 / 40.00

Coffee

Proudly serving Spokesman coffee

Americano	2.75
Espresso	2.75
Cappuccino	3.75
Caffé Latte	3.75
Caffé Mocha	4.25

Rice milk available add .50

DESSERT

baked right here with love

Cannoli	5.00
NY Cheesecake	6.50
Tiramisu	8.50
Rice Krispy Treat	4.00
Italian Ice, chocolate or lemon	4.00
3 Chocolate Chip Cookies & Local Organic Milk	6.00

Each additional cookie 1.75



COCKTAILS

SOUL FASHIONED*	\$8.00
Wild Turkey 101, simple syrup, Angostura Aromatic Bitters	
NEGRONI DANZA*	\$8.00
Aviation Gin, Bèrto Vermouth Rosso, Campari	
STRONG ISLAND*	\$8.00
Rum, gin, vodka, triple sec, tequila blanco, fresh squeezed lemonade, cola	
PIAZZA VECCHIA*	\$9.00
Jim Beam Black Bourbon, Courvoisier VSOP, Carpano Antica, Montenegro Amaro, Angostura Aromatic Bitters, Peychaud's Bitters	
IT'S APEROL GOOD	\$9.00
Aperol, Prosecco, grapefruit bitters, club soda	
MELLE MEZCAL	\$11.00
Mezcal El Silencio, St. Germain, lime juice, simple syrup, Izze grapefruit soda, cranberry bitters	
LOWER EAST SIDECAR	\$9.00
Western Grace Brandy, Italicus, lemon, simple syrup, raw sugar rim	
SLICEY SOUR	\$10.00
Still Austin Gin, Amaretto Disaronno, lemon, simple syrup, egg white, cherry	
CIAO! MANHATTAN	\$10.00
Knob Creek Rye, Carpano Antica, orange bitters	
MARTINI SCORSESE	\$9.00
Choice of Beefeater gin or Tito's vodka with Dolin Dry Vermouth and olives. Available dirty, spicy, or both	
RUM-YUM	\$9.00
Havana Club Añejo Blanco Rum, Italicus, Luxardo Maraschino, lime	
SCOTCH LA ROCK	\$11.00
Dewar's 12yr Scotch, Averna, allspice simple syrup, lemon, Austin Eastciders Dry Cider	
LIBERACE	\$9.50
Adami Prosecco with a splash of Izze Blackberry and a lemon twist	
F*HECK YEAH!	\$9.50
Adami Prosecco with a scoop of our bona fide lemon Italian ice	

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

BEER

DRAFT

	pint / pitcher
Brazos Valley Mama Tried IPA	5.50 / 17.50
Live Oak HefeWeizen	5.50 / 17.50
Brooklyn Lager	5.50 / 17.50
Peroni	5.50 / 17.50
Electric Jellyfish Hazy IPA	7.50 / 24.00
Rotating Local Draft	Street Value

CANS

Lone Star Tallboy	3.50
ABW Pearl Snap	5.00
Blue Owl Van Dayum	5.00
Austin Eastciders Original Dry Cider	5.00

BOTTLES

Brooklyn Brewery East IPA	5.00
Real Ale Coffee Porter	5.00
Real Ale Firemans #4	5.00
Shiner	4.00
Lone Star Light	3.50
Texas Select (NA)	4.00
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

Arette Silver
Hornitos Reposado
Espolòn Añejo
Mezcal El Silencio

BOURBON

Benchmark 8
Wild Turkey 101
Jim Beam Black
Still Austin
Bone

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
Carpano Antica
Bèrto Vermouth Rosso
Dolin Dry Vermouth

LIQUEURS & SUCH

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