

**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 **8.50**

### Greek

Crisp romaine w/ feta, Kalamata olives, tomatoes, green peppers, cucumbers, red onions & fresh oregano **11.50 / 7.50**

### Pear Gorgonzola

Mixed greens w/ walnuts, tomatoes, red onions and Dijon vinaigrette **11.50 / 7.50**

### Caesar

Classic Caesar dressing made with anchovies, homemade croutons, and imported Parmigiano Reggiano **11.50 / 7.50**

### Spinach

Fresh baby spinach, garbanzo beans, tomatoes, mushrooms, red onions, Dijon vinaigrette **11.50 / 7.50**

### Italian Chef

Big house salad w/ salami, capicola, provolone, olives, house-roasted red peppers, and marinated artichoke hearts **13.00 / 9.00**



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

House **17.00**

Greek, Pear Gorgonzola, Caesar, Spinach **20.00**

Italian Chef **24.00**

### 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 **16.00**

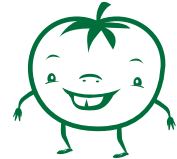
### Insalata Caprese

Roma tomatoes, basil, fresh mozzarella, extra virgin olive oil **11.00**

Garlic Knots (4) & Marinara **5.50**

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.*



## SUB SANDWICHES

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

### Hot Subs

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

Meatball **18.00 / 11.00**

Eggplant Parmesan **18.00 / 11.00**

Chicken Parmesan **18.00 / 11.00**

### 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, provolone cheese) **18.00 / 11.00**

Turkey **18.00 / 11.00**

Tuna Salad **18.00 / 11.00**

Veggie (provolone cheese, spinach, green peppers, house-roasted red peppers) **18.00 / 11.00**

Chips **3.00**



## CALZONES

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

Calzone **12.00**

Spinach Calzone **14.00**

Meat Calzone (pepperoni & sausage) **16.00**

## 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 **4.00**, Pepperoni **4.50**,

Margherita **4.75**, Special Slice **4.75**

### 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](mailto:slices@homeslice.com)



# Pizza

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

**Large Pizza (18")** 21.00

**Medium Pizza (16")** 18.00

**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 2.75

Medium per topping 2.25

## 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 3.75

Medium per topping 3.25



## Tried and True

**Large 25.50 / Medium 22.00**

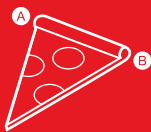
Sorry, no substitutions or modifications to the specially priced "Tried and True" pies. But we'll happily build your custom pie at the per topping price.

- #1 Margherita** (fresh mozzarella, 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 the Mama Tried 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 30.50 / 26.00** (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.*

## Congratulations!

ON YOUR CHOICE TO ENJOY HOME SLICE PIZZA

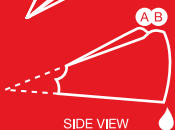
Just like there's a way to fold the Sunday paper, there's a way to fold your pizza.



**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.



*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:

*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 4.00

### 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 2.50

## 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.

**8.00 / 28.00 / 22.00**

### Rocca di Montemassi, Calasole, Vermentino

Named for a late afternoon Tuscan breeze, Calasole hits the spot any time, day or night. **10.00 / 36.00**

### Botromagno, Gravina Bianco

We give this 100% organic blend of 60% Greco and 40% Malvasia 5 stars and 2 thumbs up. **11.50 / 42.00**

### Adriano Adami, Garbèl Prosecco Brut

Cole Porter said it best: it's delicious, it's delightful, it's de-lovely. **12.50 / 46.00**

### Saracco, Moscato d'Asti

A semi-sparkling "frizzante," this fruity, floral dessert wine is a sure thing early on or after dinner. **11.50 / 24.00** (375 ml)

## Rosé & Lambrusco

### Cleto Chiarli, Brut de Noir Rosé

Rosé can make your day, but bubbles make it better.

**12.00 / 44.00**

### Vigneto Cialdini Lambrusco

This Lambrusco is no black sheep, one sip and you'll be b-a-a-a-ck for more. **12.00 / 44.00**

### Fattoria Sardi Rosé

A wine so fine it'll make ya blush. **13.00 / 47.00**

**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. **8.00 / 28.00 / 21.00**

### Nevio, Montepulciano d'Abruzzo

Just like the ancient Umbrian warrior it was named after, this wine rules. **10.00 / 36.00**

### Coppo, L'Avvocata, Barbera d'Asti

Powerful, soft and brooding—smarter than your average Barbera. **11.50 / 42.00**

### Lamole di Lamole, Chianti Classico

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

**12.50 / 46.00**

### Allegrini, Valpolicella

Rich and refined while packing a punch, this wine is both Bruce Wayne and Batman. **13.50 / 48.00**

## Wine Cocktails

### The F'heck Yeah!

Adami Prosecco with a scoop of our bona fide lemon Italian ice. Che esquisito! **12.50**

### The Liberace

Adami Prosecco with a splash of Izze Blackberry and a twist. Sophisticated yet fruity, like its namesake. **12.50**

## BEER

**Draught Beer** pint / pitcher

### Rotating Tap (Street Value)

Real Ale Firemans #4 **7.00 / 22.00**

BV Mama Tried IPA **7.00 / 22.00**

Live Oak HefeWeizen **7.00 / 22.00**

**In the Can** *heck yeah!*

Lone Star (tallboy) **4.00**

Brooklyn Lager **6.00**

Pulp Art Hazy IPA **6.00**

Hi Sign Blueberry Blonde **6.00**

Native Texan **6.00**

Austin Eastciders **6.00**

Hoppy Amber (NA) **5.00**

### Bottles

Lone Star Light **4.00**

Shiner Bock **5.00** Peroni **6.00**

Topo Chico Hard Seltzer **6.00**

## 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 **5.75**

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 **7.25** *Each additional cookie 2.75*

