

## SALADS & ANTIPASTI



*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.*



### House

9.00

Side salad w/ house Italian dressing

### Greek

12.00 / 8.00

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

### Pear Gorgonzola

12.00 / 8.00

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

### Caesar

12.00 / 8.00

Classic Caesar dressing made with anchovies, homemade croutons, and imported Parmigiano Reggiano

### Spinach

12.00 / 8.00

Fresh baby spinach, garbanzo beans, tomatoes, mushrooms, red onions, Dijon vinaigrette

### Italian Chef

14.00 / 10.00

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

### Antipasto

17.00

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

### Insalata Caprese

11.50

Roma tomatoes, 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**  
**Additional Knots (each)**

6.00

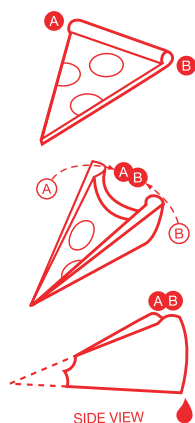
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# PIZZA

*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.

<b>Large Pizza (18")</b>	<b>22.50</b>
<b>Medium Pizza (16")</b>	<b>19.50</b>
<b>White Pizza</b>	<b>+3.00</b>

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

<b>Large per topping</b>	<b>3.00</b>
<b>Medium per topping</b>	<b>2.50</b>

## Special Toppings

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

<b>Large per topping</b>	<b>4.00</b>
<b>Medium per topping</b>	<b>3.50</b>

## 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.

<b>Cheese</b>	<b>4.25</b>
<b>Pepperoni</b>	<b>4.75</b>
<b>Margherita</b>	<b>5.00</b>
<b>Special Slice</b>	<b>5.00</b>
<b>Sicilian plain</b> <i>until 5 pm</i>	<b>4.75</b>
<b>Sicilian pepperoni</b> <i>until 5 pm</i>	<b>5.25</b>

## CALZONES

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

<b>Calzone</b>	<b>13.00</b>
<b>Spinach Calzone</b>	<b>15.00</b>
<b>Meat Calzone (pepperoni &amp; sausage)</b>	<b>17.00</b>







## 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 Mama Tried 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.*




## 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!

<b>Plain</b>	<b>29.50</b>
<b>Pepperoni</b>	<b>32.50</b>

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



*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.*



### 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*

<b>6 wings</b>	<b>10.50</b>
<b>12 wings</b>	<b>19.00</b>
<b>18 wings</b>	<b>28.00</b>
<b>extra blue cheese</b>	<b>1.00</b>

## SUB SANDWICHES

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

### Hot Subs

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

<b>Meatball</b>	<b>19.50 / 11.50</b>
<b>Eggplant Parmesan</b>	<b>19.50 / 11.50</b>
<b>Chicken Parmesan</b>	<b>19.50 / 11.50</b>

### 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.

<b>Italian Assorted</b>	<b>19.50 / 11.50</b>
ham, dry salami, capicola, Genoa salami, provolone cheese	
<b>Turkey</b>	<b>19.50 / 11.50</b>
<b>Tuna Salad</b>	<b>19.50 / 11.50</b>
<b>Veggie</b>	<b>19.50 / 11.50</b>
provolone cheese, spinach, green peppers, house-roasted red peppers	

**Potato Chips** **\$3.00**  
Original or salt and vinegar

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

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



## 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 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

### Luchi, 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

### Giuliana Prosecco

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

### Saracco, Moscato d'Asti

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

11.50 / 48.00

## Wine Cocktails

### Liberace

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

12.50

### F'heck Yeah!

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

12.50

## 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.

8.00 / 28.00 / 22.00

### Nevio, Montepulciano d'Abruzzo

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

10.00 / 36.00

### 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

### Renato Ratti, Battaglione, Barbera d'Asti

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

14.00 / 52.00

## Rosé & Lambrusco

### Cleto Chiarli, Brut de Noir Rosé

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

12.00 / 44.00

### Fattoria Sardi Rosé

A wine so fine it'll make ya blush.

13.00 / 47.00

### 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

## 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\*

\$12.50

Wild Turkey 101, simple syrup, Angostura Aromatic Bitters

### NEGRONI DANZA\*

\$12.50

Aviation Gin, Cinzano Vermouth 1757, Campari

### STRONG ISLAND\*

\$12.50

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

### PIAZZA VECCHIA\*

\$12.50

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

### IT'S APEROL GOOD

\$13.50

Aperol, Prosecco, grapefruit bitters, club soda

### MARGARITA. THE DRINK

\$12.50

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

### MELLE MEZCAL

\$14.00

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

### SLICEY SOUR

\$14.00

Still Austin Gin, Amaretto 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

\$13.00

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

### CONEY ISLAND BABY

\$14.00

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

### F'HECK YEAH

\$12.50

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

### THE LIBERACE

\$12.50

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

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



## BEER

### DRAFT

	Pint / Pitcher
Brazos Valley Mama Tried IPA	7 / 24
Live Oak HefeWeizen	7 / 24
Brooklyn Lager	7 / 24
Peroni	7 / 24
Electric Jellyfish Hazy IPA	9 / 32
Rotating Local Draft	Street Value

### CANS

Lone Star	4
ABW Pearl Snap	6
Brooklyn Pulp Art Hazy IPA	6
Austin Eastciders Original Dry Cider	6
Brooklyn Hoppy Amber (NA)	5

### BOTTLES

Real Ale Firemans #4	6
Shiner	5
Lone Star Light	4
Topo Chico Hard Seltzer	6
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