### 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.

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>House</strong></td>
<td>9.00</td>
</tr>
<tr>
<td>Side salad w/ house Italian dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Greek</strong></td>
<td>12.00 / 8.00</td>
</tr>
<tr>
<td>Crisp romaine w/ feta, Kalamata olives, tomatoes, green peppers, cucumbers, red onions &amp; fresh oregano</td>
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<tr>
<td><strong>Pear Gorgonzola</strong></td>
<td>12.00 / 8.00</td>
</tr>
<tr>
<td>Mixed greens w/ walnuts, tomatoes, red onions and Dijon vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>Caesar</strong></td>
<td>12.00 / 8.00</td>
</tr>
<tr>
<td>Classic Caesar dressing made with anchovies, homemade croutons, and imported Parmigiano Reggiano</td>
<td></td>
</tr>
<tr>
<td><strong>Spinach</strong></td>
<td>12.00 / 8.00</td>
</tr>
<tr>
<td>Fresh baby spinach, garbanzo beans, tomatoes, mushrooms, red onions, Dijon vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>Italian Chef</strong></td>
<td>14.00 / 10.00</td>
</tr>
<tr>
<td>Big house salad w/ salami, capicola, provolone, olives, house-roasted red peppers, and marinated artichoke hearts</td>
<td></td>
</tr>
<tr>
<td><strong>Antipasto</strong></td>
<td>17.00</td>
</tr>
<tr>
<td>A generous plate of Italian meats and cheeses including salamis, capicola, provolone, imported Parmigiano Reggiano, mixed olives, house-roasted red peppers &amp; marinated artichoke hearts</td>
<td></td>
</tr>
<tr>
<td><strong>Insalata Caprese</strong></td>
<td>11.50</td>
</tr>
<tr>
<td>Roma tomatoes, basil, fresh mozzarella, extra virgin olive oil</td>
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</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>House</td>
<td>18.00</td>
</tr>
<tr>
<td>Greek, Pear Gorgonzola, Caesar, Spinach</td>
<td>22.00</td>
</tr>
<tr>
<td>Italian Chef</td>
<td>26.00</td>
</tr>
</tbody>
</table>

Garlic Knots (4) & Marinara 6.00

Additional Knots (each) 1.50
PIZZA

Come on, it’s what ya came here for!

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, 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

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 until 5 pm 4.75
Sicilian pepperoni until 5 pm 5.25

CALZONES

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

Calzone 13.00
Spinach Calzone 15.00
Meat Calzone (pepperoni & sausage) 17.00
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.

**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                                  29.50
Pepperoni                         32.50

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

**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.

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

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<tbody>
<tr>
<td>6 wings</td>
<td>10.50</td>
</tr>
<tr>
<td>12 wings</td>
<td>19.00</td>
</tr>
<tr>
<td>18 wings</td>
<td>28.00</td>
</tr>
<tr>
<td>extra blue cheese</td>
<td>1.00</td>
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</tbody>
</table>

SUB SANDWICHES

Whole sub (12”) Half sub (6”)

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

Meatball 19.50 / 11.50
Eggplant Parmesan 19.50 / 11.50
Chicken Parmesan 19.50 / 11.50

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

Potato Chips $3.00
Original or salt and vinegar
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

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**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**

*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. 12.50 / 46.00

**Red Wine**

*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-ack for more. 12.00 / 44.00

**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

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Americano</td>
<td>3.25</td>
</tr>
<tr>
<td>Espresso</td>
<td>3.25</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>4.25</td>
</tr>
<tr>
<td>Caffé Latte</td>
<td>4.25</td>
</tr>
<tr>
<td>Caffé Mocha</td>
<td>4.75</td>
</tr>
<tr>
<td>Oat milk available</td>
<td>add .50</td>
</tr>
</tbody>
</table>

**DESSERT**

*baked right here with love*

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cannoli</td>
<td>6.00</td>
</tr>
<tr>
<td>NY Cheesecake</td>
<td>7.25</td>
</tr>
<tr>
<td>Tiramisu</td>
<td>8.75</td>
</tr>
<tr>
<td>Rice Krispy Treat</td>
<td>4.75</td>
</tr>
<tr>
<td>Italian Ice, chocolate or lemon</td>
<td>4.75</td>
</tr>
<tr>
<td>3 Chocolate Chip Cookies &amp; Local Organic Milk</td>
<td>8.25</td>
</tr>
</tbody>
</table>
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

$12.50

**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**
- Brazos Valley Mama Tried IPA
- Live Oak HefeWeizen
- Brooklyn Lager
- Peroni
- Electric Jellyfish Hazy IPA
- Rotating Local Draft

**CANS**
- Lone Star
- ABW Pearls Snap
- Brooklyn Pulp Art Hazy IPA
- Austin Eastciders Original Dry Cider
- Brooklyn Hoppy Amber (NA)

**BOTTLES**
- Real Ale Firemans #4
- Shiner
- Lone Star Light
- Topo Chico Hard Seltzer
- Seasonal Big Bottle (to share)

**SPIRITS**

**VODKA**
- Finlandia
- Titos
- Ketel One

**GIN**
- New Amsterdam
- Beeefeater
- 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