**SALADS & ANTIPASTI**

**House**
Side salad w/ house Italian 9.00

**Greek**
Crisp romaine w/ feta, Kalamata olives, tomatoes, green peppers, cucumbers, red onions & fresh oregano 12.00 / 8.00

**Pear Gorgonzola**
Mixed greens w/ walnuts, tomatoes, red onions and Dijon vinaigrette 12.00 / 8.00

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

**Spinach**
Fresh baby spinach, garbanzo beans, tomatoes, mushrooms, red onions, Dijon vinaigrette 12.00 / 8.00

**Italian Chef**
Big house salad w/ salami, capicola, provolone, olives, house-roasted red peppers, 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 salamis, capicola, provolone, imported Parmigiano Reggiano, mixed olives, house-roasted red peppers and marinated artichoke hearts 17.00

**Insalata Caprese**
Roma tomatoes, basil, fresh mozzarella, extra virgin olive oil 11.50

**Garlic Knots (4) & Marinara** 6.00

**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.

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**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 (ham, dry salami, capicola, Genoa salami, provolone cheese) 19.50 / 11.50
- Turkey 19.50 / 11.50
- Tuna Salad 19.50 / 11.50
- Veggie (provolone cheese, spinach, green peppers, house-roasted red peppers) 19.50 / 11.50
- Chips 3.00

**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

**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

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 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 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.

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.

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.
### 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*

### 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 2.50*

### 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

### 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.
  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 / 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.
  8.00 / 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
- **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

### BEER
**In the Can**
*heck yeah!*
- **Lone Star 4.00**
- **Brooklyn Lager 6.00**
- **Pulp Art Hazy IPA 6.00**
- **HI Sign Blueberry Blonde 6.00**
- **Native Texan 6.00**

**Bottles**
- **Austin Eastciders 6.00**
- **Hoppy Amber (NA) 5.00**
- **Lone Star Light 4.00**
- **Shiner Bock 5.00 Peroni 6.00**
- **Topo Chico Hard Seltzer 6.00**

**Draught Beer**
*pint / pitcher*
- **Rotating Tap (Street Value)**
  - Real Ale Firemans #4 7.00 / 24.00
  - BV Mama Tried IPA 7.00 / 24.00
  - Live Oak HefeWeizen 7.00 / 24.00

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