HOME SLICE PIZZA
1415 South Congress Avenue
Austin, TX 78704
512.444.PIES
homeslice.com

HOME SLICE® PIZZA

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

SALADS & ANTIPASTI

House
Salad w/ house Italian **9.00**

Greek
Crisp romaine w/ feta, Kalamata olives, tomato, green pepper, cucumber, red onion & fresh oregano **12.00 / 8.00**

Pear Gorgonzola
Mixed greens w/ walnuts, tomato, red onion and Dijon vinaigrette **12.00 / 8.00**

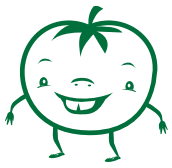
Caesar
Classic Caesar dressing made with anchovy, homemade croutons, and imported Parmigiano Reggiano **12.00 / 8.00**

Spinach
Fresh baby spinach, garbanzo beans, tomato, mushroom, red onion, Dijon vinaigrette **12.00 / 8.00**

Italian Chef
Big house salad w/ salami, capicola, provolone, olives, house-roasted red pepper, 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 Plate
A generous plate of Italian meats and cheeses including salami, capicola, provolone, imported Parmigiano Reggiano, mixed olives, house-roasted red pepper and marinated artichoke hearts **17.00**

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

Garlic Knots *(4)* **& Marinara 7.00**

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. All salads can be made gluten free upon request.

SUB SANDWICHES

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

Add Hal's New York Kettle Chips to any sub — original, dill pickle or sea salt & vinegar **3.50**

Hot Subs

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

Meatball 23.00 / 12.50

Eggplant Parmesan 23.00 / 12.50

Chicken Parmesan 23.00 / 12.50

Cold Subs

Subs come on a toasted, home-baked Italian sesame roll with lettuce, red onion, 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) **23.00 / 12.50**

Turkey 23.00 / 12.50

Tuna Salad 23.00 / 12.50

Veggie (spinach, green pepper, house-roasted red pepper) **23.00 / 12.50**

Add fried eggplant 6.00 / 3.00

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

CALZONES

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

Calzone 14.50

Spinach Calzone 16.50

Meat Calzone (pepperoni & sausage) **18.50**

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 4.50, Pepperoni 4.75, Margherita 5.00, Special Slice 5.00, Vegan Slice 5.25

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

091626

Pizza

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

Large Pizza (18″)	**23.25**
Medium Pizza (16″)	**19.75**
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 3.00**
Medium	**per topping 2.50**

Special Toppings

Fried eggplant, ricotta cheese, artichoke hearts, anchovies, local/organic spinach, meatballs, fresh mozzarella, house-roasted red peppers, Kalamata olives, grated Parmigiano Reggiano, vegan cheese, all beef button pepperoni *(add 1.50 / 1.00)*

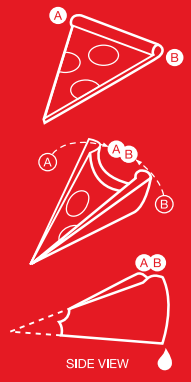
Large	**per topping 4.00**
Medium	**per topping 3.50**

GET A PACKET OF MIKE'S HOT HONEY 1.50

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.

Made with only water, salt, olive oil, yeast and flour, our pizza dough is fermented 72 hours to ensure a perfect and consistent crust.

Tried and True

Large 28.75 / Medium 24.75

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 La Segreta or our Queen of Pints Lager.*
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 Secret Beach IPA!*
4. **Spinach, Roasted Red Peppers, Green Olives, Onions** *Try it with the Valpolicella or the Violet Blueberry Blonde.*
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 32.75 / 27.75** (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.*
8. **Pepperoni, Sausage, Green Peppers, Mushrooms, Onions & Black Olives 32.75 / 27.75** *You might like this with a glass of Valpolicella or a Fresh Kicks Hazy IPA.*

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 4.50, Izze Blackberry 3.50

Other Drinks:

Iced Tea 3.50, Acqua Panna, Topo Chico 4.00, Joe Tea (Sweet Tea or Green Tea) 4.50, Fresh Squeezed Lemonade 4.50, Diet Coke, Coke Zero 3.00, Organic Milk 3.00

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

Luchi, Pinot Grigio
The perfect pinot, we think you'll agree-gio.
9.00 / 31.00 / 24.00

San Marzano, Timo, Vermentino
From the sun-soaked Italian boot heel of Puglia, this very Mediterranean wine will knock your socks off. **11.00 / 38.00**

Planeta, La Segreta Bianco
Keep this secret all to yourself or share with your friends. We won't tell. **12.50 / 44.00**

Giuliana Prosecco
Cole Porter said it best: it's delicious, it's delightful, it's de-lovely. **13.00 / 47.00**

Saracco, Moscato d'Asti
A semi-sparkling "frizzante," this fruity, floral dessert wine is a sure thing early on or after dinner. **13.00 / 47.00**

Rosé

Cleto Chiarli, Brut de Noir Rosé
Rosé can make your day, but bubbles make it better.
13.00 / 47.00

Fattoria Sardi Rosé
A wine so fine it'll make ya blush. **13.50 / 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. **9.00 / 31.00 / 24.00**

Nevio, Montepulciano d'Abruzzo
Just like the ancient Umbrian warrior it was named after, this wine rules. **11.00 / 38.00**

Lamole di Lamole, Chianti Classico
When the moon hits your eye like a big pizza pie, that's Chianti.
13.50 / 48.00

Allegrini, Valpolicella
Rich and refined while packing a punch, this wine is both Bruce Wayne and Batman. **14.50 / 50.00**

Renato Ratti, Battaglione, Barbera d'Asti
Powerful, soft and brooding—smarter than your average Barbera.
15.00 / 54.00

Wine Cocktails (available non-alcoholic)

The F'heck Yeah!
Giuliana Prosecco with a scoop of our bona fide lemon Italian ice. Che esquisito! **13.00**

The Liberace
Giuliana Prosecco with a splash of Izze Blackberry and a twist. Sophisticated yet fruity, like its namesake. **13.00**

BEER

Draught Beer pint / pitcher

Queen of Pints Lager 7.50 / 26.00
Real Ale Firemans #4 7.50 / 26.00
Live Oak HefeWeizen 7.50 / 26.00
Rotating Tap (Street Value)

In the Can *heck yeah!*

Lone Star 4.50
Brooklyn Lager 6.50
Fresh Kicks Hazy IPA 6.50
Hi Sign Blueberry Blonde 6.50
Native Texan 6.50
Austin Eastciders 6.50
Secret Beach IPA 7.50
Athletic Upside Dawn (NA) 5.50

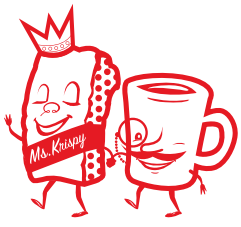
Bottles

Lone Star Light 4.50
Shiner Bock 5.50
Topo Chico Hard Seltzer 6.50

COFFEE

Proudly serving Spokesman coffee

Americano 3.75
Espresso 3.75
Cappuccino 4.75
Café Latte 4.75
Café Mocha 5.25



Oat milk available add .50

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*