

# PIZZA

Dine-In

Each Home Slice pie is made to order with fresh ingredients and cooked directly on 2 inch bricks in an old schooldeck oven. Your Home Slice pizza will be worth the wait.

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

## Specialty Pies

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.

Large – 18" – 20.00  
Medium – 16" – 17.00

### 1 Margherita

fresh mozzarella, diced Roma tomatoes, garlic & basil  
Try it with the Pinot Grigio or Peroni.

### 2 White pie with spinach

olive oil, garlic, mozzarella, ricotta, provolone & romano  
Try it with the Pinot Grigio or Peroni.

### 3 Eggplant pie

a NY staple that's like eggplant parmesan on a pie  
We like the Rosso Piceno with this one, or go with Black Thunder!

### 4 Spinach

roasted red pepper, green olives, onions  
Try it with the Negroamaro or the Brooklyn Seasonal.

### 5 Pepperoni & mushroom

THE classic of all classics  
The Chianti is great with this pie, or try a Firemans #4.

### 6 Sausage

ricotta cheese and roasted red pepper  
The Barbera stands up well with this one, as does Brooklyn Lager.

### 7 White clam pizza

20.00 / 24.00

chopped clams, olive oil, garlic, fresh oregano and Pecorino Romano—  
street cred in Naples and New Haven  
Check out the Vermentino or pair it with a Han's Pils.

## Build Your Own

Large – 18" – 15.50  
Medium – 16" – 13.00  
White Pizza – extra 2.00

## 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

Medium – per topping 2.00  
Large – per topping 2.50

## Special Toppings

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

Medium – per topping 3.00  
Large – per topping 3.50



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### #7 White clam pizza 20.00 / 24.00

chopped clams, olive oil, garlic, fresh oregano and Pecorino Romano—street cred in Naples and New Haven  
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Medium - per topping 2.00

Large - per topping 2.50

## Special Toppings

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

Medium - per topping 3.00

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## Special Toppings

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

Medium – per topping 3.00  
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**Dine-In**

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### **SPECIALTY PIES**

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#### **#1 MARGHERITA**

fresh mozzarella, diced Roma tomatoes, garlic & basil  
Try it with the Pinot Grigio or Peroni.

#### **#2 WHITE PIE WITH SPINACH**

olive oil, garlic, mozzarella, ricotta, provolone & romano  
Try it with the Pinot Grigio or Peroni.

#### **#3 EGGPLANT PIE**

a NY staple that's like eggplant parmesan on a pie  
We like the Rosso Piceno with this one, or go with Black Thunder!

#### **#4 SPINACH**

roasted red pepper, green olives, onions  
Try it with the Negroamaro or the Brooklyn Seasonal.

#### **#5 PEPPERONI & MUSHROOM**

THE classic of all classics  
The Chianti is great with this pie, or try a Firemans #4.

#### **#6 SAUSAGE**

ricotta cheese and roasted red pepper  
The Barbera stands up well with this one, as does Brooklyn Lager.

#### **#7 WHITE GLAM PIZZA**

20.00 / 24.00

chopped clams, olive oil, garlic, fresh oregano and Pecorino Romano—street cred in Naples and New Haven  
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### **BUILD YOUR OWN**

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White Pizza – extra 2.00

### **TOPPINGS**

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Medium – per topping 2.00  
Large – per topping 2.50

### **SPECIAL TOPPINGS**

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

Medium – per topping 3.00  
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Medium – per topping 3.00  
Large – per topping 3.50

