

SMALL PLATES

serves two | gluten friendly upon request

Baked Cipollini and Whipped Cheese

cipollini onion | hand shaved parmesan | fresh herbs 13 99
served in a piping hot skillet with fresh baked bread

Coal Fired Goat Cheese

goat cheese | roasted red pepper | plum tomato sauce
hand shaved parmesan | fresh herbs 14 99
served in a piping hot skillet with fresh baked bread

Coal Fired Artichoke Dip

artichoke | herbs | house cheese blend | roasted red pepper 17 99
served in a piping hot skillet with fresh baked bread

Italian Stuffed Mushrooms

house cheese blend | fennel sausage | garlic | italian peppers
arugula | roasted red pepper | balsamic glaze 16 99

Nonna's Meatballs

beef & veal meatballs | three day tomato veal gravy 17 99
served in a piping hot skillet with fresh baked bread
add a sunday salad +5 99

COAL FIRED CHICKEN WINGS

one and a half pounds | herb marinated | oven roasted | topped with basil

Lemon Basil Wings caramelized onion | lemon juice 20 99

New! Hot Honey Wings calabrian chili | hot honey glaze 20 99

New! Garlic Parm Wings garlic parmesan | romano 20 99

SIGNATURE COAL FIRED PIZZAS

12" cut into six slices | mozzarella | romano | basil | oregano

original pizzas | tomato sauce

- #1 tomato sauce | mozzarella cheese 17 99
- #2 nonna's meatball | ricotta | garlic 21 99
- #3 fennel sausage | pepperoni 22 99
- #4 fresh mozzarella | sliced tomato | basil 20 99
- #5 nonna's meatball | pepperoni | fennel sausage | prosciutto 27 99
- #6 roasted red pepper | eggplant | goat cheese 21 99
- #7 sliced tomato | arugula | prosciutto 21 99
- #8 diced pancetta | garlic | spinach | calabrian chili | mascarpone 22 99
- #9 pepperoni | artichoke 20 99
- #10 goat cheese | ricotta | romano 21 99

bianca pizzas | no tomato sauce

- #11 cream | prosciutto | egg over-easy | arugula 21 99
- #12 evoo | feta | artichoke | sun-dried tomato | roasted red pepper
kalamata olive | garlic 22 99
- #13 cream | prosciutto | gorgonzola | italian figs | balsamic glaze 23 99
- #14 evoo | arugula | prosciutto | garlic | goat cheese 22 99
- #15 cream | fennel sausage | caramelized onion | garlic 22 99
- #16 creamy pesto | burrata | sliced pancetta | pistachio 23 99
- New!* #17 creamy pesto | pepperoni | calabrian chili | honey 23 49

SALADS & SOUP

serves two or more | add marinated & grilled chicken breast +\$6

Caesar

hearts of romaine | shaved parmesan | romano cheese
house made croutons | traditional caesar dressing 9 99

Grecian

hearts of romaine | kalamata olive | feta cheese | pepperoncini
cucumber | red onion | tomato | red wine vinaigrette 12 99

Sicilian

mixed field greens | pine nuts | shaved parmesan | imported
prosciutto | sweet mustard basil vinaigrette | pepper 13 99

Fields of Bleu

hearts of romaine | tomato | walnut | bleu cheese dressing
crumbled gorgonzola | diced pancetta | red onion 12 99

Italian Table

hearts of romaine | tomato | cucumber | roasted red pepper | black
olive | pepperoncini | imported prosciutto | pepperoni | red onion
shredded mozzarella | italian vinaigrette 13 99

Sunday Salad

hearts of romaine | roasted red pepper | garbanzo beans | red onion
tomato | cucumber | pepperoncini | shaved parmesan | red wine
vinaigrette 11 99

SOUP roasted red pepper tomato basil 6 99
soup of the day 6 99



Thank you for choosing SLYCE, where we cook all of our pizzas in our coal fired ovens reaching up to 900 degrees. Coal fired cooking imparts a unique flavor profile, baking our crusts to a crisp outside and soft inside. All of our hand pressed pies will have charred, bubbly crusts and “leoparding” on the bottom.

Build Your Own Pizza

12" | mozzarella | romano | basil | oregano starting at 17 99

Base tomato sauce | cream | evoo | creamy pesto*

Dairy fresh mozzarella* | gorgonzola | feta | ricotta | goat cheese* | burrata* | vegan cheese** | parmesan 2 99 ea

Protein anchovy | sliced or diced pancetta* | fennel sausage meatball* | egg | pepperoni | pistachio** | prosciutto* 3 75 ea

Produce italian fig* | caramelized onion | white onion pepperoncini | red onion | eggplant* | artichoke** | spinach roasted red pepper | kalamata olive | black olive | green olive sliced tomato | green pepper | white mushroom | calabrian chili sun-dried tomato | garlic 2 99 ea

Toppers balsamic glaze | pesto dollops | evoo | calabrian chili oil | hot honey** | arugula* | mascarpone* 2 50 ea

*add an additional .75

New! Gluten Friendly Crust

12" cauliflower crust | all pies are cooked in the same ovens; contact with high gluten flour will occur +5 99

OVEN ROASTED SANDWICHES

on lightly toasted bread | served with chips

Veggie Sandwich

roasted red pepper | cucumber | mozzarella | sun-dried tomato aioli
italian vinaigrette | dressed greens | tomato | red onion 17 99

Roast Beef Sandwich

herb marinated sirloin | aged white cheddar | horseradish aioli
tomato | red onion | lightly dressed greens 19 99

Turkey Sandwich

two day house brined turkey | swiss | sun-dried tomato aioli
tomato | red onion | lightly dressed greens 19 99

New!

Meatball Sandwich

nonna's meatballs | veal gravy | mozzarella | basil 21 99

New!

Caprese Sandwich

fresh mozzarella | tomato | creamy pesto | balsamic glaze
italian vinaigrette | dressed greens 17 99

Panino Sandwich

prosciutto | pepperoni | salami | mozzarella | dijon aioli | parmesan
calabrian chili | chopped romaine | tomato | onion 19 99

LUNCH SPECIALS

available daily until 3:00 pm

6" Lunch Pies

choose any specialty pizzas #1 - 17

Pick Two

select two: half sandwich | salad | soup 17 99
*does not include meatball sandwich

Lunch Wings

half dozen coal fired wings 10 99



Thank you for choosing SLYCE, where “pizza is our passion”! Led by a mother/daughter team since 2010, we set ourselves apart by focusing special attention to our ingredients and cooking methods; fresh, scratch made recipes showcasing unique flavor profiles. We make our pizza dough and breads in house daily, in addition to our house made sauces and dressings. It is important to us that every item that goes to your table is fresh and of the highest quality. If we do not feel good serving it to our family, we won’t serve it to yours. Although pizza is in our name, you will be blown away by our other offerings. Our menu consists of family style small plates and salads, coal fired wings & pizzas, sandwiches, desserts and more, with rotating selections of seasonally inspired dishes.

RED WINE			WHITE WINE		
Vietti barbera Italy	6oz 9 oz btl	16 23 60	La Luca prosseco Italy	6oz 9oz btl	14 20 52
Angeline Reserve pinot noir California	15	22 56	Vietti moscato Italy	14	20 52
Earthquake cabernet California	15	22 56	Santa Christina pinot grigio Italy	14	20 52
Santa Christina chianti superiore Italy	14	20 52	Fire Road sauvignon blanc New Zealand	14	20 52
Santa Julia reserva malbec Argentina	14	20 52	Columbia Crest chardonnay Washington	14	20 52
Cantina Zaccagnini montepulciano Italy	15	22 56	San Simeon chardonnay California	15	22 56
Piccini super tuscan Italy	16	23 60	Roseblood rose France	16	23 60
Eruption red blend California	15	22 56			
WINE FLIGHTS three 3 oz pours		18			
DRAFT BEER			SIGNATURE COCKTAILS		
Stella Artois	8		House Sangria		
Miller Lite	7		red sangria muddled berries	12	
Allagash	9		New! \$7 sangria on Sundays		
Modelo	8		Aperol Spritz		
Blue Moon	8		prosecco aperol soda water	16	
Tighthead scarlet fire	9		Tequila Old Fashioned		
Maplewood son of juice	9		casamigos reposado agave bitters orange peel cherry	18	
Lagunitas a lil’ sumpin’ sumpin’	9		Bourbon Spritz		
			maker’s mark campari foro amaro bing cherry juice	16	
			Blackberry Mezzanotte		
			choice of tito’s vodka or hendrick’s gin simple syrup lemon juice		
			elderflower liqueur muddled blackberry lemon	19	
			Life on the Riviera		
			titos vodka cointreau lemon juice cranberry juice	15	
			Nightfall Manhattan		
			maker’s mark foro amaro sweet vermouth cherry	16	
			Cucumber Basil Gimlet		
			muddled cucumber basil lime juice st. germaine cucumber		
			choice of: tito’s vodka	17	hendrick’s gin 20
			Hot Honeymoon		
			casamigo’s blanco hot honey lime juice tajin rim	18	
			New York Sour		
			maker’s mark egg white lemon simple syrup cabernet	16	
			Espresso Chai Martini		
			skyy espresso vodka espresso coffee liqueur bitters		
			chai simple syrup milk espresso bean garnish	18	

Rated“Top 8
PIZZAS
in the Nation”

ZAGAT
RATED

Named“The best
COAL OVEN
pizza in Chicagoland”