

SMALL PLATES

serves two or more | gluten friendly upon request

Baked Cipolini & Whipped Cheese

cipollini onion | shaved parmesan | fresh herbs 11 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 13 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 15 99

Nonna's Meatballs

beef & veal meatballs | three day tomato veal gravy 15 99
served in a piping hot skillet with fresh baked bread

COAL FIRED CHICKEN WINGS

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

Lemon Basil Wings caramelized onion | lemon juice 19 99

Hot Honey Wings calabrian chili | hot honey glaze 19 99

Garlic Parmesan Wings garlic parmesan | romano 19 99

SIGNATURE COAL FIRED PIZZAS

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

original pizzas | tomato sauce

- #1 tomato sauce | mozzarella cheese 14 99
- #2 nonna's meatball | ricotta | garlic 18 99
- #3 fennel sausage | pepperoni 19 49
- #4 fresh mozzarella | sliced tomato | basil 19 99
- #5 nonna's meatball | pepperoni | fennel sausage | prosciutto 24 99
- #6 roasted red pepper | eggplant | goat cheese 19 99
- #7 sliced tomato | arugula | prosciutto 19 99
- #8 diced pancetta | garlic | spinach | calabrian chili | mascarpone 21 49
- #9 pepperoni | artichoke 18 99
- #10 goat cheese | ricotta | romano 19 99

bianca pizzas | no tomato sauce

- #11 cream | prosciutto | egg over-easy | arugula 20 49
- #12 evoo | feta | artichoke | sun-dried tomato | roasted red pepper
kalamata olive | garlic 21 49
- #13 cream | prosciutto | gorgonzola | italian figs | balsamic glaze 21 49
- #14 evoo | arugula | prosciutto | garlic | goat cheese 21 49
- #15 cream | fennel sausage | caramelized onion | garlic 19 99
- #16 creamy pesto | burrata | sliced pancetta | pistachio 22 49
- #17 creamy pesto | pepperoni | calabrian chili | honey 20 49

SALADS & SOUP

serves two or more | fresh baked bread & evoo 2 99

SICILIAN

mixed field greens | imported prosciutto | shaved parmesan
pine nuts | sweet mustard basil vinaigrette | cracked pepper 14 99

CAESAR

hearts of romaine | shaved parmesan | romano cheese
house croutons | traditional caesar dressing 10 99

ITALIAN TABLE

hearts of romaine | imported prosciutto | pepperoni | tomato
cucumber | black olive | pepperoncini | roasted red pepper | red onion
shredded mozzarella | italian vinaigrette 12 99

SUNDAY SALAD

hearts of romaine | roasted red pepper | garbanzo beans | red onion
tomato | cucumber | pepperoncini | shaved parmesan
red wine vinaigrette 12 99

GRECIAN

hearts of romaine | cucumber | pepperoncini | red onion | tomato
kalamata olive | feta cheese | red wine vinaigrette 11 99

FIELDS OF BLEU

hearts of romaine | tomato | crumbled gorgonzola | diced pancetta
red onion | walnuts | bleu cheese dressing 14 99

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



what is *char*?

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 14 99

Base tomato sauce | cream | evoo | creamy pesto*

Dairy fresh mozzarella* | gorgonzola | feta | ricotta | goat cheese* | burrata* | vegan cheese** | parmesan 2 50 ea

Protein anchovy | sliced or diced pancetta* | fennel sausage meatball* | egg | pepperoni | pistachio** | prosciutto* 3 25 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 50 ea

Toppers balsamic glaze | pesto dollops | evoo | calabrian chili oil | hot honey* | arugula* | mascarpone* 2 00 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 +3 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 15 99

Roast Beef Sandwich

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

Meatball Sandwich

nonna's meatballs | veal gravy | mozzarella | basil
garlic | SLYCE giardinera 19 99

Turkey Sandwich

two day house brined turkey | swiss | sun-dried tomato aioli
tomato | red onion | lightly dressed greens 18 99

LUNCH SPECIALS

available daily until 3:00 pm

6" Lunch Pies

choose any specialty pizzas #1 - 17

Pick Two

choose two: sandwich | salad | soup

Lunch Wings

half dozen coal fired wings 9 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

	6oz	9 oz	btl
Vietti barbera Italy	15	22	60
Angeline Reserve pinot noir California	14	21	56
Earthquake cabernet California	14	21	56
Santa Christina chianti superiore Italy	13	19	52
Santa Julia reserva malbec Argentina	13	19	52
Cantina Zaccagnini montepulciano Italy	14	21	56
Piccini super tuscan Italy	15	22	60
Eruption red blend California	14	21	56

WINE FLIGHTS three 3 oz pours 21

DRAFT BEER

- Peroni lager 8
- Krombacher pils 7
- Allagash witbier 8
- Alarmist le jus | hazy ipa 9
- Harbor Brewing her name was amber | red ale 7
- Phase 3 ask server for rotating selection
- Maplewood ask server for rotating selection
- Off Color ask server for rotating selection

ask for server for seasonal selections

BEER FLIGHTS four 3 oz pours 12

BOTTLE & CAN BEER

- Ace rotating seasonal 7
- 3 Floyds zombie dust | pale ale 8
- Lagunitas lil sumpin’ sumpin’ | ipa 7
- Stiegl radler 8
- Maplewood son of juice | ipa 10
- Murphy’s irish stout 6
- Destihl seasonal sour 9
- Tighthead scarlet fire | red ale 8
- Krombacher N/A non-alcoholic beer 6
- Corona mexican lager 6
- High Noon rotating seasonal flavors 8
- Miller Lite lager 5.5

WHITE WINE

	6oz	9oz	btl
La Luca prosecco Italy	13	19	52
Vietti moscato Italy	13	19	52
Santa Christina pinot grigio Italy	13	19	52
Fire Road sauvignon blanc New Zealand	13	19	52
Columbia Crest chardonnay Washington	13	19	52
San Simeon chardonnay California	14	21	56
Roseblood rose France	15	22	60

Wine Wednesdays

50% OFF
bottles of wine

SIGNATURE COCKTAILS

- House Sangria
red sangria | muddled berries 10
New! \$5 sangria on Sundays
- Aperol Spritz
prosecco | aperol | soda water 14
- Tequila Old Fashioned
casamigos reposado | agave | bitters | orange peel | cherry 14
- Bourbon Spritz
maker’s mark | campari | foro amaro | bing cherry juice 14
- Blackberry Mezzanotte
choice of tito’s vodka or hendrick’s gin | simple syrup | lemon juice
elderflower liqueur | muddled blackberry | lemon 15
- Life on the Riviera
titos vodka | cointreau | lemon juice | cranberry juice 13
- Nightfall Manhattan
maker’s mark | foro amaro | sweet vermouth | cherry 14
- Cucumber Basil Gimlet
choice of tito’s vodka or hendrick’s gin | muddled cucumber | basil
gimlet | lime juice | st. germaine | cucumber garnish 15
- Hot Honeymoon
casamigo’s blanco | hot honey | lime juice | tajin rim 14
- New York Sour
maker’s mark | egg white | lemon | simple syrup | cabernet 14
- Espresso Chai Martini
skyy espresso vodka | espresso | coffee liqueur | bitters
chai simple syrup | milk | espresso bean garnish 15

Rated “Top 8
PIZZAS
in the Nation”

ZAGAT
RATED

Named “The best
COAL OVEN
pizza in Chicagoland”