

SMALL PLATES

serves 2 | gluten friendly upon request

CIPOLLINI DIP

cipollini onions | parmesan | basil 12 99
served in a piping hot skillet with fresh baked bread

GOAT CHEESE

roasted red pepper tomato sauce | shaved parmesan 13 99
served in a piping hot skillet with fresh baked bread

ARTICHOKE DIP

herb cheese blend | roasted red pepper 14 99
served in a piping hot skillet with fresh baked bread

STUFFED MUSHROOMS

cheese blend | fennel sausage | peppers | balsamic glaze 13 99
served on a bed of arugula and roasted red peppers

NONNAS MEATBALLS

beef & veal | tomato veal gravy | romano | bread 17 99
served in a piping hot skillet with a due sunday salad

CHICKEN WINGS

one pound herb marinated wings | oven roasted & coal fired

LEMON BASIL caramelized onion | lemon | basil 17 99

HOT HONEY calabrian chili | basil | hot honey glaze 17 99

GARLIC PARM basil | romano | garlic parmesan 17 99

SALADS & SOUP

due serves 2 / family style serves 4 | gluten friendly upon request

CAESAR

romaine | parmesan | caesar dressing | croutons 8 99 / 13 99

SICILIAN

mixed greens | pine nuts | parmesan | imported prosciutto
cracked pepper | sweet mustard basil vinaigrette 12 99 / 18 49

GRECIAN

romaine | kalamata olives | feta | pepperoncini | tomato
red onion | cucumber | red wine vinaigrette 11 99 / 17 99

FIELDS OF BLEU

romaine | tomato | red onion | diced pancetta | walnuts imported
gorgonzola | bleu cheese dressing 11 99 / 16 99

SUNDAY SALAD

romaine | roasted red pepper | cucumber | red onion
tomato | garbanzo beans | pepperoncini | parmesan
red wine vinaigrette 10 99 / 17 99

ITALIAN TABLE

romaine | tomato | cucumber | red onion | roasted red pepper imported
prosciutto | black olive | pepperoni | pepperoncini
shredded mozzarella | italian vinaigrette 12 50 / 17 99

SOUP OF THE DAY

rotating selection of seasonally inspired soup 6 99
served with fresh baked bread

SIGNATURE COAL FIRED PIZZAS

12 inches cut into six slices | topped with mozzarella | romano | basil | oregano

original pizzas | tomato base

#1 mozzarella | romano | basil | oregano 15 99

#2 garlic | nonna's beef & veal meatball | ricotta 19 99

#3 fennel sausage | pepperoni 20 99

#4 fresh mozzarella | sliced tomato | fresh basil 20 99

#5 fennel sausage | pepperoni | beef & veal meatball | prosciutto 24 99

#6 roasted red pepper | goat cheese | grilled eggplant 20 99

#7 sliced tomato | imported prosciutto | arugula 20 99

#8 garlic | spinach | diced pancetta | calabrian | mascarpone 21

#9 pepperoni | imported artichoke hearts 19 99

#10 romano | ricotta | goat cheese | mozzarella 20 99

bianca pizzas | no tomato base

#11 cream base | prosciutto | egg over easy | arugula 20 99

#12 evoo base | feta | artichoke | sun-dried tomato | roasted red
pepper | kalamata olive 21 99

#13 cream base | gorgonzola | prosciutto | fig | balsamic glaze 21 99

#14 evoo base | garlic | prosciutto | goat cheese | arugula 21 99

#15 cream base | garlic | fennel sausage | caramelized onion 20 99

#16 creamy pesto base | sliced pancetta | burrata | pistachio 22 99

#17 creamy pesto base | pepperoni | calabrian chili | hot honey 21 49

BUILD YOUR OWN PIZZAS

12 inches cut into six slices | topped with mozzarella, romano, basil, oregano

BASE tomato sauce | cream | evoo | creamy pesto* 15 99

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

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

PRODUCE italian fig* | caramelized onion | white onion | red
onion | pepperoncini | eggplant* | artichoke** | spinach | sun-dried
tomato | roasted red pepper | kalamata olive | black olive | tomato
green pepper | white mushroom | oyster mushroom | calabrian chili
green olive | capers 2 50 ea

TOPPERS balsamic glaze | pesto dollops | evoo | calabrian chili
oil | hot honey* | arugula* | mascarpone* 2 00 ea

*pies cook best with three toppings or less | *denotes additional 1 25 upcharge*

WHAT IS CHAR?

EMBRACE THE CHAR!

Thank you for choosing SLYCE, where we cook our pizzas, sandwiches, starters and more in our coal fired ovens. This method allows us to impart a unique flavor profile into our menu items. All of our pies will come with a charred, bubbly crust and leopard spotting on the bottom.



6" LUNCH PIZZAS

available daily until 3:00 pm

all of our signature coal fired pizzas available as 6" prices vary

GLUTEN FRIENDLY CRUST

cauliflower crust available | please note: all pies are cooked in the same
ovens, contact with high gluten flour will occur +3 99

ROASTED SANDWICHES

served on lightly toasted bread with chips | all meats sliced in house

VEGGIE

roasted red pepper | cucumber | fresh mozzarella | sun-dried tomato
aioli | italian vinaigrette | dressed greens | sliced tomato | red
onion 16 99

TURKEY

house brined turkey breast | swiss | sun-dried tomato aioli
sliced tomato | dressed greens | red onion 16 99

ROAST BEEF

slow roasted tri tip beef | horseradish aioli | onion | white cheddar
dressed greens | tomato 16 99

PANINO

dijon aioli | prosciutto | calabrian chili | pepperoni | salami
mozzarella | parmesan | romaine | tomato | onion 17 99

DESSERT & ESPRESSO

DOPPIO double espresso shot 4 24

AFFOGATO gelato topped with espresso shot 11 99

CANNOLI TRIO chocolate chip & pistachio 9 99

TIRAMISU traditional tiramisu 10 99

GELATO & SORBET seasonal half pints 8

LIQUOR | BEER | WINE

RED WINE

	6 oz	9 oz	BTL
ERATH pinot noir Oregon	15	20	60
ERUPTION red blend California	13	18	48
14 HANDS cabernet California	13	18	36
RUFFINO chianti Italy	12	17	42
CATENA ZAPATA malbec Argentina	14	19	41
PRUNOTTO FIULOT barbera Italy	14	19	52
SEGHESIO zinfandel California	15	20	64
CANTINA ZACCAGNINI montepulciano Italy	15	20	52

WHITE WINES

	6 oz	9 oz	BTL
SANTA CRISTINA pinot grigio Italy	12	17	38
LA LUCA prosecco Italy	12	17	40
BODEGAS rose Spain	11	16	28
CHATEAU STE MICHELLE riesling WA	11	16	39
COLUMBIA CREST chardonnay WA	12	17	39
FIRE ROAD sauvignon blanc New Zealand	12	17	42
VIETTI moscato Italy	12	17	44

WINE FLIGHTS

MIX & MATCH three 3oz pours 15

SIGNATURE DRAFTS

served in a chilled glass

PERONI lager | 5.1% | Italy 7

KROMBACHER pils | 4.8% | Germany 8

BLUE MOON belgian | witbier | 5.4% | Colorado 7

TIGHTHEAD scarlet fire | red | 5.6% | Mundelein 8

ALARMIST le jus hazy ipa | 6% | Chicago 8

MILLER lite | lager | 4.2% | Wisconsin 7

MODELO mexican lager | 4.4% | Mexico 7

STELLA artois | 5% | Belgium 8

BEER FLIGHTS four 3oz pours 12

SIGNATURE COCKTAILS

HOUSEMADE SANGRIA red or white 12

APEROL SPRITZ prosecco | aperol | soda 13

NEGRONI campari | vermouth | gin 14
sub prosecco for a spaghiato

LIFE ON THE RIVIERA vodka | cointreau | lemon juice | cranberry 14

RASPBERRY ROSE ALL DAY rose | limoncello | raspberry | soda 14

ITALIAN HARD SODA titos | blood orange liqueur | lemon | orange simple 13

NIGHTFALL MANHATTAN rye whiskey | foro amoro | sweet vermouth 15

CUCUMBER BASIL GIMLET elderflower liqueur | basil | cucumber | lime 13
choice of gin or vodka

BOTTLE & CAN BEER

ACE SEASONAL
cider | California 7

ALLAGASH WHITE
witbier | Maine 8

HALF ACRE DAISY CUTTER
american pale ale | Illinois 8

HIGH NOON SELTZER
seasonal seltzer 7

LOST COAST TANGERINE WHEAT
wheat beer | California 7

LAGUNITAS LIL SUMPIN' SUMPIN'
american pale ale | Chicago 7

LEFT HAND NITRO
milk stout | Colorado 8

VICTORY SOUR MONKEY
sour | Pennsylvania 9

LEXINGTON KENTUCKY BOURBON BARREL
strong ale | 8.2% | Kentucky 8

THREE FLOYDS SPACE STATION MIDDLE FINGER
american pale ale | Indiana 7

CORONA LIGHT
mexican lager | Mexico 7

COORS LIGHT
lager | Wisconsin 7

WEEKLY SPECIALS

COCKTAIL TUESDAY

50% off all
signature cocktails

WINE WEDNESDAY

50% off select bottles

BEER BUZZ THURSDAY

50% off all
craft and draft beer

LIQUOR SELECTIONS

neat | rocks | mixed drinks | prices vary

RUM bacardi | malibu | captain morgan

GIN bombay spahhire | beefeater | nolet's | aviation | hendrick's

TEQUILA hornito's | patron agave | patron respado | milagro | casamigos agave
casamigos respado | don julio

VODKA tito's | belvedere | ketel one | ghrey goose | absolut

BOURBON/WHISKEY jim beam | proper twelve | jameson | angels envy
knob creek | maker's mark | jefferson's | buffalo trace | seagram's 7
woodford reserve | bulleit | crown royale

SCOTCH johnnie walker red | johnnie walker black | glenfiddich | chiva's

COGNAC grand marnier | hennesy

ABOUT US

THANK YOU FOR CHOOSING SLYCE where "pizza is our passion" AND so much more! Led by a mother/daughter team since 2010, we set ourselves apart by focusing special attention to our ingredients and cooking methods; fresh, made from scratch recipes showcasing unique flavor profiles. We make our pizza dough and bread 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 pizzas, sandwiches and more, with rotating selections of seasonally inspired dishes.

Rated "Top 8
Pizzas
in the Nation"

ZAGAT
RATED

Named "The Best Coal
Oven Pizza in
Chicagoland"