

•

**CHOOSE
YOUR BEST SLICE**

THE ONLY WRONG CHOICE IS THE ONE YOU DON'T MAKE

Welcome to SLICE.

Here, the best way to enjoy a pizza is with a cocktail in hand.

David Boncompagni, our pizza chef, treats traditional Roman pizza like a work of art.

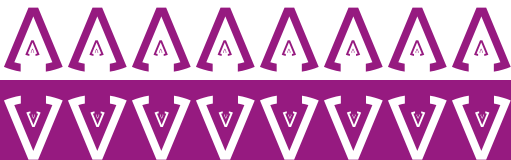
The dough, rolled out with a rolling pin, is light and digestible thanks to 48 hours of maturation with a blend of 100% high-quality Italian flours.

The menu changes every 3 months, based on seasonal ingredients and local products. Some pizzas are served at a lower temperature to enhance the quality of the ingredients.

**LİFİ İS NÖT ABÖUT
FİNDİNG YÖURSELF**

**LİFİ İS ABÖUT FİNDİNG
THE PERFİCT PİZZA**

GAMBERO ROSSO®

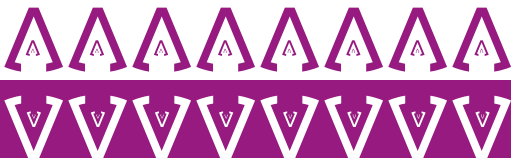
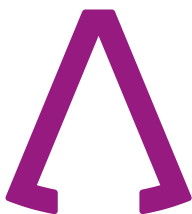


TASTING MENU

6 COURSE TASTING
EXPERIENCE SELECTED
BY OUR CHEF

€45 PER PERSON

The tasting menu is intended for the entire table



APPETIZERS

**BEGINNINGS
ARE ART**

YEASTED APPETIZER

PAN-BAKED - IT'S BACK

8€

Black Angus brisket, baked potato, Belgian sauce, mixed greens [1,7]

.....

PAN-BAKED - T-KI

9€

Tuna tataki¹, tzatziki, sesame [1,4,7]

.....

VEGAN

PAN-BAKED - CAMPO DI FAVE

7.5€

Fava bean cream*, sautéed wild greens (farmhouse La Piana di Alsium), crusco pepper [1]

.....

SLICE OF PAN PIZZA

8€

Ciauscolo salami, stracchino cheese, caramelized onion, mixed greens [1,7]

.....

VEGAN

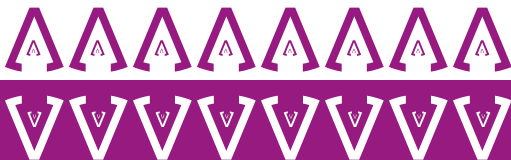
LA ZOZZA (OLD SCHOOL)

7€

Whole sliced pizza

Roman-style pizza with a hint of tomato, oregano, extra virgin olive oil [1]

Our padellini are made with
dough with biga pre-ferment
and high hydration



DEEP FRIED



CLASSIC SUPPLÌ ¹

3,5€

Tomato risotto creamed with
Parmigiano Reggiano PDO, fior
di latte, basil [1,7]
.....

POTATO GÂTEAU ¹

6€

Potatoes, Parmigiano Reggiano,
cooked ham, black pepper,
nutmeg, fior di latte [1,7]
.....



VEG PAD THAI ¹

7€

Rice noodles with tofu, bean
sprouts, peanuts, tamarind, lime
[1,5,6]
.....

CRUNCHY ZUCCHINI FLOWER ¹

6.5€

Zucchini flower, anchovies, fior
di latte [1,4]
.....

VIGNAROLA & CUTTLEFISH MILLEFEUILLE ¹

8€

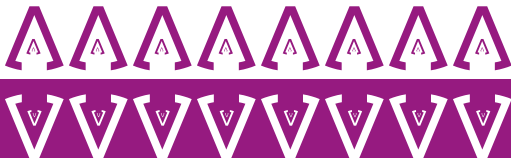
Artichokes, peas, cuttlefish, fava
beans, pecorino cheese [1,4,7]
.....



PAELLA DE MARISCO ¹

8€

Seafood paella [1,4]



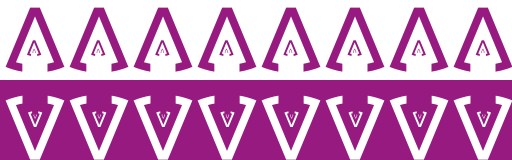
THE CLICHÉ THAT REFUSES TO RETIRE

**SAME OLD SONG
AND DANCE**

SLICE'S FIRST LOVE

THE CLICHÉ THAT REFUSES TO RETIRE

- VEGAN** **MARINARA** 8€
San Marzano tomato, garlic oil, dried oregano, extra virgin olive oil [1]
- VEGGIE** **MARGHERITA** 9€
San Marzano tomato, fior di latte, basil, PDO extra virgin olive oil [1,7]
- VEGGIE** **ROSSA E PARMIGIANO** 11€
San Marzano tomato, 30-month aged Parmigiano Reggiano [1,7]
- VEGGIE** **MARGHERITA DOP** 12€
San Marzano tomato, DOP buffalo mozzarella, basil, extra virgin olive oil [1,7]
- VEGGIE** **LAZIO VEGETABLES AND MOZZARELLA** 12.5€
Wild greens from Lazio, fior di latte [1,7]
- CHICORY & SAUSAGE** 13.5€
Sautéed chicory with garlic, oil and chili, sausage, fior di latte, extra virgin olive oil [1,7]
- DIAVOLA** 13.5€
San Marzano tomato, fior di latte, spicy ventricina salami [1,7]
- ZUCCHINI FLOWERS & ANCHOVIES** 14€
Zucchini flowers, anchovies, basil, fior di latte, dried zucchini flowers, extra virgin olive oil [1,4,7]
- CROSTINO** 13.5€
Baked potatoes, cooked ham, smoked provola, extra virgin olive oil [1,7]



ARRGANTLY SPECIAL

**LIKE ALL THE BEST
AMONG THE REST**

All our special pizzas are garnished with aromatic herbs, grown using aquaponics, and finished with a drizzle of extra virgin olive oil

ACE DEL SOL LEVANTE

PIZZA SPECIAL

- Carrots and Ponzu sauce
- Sweet and sour orange sauce
- Yuzu sauce gel
- Faux dragon cloud
- Bean sprouts

[1,6]



16€

AROMATIC INTENSITY



SPICINESS



SWEETNESS



TEMPERATURE

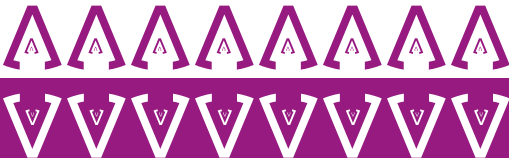


A CAREFULLY CURATED PAIRING TO ELEVATE THE FLAVOURS



COCKTAIL PAIRING ALCOHOL FREE-Z 6€

*Alcohol-free gin, citric solution,
sugar syrup, tonic*



ASiATiKoS

PIZZA SPECIAL

- Asparagus cream*
 - Green curry feta
 - Coconut milk
 - Mussels
 - Asparagus salad
- [1,4,7,14]

17€

AROMATIC INTENSITY

SPICINESS

SWEETNESS

TEMPERATURE



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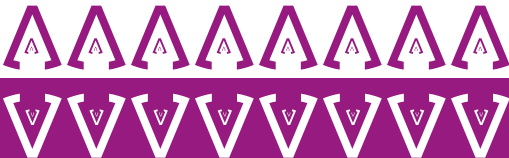


COCKTAIL PAIRING

WHITE LADY

7€

*Bombay Sapphire gin, lemon juice,
Cointreau*





PIZZA SPECIAL

- Chickpea cream¹
- Sous-vide artichokes
- Squid¹ salad
- Mint
- Lemon

[1,4]

LACTOSE
FREE

18€

AROMATIC INTENSITY

SPICINESS

SWEETNESS

TEMPERATURE

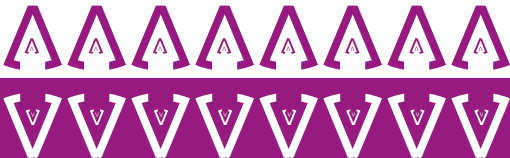


A CAREFULLY CURATED PAIRING TO ELEVATE THE FLAVOURS



COCKTAIL PAIRING SALE MALE 10€

*Bombay Sapphire Gin, green apple
cordial, misted saline solution*



SLiCEBAB

PIZZA SPECiAL

- Kebab¹ Slicemade
 - Fior di latte
 - Purple cabbage
 - Tomato
 - Yogurt and chive sauce
- [1,7]

17€

AROMATIC INTENSITY

SPICINESS

SWEETNESS

TEMPERATURE



A CAREFULLY CURATED PAIRING TO ELEVATE THE FLAVOURS



COCKTAIL PAIRING GIARGINIERA

10€

*Bombay Sapphire Gin, giardiniera
cordial (red pepper, yellow pepper,
carrots, zucchini)*



TRIBUTE TO PIERLUIGI GALLI

PIZZA SPECIAL

- Sautéed lettuce cream¹
- Roasted lettuce¹
- Ventricina salami
- Buffalo mozzarella
- Oil-poached cod*
[1,4,7]

19€

AROMATIC INTENSITY

SPICINESS

SWEETNESS

TEMPERATURE



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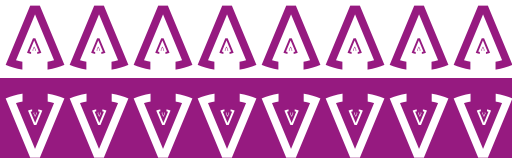


COCKTAIL PAIRING

Pomodoro

10€

42 Below Vodka, Pachino tomato
cordial, basil oil



STOUT BEEF

PIZZA SPECIAL

- Beef chuck roast¹ with Black Stout
 - Stewed onions¹
 - Papacella Napoletana pepper
 - Provola cheese
 - Dark chocolate BBQ sauce by Slicemade
- [1,7,9]

18€

AROMATIC INTENSITY

SPICINESS

SWEETNESS

TEMPERATURE



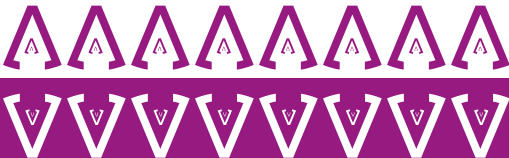
A CAREFULLY CURATED PAIRING TO ELEVATE THE FLAVOURS



COCKTAIL PAIRING

RUBINO 10€

Rubino Vermouth, Italicus, sour cherry liqueur, Angostura, tonic water



i SMOKED THE MARGHERITA

PIZZA SPECIAL

- Charcoal-roasted tomato sauce
- DOP buffalo mozzarella
- Yellow pacchettata tomato
- Smoked provola water gel
- Paprika

[1,7]

16€

AROMATIC INTENSITY



SPICINESS



SWEETNESS



TEMPERATURE



A CAREFULLY CURATED PAIRING TO ELEVATE THE FLAVOURS



COCKTAIL PAIRING SOUTHSlice 10€

*42 Below Vodka, celery & lime cordial,
mint*



ViGNAROLA

PIZZA SPECIAL

- Pea cream¹
 - Artichokes with mentuccia mint
 - Fava bean cream*
 - Guanciale
 - Pecorino Romano DOP
 - Topinambur¹
- [1,7]

LACTOSE
FREE

17€

VEGAN Option to remove pecorino and guanciale

AROMATIC INTENSITY

SPICINESS

SWEETNESS

TEMPERATURE

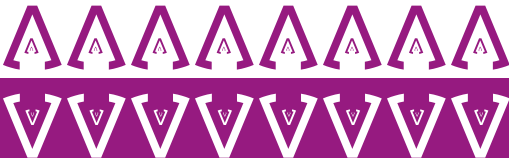


A CAREFULLY CURATED PAIRING TO ELEVATE THE FLAVOURS



COCKTAIL PAIRING ACCOPPA IL MULINO 10€

Ginger-infused vodka, lime juice,
cucumber syrup



TEEN SWEET

**DON'T JUDGE A
BOOK BY ITS GLITTER**

BRUSWEETY

THE DESSERT THAT SHAKES UP ALL CERTAINTIES!

VEGGIE **BRUSWEETY PEANOFFEE** ¹ **8€**
Coffee cream, salted caramel, peanut cream [1,3,5,7]

VEGGIE **BRUSWEETY CREMINO** ¹ **8€**
Dark chocolate ganache, gianduja ganache, burnt white chocolate [1,3,7,8]

OTHER DESSERTS

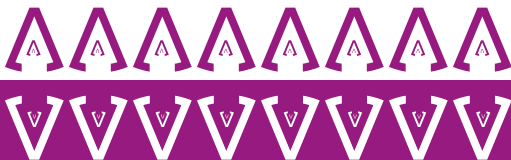
VEGGIE **THE CLOUD PASTIERA** ¹ **9€**
Pan-baked leavened Pastiera
Dough with candied citron and orange, pastiera cream [1,3,7,12]

Paired with
Moscato d'Asti Carlin de Paolo **15€**

VEGGIE **TIRAMISÙ** **6.5€**
Ladyfingers, mascarpone cream, coffee, cocoa, salted cocoa crumble [1,3,7]

LACTOSE FREE **FRUIT TART BY SLICE** **8€**
Chantilly cream, strawberries, raspberry, cream [1,3,7]

Paired with
Liquore Visciola Terracruda **13€**



 Vegan product

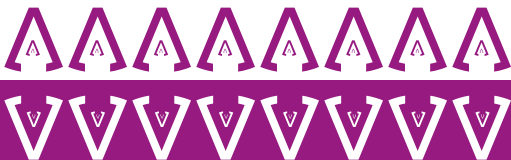
 Vegetarian product

* The product may be frozen in the absence of fresh product.

¹ Fresh product that has been chilled and frozen to preserve its freshness and quality.

The book of allergens and ingredients is available at the cash desk.

Allergen list, reported for each recipe in square brackets: Cereals containing Gluten [1], Shellfish [2], Eggs [3], Fish [4], Peanuts [5], Soybeans [6], Milk and Dairy products [7], Nuts [8], Celery [9], Mustard [10], Sesame seeds [11], Sulphur Dioxide and Sulphites [12], Lupin [13], Mollusks [14]



be your best slice