

# 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.

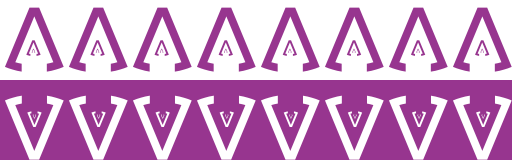
The dough, rolled out with a rolling pin, is light and digestible thanks to 48 hours of maturation with a blend of 100% high-quality Italian flours.

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.

**LiFE iS NoT ABoUT  
FiNDiNG YoURSELF**

**LiFE iS ABoUT FiNDiNG  
THE PERFECT PiZZA**

**GAMBERO ROSSO<sup>®</sup>**



# APPETIZERS

**BEGINNINGS  
ARE ART**

# LEAVENED PRODUCTS

## OCTOPUS, COCOA, AND BLACK CHERRY

7,5€

Our brioche slice made with cocoa dough using the gelatinization technique

Octopus\* ragout, sour cream, black cherry, aquaponic herbs [1,3,7,14]

## SLICE THE APPETIZER TOOK A DIVE IN THE PAN

### DOUGH WITH BIGA PRE-FERMENT AND HIGH HYDRATION

#### FOREST TARTARE

9€

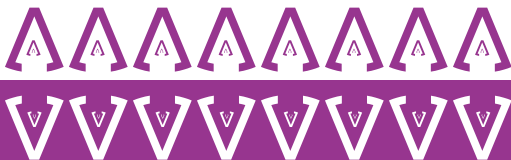
Beef tartare, Maldon salt, Asiago fondue, cardoncello mushroom, truffle powder [1,7,10]

.....

#### SQUID AND ESCAROLE, A TRIBUTE TO LELE USAI

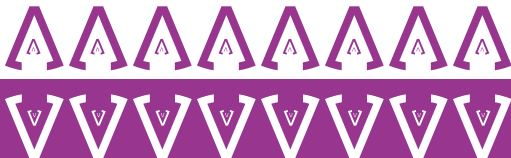
9€

Cored squid\* stuffed with escarole, pine nuts, and raisins, escarole press, butter and anchovies, sautéed escarole cream, crispy pepper oil, tomato sauce and squid ink [1,4,8,14]



# DEEP FRIED

- VEGGIE** **CLASSIC SUPPLÌ** <sup>1</sup> **3,5€**  
Tomato risotto creamed with  
30-month DOP Parmigiano  
Reggiano, fior di latte, basil [1,7]  
.....
- VEGGIE** **POTATO CROQUETTE** <sup>1</sup> **3,5€**  
Potatoes, provola, pepper, mint,  
parsley [1,7]  
.....
- LINGUINE ALLO SCOGLIO** <sup>1</sup> **7€**  
With sea stock gel and curly  
parsley [1,4,14]  
.....
- BEEF WELLINGTON** <sup>1</sup> **8,5€**  
With red wine sauce and baked  
potato [1,10,12]  
.....
- VEGGIE** **ORECCHIETTE WITH** **6€**  
**BROCCOLI** <sup>1</sup>  
With lemon and Recco  
provolone [1,7]  
.....
- VEGAN** **FRYLAFEL** <sup>1</sup> **5,5€**  
Falafel with tahini sauce and  
chives, sesame [1,11]



# 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, oregano [1]  
.....
- VEGGIE** **MARGHERITA** **9€**  
San Marzano tomato, Fior di latte, extra virgin olive oil, basil [1,7]  
.....
- VEGGIE** **MARGHERITA DOP** **11€**  
San Marzano tomato, DOP Buffalo mozzarella, extra virgin olive oil, basil [1,7]  
.....
- NAPOLI** **12.5€**  
San Marzano tomato, Fior di latte, Cantabrian anchovies, oregano, extra virgin olive oil [1,4,7]  
.....
- CAPRICCIOSA: WHERE'S THE EGG?** **14€**  
Roasted mixed mushrooms, Fior di latte, roasted ham, grilled artichoke, Taggiasca olives, Kala Namak salt [1,7]  
.....
- AMATRICIANA** **13,5€**  
San Marzano tomato, Amatrice guanciale, DOP Pecorino Romano, black pepper [1,4,7]  
.....
- BOSCAIOLA** **12,5€**  
Champignon mushrooms, sausage, Fior di latte [1,7]  
.....
- VEGGIE** **POTATO AND TRUFFLE** **15€**  
Roasted potatoes, truffle béchamel, provola, fresh truffle powder [1,7]



# ARRC GANTLY 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



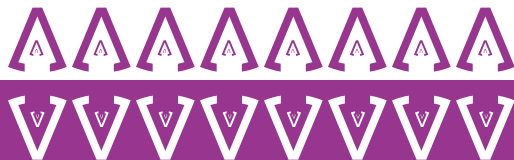
# SAPORE D'AUTUNNO

## PIZZA SPECIAL

- Roasted mushrooms
- Ciauscolo
- Occhiato cheese
- Raspberry gel and savory liqueur  
[1,7]

**18€**

AROMATIC INTENSITY	●●●●●●●●
SPICINESS	●●●●●●●●
SWEETNESS	●●●●●●●●
TEMPERATURE	●●●●●●●●



# GOOD GRAPES

## PIZZA SPECIAL

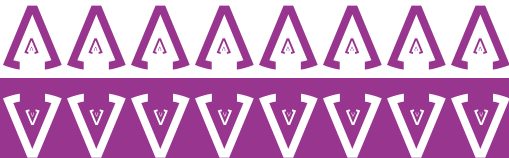
- Blue-veined cheese with mulled wine and blueberries
- Primosale pecorino
- Brie
- Grapes
- Radicchio salad

[1,7]

 VEGGIE

**19€**

AROMATIC INTENSITY	●●●●●●●●
SPICINESS	●●●●●●●●
SWEETNESS	●●●●●●●●
TEMPERATURE	●●●●●●●●



# YOUTUBER

## PIZZA SPECIAL

- Sweet potato<sup>1</sup> and mustard cream
- Celeriac<sup>1</sup> and chili cream
- Roasted potatoes and leek
- Jerusalem artichoke chips
- Lemon zest

[1,9,10]

VEGAN

16€

AROMATIC INTENSITY	●●●●●
SPICINESS	●●●●●
SWEETNESS	●●●●●
TEMPERATURE	●●●●●



# MARE E FIAMME

## PIZZA SPECIAL

- Chickpea and parsley cream
  - Mazara red prawn\* tartare
  - 'Nduja from Spilinga bisque<sup>1</sup>
  - Burnt lemon cream<sup>1</sup>
  - Anchovy colatura
- [1,2,4]

**28€**

AROMATIC INTENSITY	● ● ● ● ●
SPICINESS	● ● ● ● ●
SWEETNESS	● ● ● ● ●
TEMPERATURE	● ● ● ● ●



# ENGLISH MAN

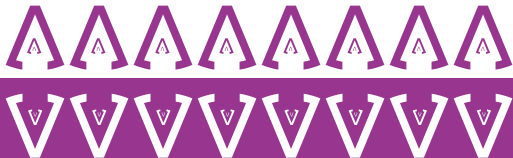
## PIZZA SPECIAL

- Roast beef
- Provola
- Herb-roasted new potatoes
- Honey mustard
- Mixed greens

[1,7,10]

**17€**

AROMATIC INTENSITY	●●●●●
SPICINESS	●●●●●
SWEETNESS	●●●●●
TEMPERATURE	●●●●●



# GoatHam KAKY

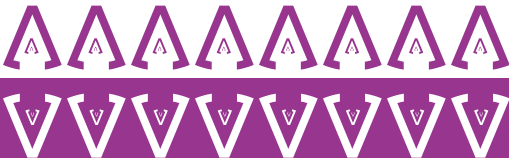
## PIZZA SPECIAL

- Grilled cooked ham
- Persimmon in two textures
- Tomino cheese
- Goat cheese
- Timut pepper (Nepal)

[1,7]

**18€**

AROMATIC INTENSITY	●●●●●●●●
SPICINESS	●●●●●●●●
SWEETNESS	●●●●●●●●
TEMPERATURE	●●●●●●●●



# HO BRUCIATO LA MARGHERITA E...

## PIZZA SPECIAL

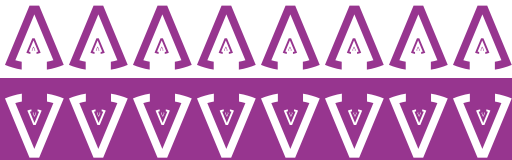
- Burnt tomato purée<sup>1</sup>
- DOP Buffalo mozzarella
- Grilled tomato
- Buffalo water gel<sup>1</sup>
- Basil

[1,7]

 VEGGIE

**16€**

AROMATIC INTENSITY	●●●●●
SPICINESS	●●●●●
SWEETNESS	●●●●●
TEMPERATURE	●●●●●



# ZUCCA E SPINACI

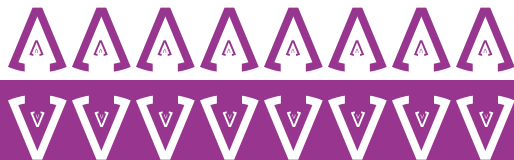
## PIZZA SPECIAL

- Sautéed spinach<sup>1</sup> in butter
  - Pumpkin sticks<sup>1</sup>
  - Feta
  - Pumpkin hummus<sup>1</sup>
  - Pumpkin seeds
  - Baby spinach
- [1,7,8,11]

VEGGIE

**15,5€**

AROMATIC INTENSITY	●●●●●
SPICINESS	●●●●●
SWEETNESS	●●●●●
TEMPERATURE	●●●●●





# SWEET TEENMS

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

# BRUSWEETY

## THE DESSERT THAT SHAKES UP ALL CERTAINTIES!

**VEGGIE** **BRUSWEETY DO YOU KNOW CLAUDIA? <sup>1</sup>** **8€**

New York cheesecake cream, blueberry coulis, coffee latte cream, salty blueberry crumble [1,3,7]

.....

**VEGGIE** **BRUSWEETY MONT ROUGE <sup>1</sup>** **8€**

Chestnut cream, raspberry coulis, cream, meringue, raspberry [1,3,7]

.....

**VEGGIE** **BRUSWEETY SNICKERS <sup>1</sup>** **7,5€**

Milk chocolate ganache, peanut praline cream, salted caramel [1,3,5,7]

## OTHER DESSERTS

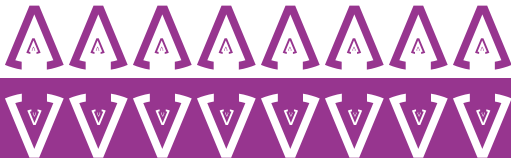
**VEGGIE** **SLICE CREAM PARIS BREST** **9€**

Hazelnut praline cream, choux pastry cream, mousseline cream, toasted hazelnuts [1,3,7,8]

.....

**VEGGIE** **TIRAMISÙ** **6,5€**

Ladyfingers, mascarpone cream, coffee, cocoa, salted cocoa crumble [1,3,7]



 Vegan product

 Vegetarian product

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

<sup>1</sup> 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]



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