

Make it Bottomless!

House Sparkling, Fresh Juice
Peach Bellini or Orange Juice (2 hr limit) 30pp

Antipasti

- Garlic Bread *Blended Cheeses, Herbs, Marinara Sauce* 9
Focaccia of the Day *Plain & Savory Butter* 11
Burrata *Homemade Jam of the Day, Crostini* 25
Calamari, Zucchini *Fritti Lemon Aioli* 18
Beef Meatballs *Tomato Sauce, Caramelized Onions* 19
Toasted Ravioli *Chard, Spinach, Ricotta Filling, Tomato Basil Dip* 16
Roasted Brussels Sprouts *Pancetta, Honey, Balsamic* 16
Garozzo's of Kansas City Sausage *Grilled Italian Sausage Links, Roasted Peppers, Onions, Polenta* 19
Salumi Misti *Italian Cured Meats, Cheeses, Marinated Olives, Pickled Vegetables & Grilled Bread* 32

Insalata...From Our Farm

- Add Chicken 10 or Shrimp 13*
Chopped Chickpeas, Salami, Pepperoncini, House Vinaigrette 20
Caesar* *Chilled Romaine, Focaccia Croutons* 17
Fresh Clipped Greens *Persian Cucumber, Shaved Carrot, Balsamic Vinaigrette* 17
Roasted Beets *Herb Whipped Goat Cheese, Cara Cara Orange, Honey Balsamic Vinaigrette* 21
Argula, Toasted Almonds & Shaved Parmigiano Reggiano *Lemon Vinaigrette* 20

Pizza

Our Dough is Hand-Formed & Fermented for At Least 48 Hours

- Margherita 27
Tomato Sauce, Mozzarella, Basil, Sea Salt
Marinara 27
Roasted Garlic Slices, Crushed Tomato, Basil, Sea Salt
Funghi & Roasted Fennel 30
Shiitake, Cremini & Oyster Mushrooms, Thyme, Fontina & Sottocenere
Garozzo's Sausage Pizza 28
Italian Pork Sausage, Tomato Sauce, Mozzarella, Fennel Seed
Classic Pepperoni 28
Tomato Sauce, Cheese, Oregano
Roasted Baby Cauliflower & Garlic 29
Mozzarella, Roasted Baby Cauliflower, Crispy Prosciutto, Chili Flakes, EVOO

Le Paste

- Add Chicken 10 or Shrimp 13*
Spinach Papardelle with Mushrooms & Chicken 28
Garlic, White Wine, EVOO
Fettucine 28
Shrimp, Garlic, Light Lemon Cream Sauce
Linguine Vongole 31
Fresh Clams, Garlic, Leeks
Fusili alla Vodka 27
Tomato Cream Sauce, Calabrian Peppers
Spaghetti with Meatballs 26
Tomato Sauce, Basil, Garlic
Penne al Pomodoro 28
EVO, Garlic, Crispy Rosemary
Lasagne 29
Slow Cooked Beef Bolognese & Bechamel
Orecchiette 28
Broccolini, Garlic Confit, Garozzo's Italian Pork Sausage

Lunch & Sandwiches

- Sole or Chicken Milanese *Arugula Salad, Grilled Lemon* 38
Chicken Picatta *Sauteed Chicken Breast, Lemon Sauce, Capers, Pasta of the Day* 36
Heirloom 'Nduja Boat *Rustic Flatbread, 'Nduja, Heirloom Tomatoes, Mozzarella, & Side Salad* 24
Frittata *SEV Vegetables & Goat Cheese, Fresh Baguette, Jam, Roasted Potatoes* 19
Meatball Parm *Torpedo Bun, Housemade Beef Meatballs, San Marzano Tomato Sauce, Mozzarella, Parmesan* 23
Grilled Chicken Pesto *Sourdough, Grilled Marinated Chicken Breast, Sun-dried Tomatoes, Mozzarella* 23
Italian Cold Cut Hero *Torpedo Bun, Salami, Mortadella, Cured Ham, Provolone, Tomato, Red Onion, Arugula* 23

The SLAY experience continues at www.slay.la
Restaurants • Wine • Events

CORKAGE: \$40 per 750ml bottle, Maximum 2 bottles. \$80 per 1.5L bottle, Maximum 1 bottle

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

5/8/2026

Bread ... Freshly baked in-house daily

Garlic Bread Blended Cheeses, Herbs, Marinara Sauce 9
Focaccia of the Day Plain & Savory Butter 11

Antipasti

Oysters* Pink Ground Peppercorn, Prosecco Mignonette 6 for 25 ... 12 for 46
Marinated Mixed Olives (with Pits) Citrus Peel, Fresh Herbs, Garlic, Extra Virgin Olive Oil 10
Burrata Homemade Jam of the Day, Crostini 25
Calamari, Zucchini Fritti Lemon Aioli 18
Beef Meatballs Tomato Sauce, Caramelized Onions 19
Toasted Ravioli Chard, Spinach, Ricotta Filling, Tomato Basil Dip 16
Roasted Brussels Sprouts Pancetta, Honey, Balsamic 16
Garozzo's of Kansas City Sausage Grilled Italian Sausage Links, Roasted Peppers, Onions, Polenta 19
Salumi Misti Italian Cured Meats, Cheeses, Marinated Olives, Pickled Vegetables & Grilled Bread 32

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Roasted Garlic Slices, Crushed Tomato, Basil, Sea Salt
Funghi & Roasted Fennel 30
Shiitake, Cremini & Oyster Mushrooms, Thyme,
Fontina & Sottocenere
Garozzo's Sausage Pizza 28
Italian Pork Sausage, Tomato Sauce, Mozzarella,
Fennel Seed
Classic Pepperoni 28
Tomato Sauce, Cheese, Oregano
Roasted Baby Cauliflower & Garlic 29
Mozzarella, Roasted Baby Cauliflower, Crispy
Prosciutto, Chili Flakes, EVOO

Le Paste

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Spinach Papardelle with Mushrooms & Chicken 28
Garlic, White Wine, EVOO
Fettucine 28
Shrimp, Garlic, Light Lemon Cream Sauce
Linguine Vongole 31
Fresh Clams, Garlic, Leeks
Fusili alla Vodka 27
Tomato Cream Sauce, Calabrian Peppers
Spaghetti with Meatballs 26
Tomato Sauce, Basil, Garlic
Penne al Pomodoro 28
EVO, Garlic, Crispy Rosemary
Lasagne 29
Slow Cooked Beef Bolognaise & Bechamel
Orecchiette 28
Broccolini, Garlic Confit, Garozzo's Italian Pork Sausage

Piatti del Giorno

Chicken Picatta Sautéed Chicken Breast, Lemon Sauce, Capers, Pasta of the Day 36
Chicken Marsala Sautéed Chicken Breast, Fresh Mushrooms, Sweet Marsala Sauce, Pasta of the Day 36
Cioppino Whitefish, Clams, Salmon, Shrimp, Fennel, Tomato, Wine Broth, Grilled Bread 44
Sole Milanese Swiss Chard, Grilled Lemon 39
Parmesan Crusted Salmon Grilled Lemon, Spinach Risotto 42
Herb Crusted Filet Mignon Spiedini Parmesan Risotto, Lemon Demi 44
Lamb Chops Scottadito Panzanella, Calabrian Peppers 55

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Specialty Drinks
Made with Agave Wine

ITALIAN SPRITZ

Prosecco, Mommenpop Citrus Aperitif, Blood Orange Syrup 15

PALOMA

Sabe Blanco, Fresh Grapefruit, Lime 15

SKINNY BASIL MARGARITA

Sabe Blanco, Agave, Fresh Basil, Lime 15

PINK LADY

Sabe Straight, Fresh Muddled Raspberry, Agave, Lemon, Sugar Rim 15

ESPRESSO MARTINI

Sabe Straight, Coffee Originale, Espresso 17

Slay Estate & Vineyard Wines
By the Glass & Bottle

Rose of Pinot Noir, Slay Estate & Vineyard 2025

Sta. Rita Hills, CA 18 / 72

Chardonnay, Slay Estate & Vineyard 2023

Sta. Rita Hills, CA 25 / 100

Pinot Noir, Slay Estate & Vineyard 2022

Sta. Rita Hills, CA 25 / 100

Mocktails

Lavender Lemonade Fizz

Lavender, Lemon, Sparkling Water 15

Blackberry Mojito

Blackberry, Lime Juice, Mint, Sprite, Sparkling Water 15

Cucumber Mint Refresher

Cucumber, Mint, Lime Juice, Sparkling Water 15

Wine & Beer

WHITE WINE
Sparkling

LUCA BOSIO NV *Prosecco, Italy 15 / 60*
BARTON & GUESTIER NV *Crémant de Bordeaux Brut 17 / 68*
CLETO CHARLI CENTENARIO *Lambrusco, Modena, Italy 60*

Other Whites

WINE WORKS 2023, *Sauvignon Blanc, Sta. Ynez Valley, 18 / 72*
BABCOCK 2024 *Verdelho, Sta. Rita Hills, 20 / 80*
ZOTOVICH 2022 *Viognier, Sta. Rita Hills 65*
FROG'S LEAP 2023 *Chardonnay, Carneros-Napa Valley 90*
ZOTOVICH 2024 *Chardonnay, Sta. Rita Hills 72*
SAN FELICE 2023 *Chardonnay, Tuscany, Italy 75*
SAN FELICE 2024 *Vermentino, Tuscany 17 / 68*
VINO DEI FRATELLI 2024 *Pinot Grigio, Friuli, Italy 16 / 64*
LA SCOLCA 2024 *Gavi Bianco Secco, Italy 72*
ROCCOLO GRASSI 2023 *Soave La Broia, Italy 72*
FEUDI DI SAN GREGORIO 2024 *Falanghina, Campania, Italy 60*
FEUDI DI SAN GREGORIO 2022 *Greco di Tufo, Campania, Italy 65*

ROSÉ WINE

SLAY ESTATE & VINEYARD 2025 *Rosé of Pinot Noir, Sta. Rita Hills 18 / 72*
TABALIPA ROSE 2024 *Rosé, Santa Ynez 64*

RED WINE
Tuscany

LUISI Riserva 2021 *Chianti 16 / 64*
PIEMAGGIO Le Fioraie 2022 *Chianti Classico 85*
RUFFINO Riserva Ducale Oro 2020 *Chianti Classico Gran Selezione 100*
CERBAIA 2020 *Brunello di Montalcino 170*
IL POGGIONE 2019 *Brunello di Montalcino 195*
CORTONESI LEONUS TOSCANA 2024 *Tuscany 64*
SAN FELICE 2023 *Rosso Toscana, Tuscany 16 / 64*
TIGNANELLO 2022 *Antinori 350*
ORNELLAIA 2018 *Bolgheri Superiore 400*
CAMPOGIOVANNI 2023 *Rosso, Tuscany 85*
CAMPOGIOVANNI 2020 *Brunello, Tuscany 160*

Piedmont

LUCA BOSIO 2022 *Barbaresco 25 / 100*
REVERSANTI 2021 *Barbaresco 130*
RENATO RATTI Battaglione 2024 *Barbera d'Asti 72*
ALDO CONTERNO Il Favot 2022 *Langhe Nebbiolo 110*
BORGOGNO 2021 *Dolcetto d'Alba, Barolo 75*
CA'ROME' Cerretta 2018 *Barolo 165*
ALDO CONTERNO 2020 *Bussia Barolo 240*
BORGOGNO 2017 *Fossati, Barolo 345*

Other Reds

DAOU 2023 *Cabernet Sauvignon, Paso Robles 16 / 64*
ALEKSANDER 2020 *Bordeaux Blend, By Sasha Vujacic, Paso Robles 120*
FROG'S LEAP ESTATE 2022 *Cabernet Sauvignon, Rutherford-Napa Valley 140*
PESTONI RUTHERFORD ESTATE *Sangiovese, Napa Valley 20 / 80*
TABALIPA 2022 *Syrah, Santa Inez 80*
STATE STREET 2022 *Syrah, Santa Barbara County 72*
ZOTOVICH 2024 *Pinot Noir, Sta. Rita Hills 80*
SALDO 2023 *Zinfandel, Oakville, CA 72*
SANT'ANTONIO 2020 *Amarone Della Valpolicella, Italy 140*

Bottle Beer

STELLA ARTOIS, 5.2%, Belgium 11
MENABREA Ambrata Lager, 5.0%, Italy 12
RIDE ON IPA Golden Road Brewing, 6.4%, California 10

BIG NOISE, Lager 4.6%, Oregon 10
BEST DAY BREWING Non-Alcoholic, CA 9