

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 12
- Burrata Homemade Jam of the Day, Crostini 23
- Calamari, Zucchini Fritti Lemon Aioli 20
- Beef Meatballs Tomato Sauce, Caramelized Onions 19
- Toasted Ravioli Chard, Spinach, Ricotta Filling, Tomato Basil Dip 17
- Roasted Brussels Sprouts Pancetta, Honey, Balsamic 18
- 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 & Pear Herb Whipped Goat Cheese, Toasted Walnuts, Balsamic Vinaigrette 21
- Arugula & Apple Honeycrisp Apple, Toasted Almonds, Shaved Parmigiano, Red Onion, 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 29
- Italian Pork Sausage, Tomato Sauce, Mozzarella, Fennel Seed
- Classic Pepperoni 29
- Tomato Sauce, Cheese, Oregano
- Prosciutto & Pear 31
- Fontina, Roasted Pear, Prosciutto, Caramelized Onion, Arugula

Le Paste

- Add Chicken 10 or Shrimp 13
- Spinach Papardelle 28
- Mushrooms, Garlic, Parmigiano
- Fettucine 28
- Shrimp, Garlic, Light Lemon Cream Sauce
- Linguine Vongole 29
- Fresh Clams, Garlic, Leeks
- Fusili alla Vodka 27
- Tomato Cream Sauce, Calabrian Peppers
- Spaghetti with Meatballs 26
- Tomato Sauce, Basil, Garlic
- Penne all'Amatriciana 28
- Pancetta, Tomato, Calabrian Chili, Pecorino Romano
- Lasagne 29
- Slow Cooked Beef Bolognaise & Bechamel
- Pumpkin Orecchiette Mac & Cheese 28
- Garozzo's Italian Pork Sausage, Spinach, Pumpkin, Mozzarella & Parmigiano

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

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

9.14.2026

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

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* 23
- Calamari, Zucchini *Fritti Lemon Aioli* 20
- Beef Meatballs *Tomato Sauce, Caramelized Onions* 19
- Toasted Ravioli *Chard, Spinach, Ricotta Filling, Tomato Basil Dip* 17
- Roasted Brussels Sprouts *Pancetta, Honey, Balsamic* 18
- 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 & Pear *Whipped Goat Cheese, Toasted Walnuts, Balsamic Vinaigrette* 21
- Arugula & Apple *Honeycrisp Apple, Toasted Almonds, Shaved Parmigiano, Red Onion, Lemon Vinaigrette* 20

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Shiitake, Cremini & Oyster Mushrooms, Thyme, Fontina & Sottocenere
- Garozzo's Sausage Pizza 29
Italian Pork Sausage, Tomato Sauce, Mozzarella, Fennel Seed
- Classic Pepperoni 29
Tomato Sauce, Cheese, Oregano
- Prosciutto & Pear 31
Fontina, Roasted Pear, Prosciutto, Caramelized Onion, Arugula

Le Paste

- Add Chicken 10 or Shrimp 13*
- Spinach Pappardelle 28
Mushrooms, Garlic, Parmigiano
- Fettucine 28
Shrimp, Garlic, Light Lemon Cream Sauce
- Linguine Vongole 29
Fresh Clams, Garlic, Leeks
- Fusili alla Vodka 27
Tomato Cream Sauce, Calabrian Peppers
- Spaghetti with Meatballs 26
Tomato Sauce, Basil, Garlic
- Penne all'Amatriciana 28
Pancetta, Tomato, Calabrian Chili, Pecorino Romano
- Lasagne 29
Slow Cooked Beef Bolognaise & Bechamel
- Pumpkin Orecchiette Mac & Cheese 28
Garozzo's Italian Pork Sausage, Spinach, Pumpkin, Mozzarella & Parmigiano

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

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Specialty Drinks

Made with Agave Wine

ITALIAN SPRITZ

Prosecco, Mommenpop Citrus Aperitif,
Blood Orange Syrup 16

PINK LADY

Sabe Straight, Fresh Muddled Raspberry, Agave,
Lemon, Sugar Rim 16

PALOMA

Sabe Blanco, Fresh Grapefruit, Lime 16

ESPRESSO MARTINI

Sabe Straight, Coffee Originale, Espresso 17

SKINNY BASIL MARGARITA

Sabe Blanco, Agave, Fresh Basil, Lime 16

Mocktails

Lavender Lemonade Fizz

Lavender, Lemon,
Sparkling Water 15

Cucumber Mint Refresher

Cucumber, Mint, Lime Juice,
Sparkling Water 15

Blackberry Mojito

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

Wine & Beer

SPARKLING

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

WHITE WINE

SLAY ESTATE & VINEYARD 2024 Chardonnay, Sta. Rita Hills, CA 25/100
VOYZ'N WINES 2023 Hines Mail Road Vineyard Chardonnay, Sta. Rita Hills 150
WINE WORKS 2023, Sauvignon Blanc, Sta. Ynez Valley, 18 / 72
SAN FELICE 2023 Chardonnay, Tuscany, Italy 75
SAN FELICE 2024 Vermentino, Tuscany 17 / 68
LUISI 2024 Pinot Grigio, Italy 16/64
LA SCOLCA 2025 Gavi Bianco Secco, Italy 75
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 2021 Chianti Classico Gran Selezione 100
CERBAIA 2020 Brunello di Montalcino 170
IL POGGIONE 2019 Brunello di Montalcino 195
SAN FELICE 2023 Rosso Toscana, Tuscany 16 / 64
CORTONESI 2024 Leonus Toscana, Tuscany 65
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 2025 Barbera d'Asti 72
BORGOGNO 2023 Dolcetto d'Alba, Barolo 75
CA'ROME' Cerretta 2018 Barolo 165
ALDO CONTERNO 2020 Bussia Barolo 240
BORGOGNO 2017 Fossati, Barolo 345

Other Reds

Pinot Noir, Slay Estate & Vineyard 2022 Sta. Rita Hills, CA 25/100
ZOTOVICH 2024 Pinot Noir, Sta. Rita Hills 80
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
TABALIPA 2022 Syrah, Santa Inez 80
STATE STREET 2022 Syrah, Santa Barbara County 72
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