

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

Salumi Misti *Italian Cured Meats, Cheeses, Marinated Olives, Pickled Vegetables & Grilled Bread* 32

Burrata *Homemade Jam of the Day, Crostini* 25

Calamari Zucchini Fritti *Lemon Aioli* 18

Meatballs *Tomato Sauce, Caramelized Onions* 19

Toasted Ravioli *Chard, Spinach, Ricotta Filling, Tomato Basil Dip* 16

Roasted Brussel Sprouts *Pancetta, Honey, Balsamic* 16

Garozzo's of Kansas City Sausage *Grilled Italian Sausage Links, Roasted Peppers, Onions, Polenta* 19

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* 19

Butter Lettuce *Gorgonzola, Roasted Pears, Candied Walnuts, Honey Vinaigrette* 20

Pizza

Our Dough Is Hand Formed & Fermented For At Least 48 hrs

Margherita 26

*Tomato Sauce, Mozzarella,
Basil, Sea Salt*

Marinara 26

*Roasted Garlic Slices, Crushed Tomato,
Basil, Sea Salt*

Funghi & Roasted Fennel 29

*Shitake, Cremini & Oyster Mushrooms, Thyme
Fontina & Sottocenere*

Garozzo's of Kansas City 27

*Italian Pork Sausage, Tomato Sauce, Mozzarella
Fennel Seed*

Classic Pepperoni 27

Tomato Sauce, Cheese, Oregano

Autunno Pizza 29

*Mozzarella, Roasted Butternut Squash,
Crispy Prosciutto, Fresh Sage*

Le Paste

Tagliatelle al Ragù di Cinghiale 28

Spinach Tagliatelle, Wild Boar Ragu, Rosemary Parmigiano

Fresh Fettuccine 27

Shrimp, Garlic, Light Lemon Cream Sauce

Linguine Vongole 29

Fresh Clams, Garlic, Leeks

Fusilli alla Vodka 26

*Tomato Cream Sauce, Calabrian Peppers
+ Chicken 10 or Shrimp 13*

Spaghetti with Meatballs 25

Tomato Sauce, Basil, Garlic

Penne al Pomodoro 28

*EVO, Garlic, Crispy Rosemary
+ chicken OR shrimp 13*

Lasagna 29

Slow Cooked Beef Bolognese & Béchamel, Grana Padano

Orecchiette 27

Broccolini, Garlic Confit, Garozzo's Italian Pork Sausage

Piatti del Giorno

Chicken Picatta *Sauteed Chicken Breast, Lemon Sauce, Capers, Pasta of the Day* 36

Cioppino *Whitefish, Clams, Salmon, Shrimp, Fennel, Tomato, Wine Broth, Grilled Bread* 42

Sole Milanese *Swiss Chard, Grilled Lemon* 38

Herb Crusted Filet Mignon Spiedini *Parmesan Risotto, Mushroom Marsala Cream Sauce* 48

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Make it Bottomless!

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

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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
- Meatballs *Tomato Sauce, Caramelized Onions* 19
- Toasted Ravioli *Chard, Spinach, Ricotta Filling, Tomato Basil Dip* 16
- Roasted Brussel Sprouts *Pancetta, Honey, Balsamic* 16
- Garozzo's of Kansas City Sausage *Grilled Italian Sausage Links, Roasted Peppers, Onions, Polenta* 19

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* 19
- Butter Lettuce *Gorgonzola, Roasted Pears, Candied Walnuts, Honey Vinaigrette* 20

Pizza

Our Dough Is Hand Formed & Fermented For At Least 48 hrs

- Margherita 26
Tomato Sauce, Mozzarella, Basil, Sea Salt
- Marinara 26
Roasted Garlic Slices, Crushed Tomato, Basil, Sea Salt
- Funghi & Roasted Fennel 29
Shitake, Cremini & Oyster Mushrooms, Thyme Fontina & Sottocenere
- Garozzo's of Kansas City 27
Italian Pork Sausage, Tomato Sauce, Mozzarella Fennel Seed
- Classic Pepperoni 27
Tomato Sauce, Cheese, Oregano
- Autonno Pizza 29
Mozzarella, Roasted Butternut Squash, Crispy Prosciutto, Fresh Sage

Le Paste

- Fresh Fettuccine 27
Shrimp, Garlic, Light Lemon Cream Sauce
- Linguine Vongole 29
Fresh Clams, Garlic, Leeks
- Fusilli alla Vodka 26
Tomato Cream Sauce, Calabrian Peppers + Chicken 10 or Shrimp 13
- Spaghetti with Meatballs 25
Tomato Sauce, Basil, Garlic
- Penne al Pomodoro 28
EVO, Garlic, Crispy Rosemary + Chicken OR Shrimp 13
- Lasagna 29
Slow Cooked Beef Bolognese & Béchamel, Grana Padano

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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BEER & WINE

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

Champagne
& Sparkling

FRATELLI COSMO NV *Prosecco DOC Italy* 15 / 60
LUCIEN ALBRECHT NV *Brut, Crémant D'Alsace* 17 / 68
ROEDERER NV *Brut, Anderson Valley* 85

Rosé

SLAY ESTATE 2024 *Rosé of Pinot Noir, Sta. Rita Hills* 18 / 72

White

SLAY ESTATE PREMIER 2023 *Chardonnay, Sta. Rita Hills* 25 / 100
SLAY 2024 *Sauvignon Blanc, Santa Ynez Valley* 17 / 68
VINO DEI FRATELLI 2023 *Pinot Grigio DOC Friuli, Italy* 16 / 64
KELLEREI ANDRIAN 2022 *Pinot Grigio DOCG Alto Adige, Italy* 65
LA SCOLCA 2023 *Gavi Bianco Secco DOCG Italy* 72
FEUDI DI SAN GREGORIO 2022 *Falanghina DOC Campania, Italy* 60
FEUDI DI SAN GREGORIO 2022 *Greco di Tufo DOCG Campania, Italy* 65

Tuscany

LUISSI Riserva 2021 *Chianti DOCG* 16 / 64
PIEMAGGIO Le Fioraie 2020 *Chianti Classico DOCG* 80
RUFFINO Riserva Ducale Oro 2020 *Chianti Classico Gran Selezione DOCG* 85
CERBAIA 2018 *Brunello di Montalcino DOCG* 160
IL POGGIONE 2019 *Brunello di Montalcino DOCG* 180
PETRA ZINGARI 2018 *Toscana Rosso* 15 / 60
MARCHESI ANTINORI Tignanello 2021 *Toscana, Sangiovese Blend* 270
ORNELLAIA 2018 *Bolgheri Superiore DOC* 400

Piedmont

PAOLA SORDO 2020 *Dolcetto D'Alba DOC* 15 / 60
LUCA BOSIA 2022 *Barbaresco DOCG* 25 / 100
REVERSANTI 2021 *Barbaresco DOCG* 110
RENATO RATTI Battaglione 2024 *Barbera d'Asti DOCG* 68
ALDO CONTERNO Il Favot 2021 *Langhe Nebbiolo DOC* 110
CA'ROME' Cerretta 2018 *Barolo DOCG* 150
ALDO CONTERNO 2020 *Bussia Barolo DOCG* 240

Other Reds

SLAY ESTATE 2022 *Pinot Noir, Sta. Rita Hills* 25 / 100
SLAY 2021 *Cabernet Sauvignon, Napa Valley* 28 / 112
JAFFURS 2022 *State Street Syrah, Central Coast* 18 / 72
DAOU 2023 *Cabernet Sauvignon, Paso Robles* 16 / 64
ALEKSANDER 2020 *Bordeaux Blend, By Sasha Vujacic, Paso Robles* 120
CIENTO CELLARS Corazon 2023 *GSM Blend, Paso Robles* 95
CIENTO CELLARS Left Bank 2023 *Cabernet / Cab Franc Blend, Paso Robles* 95
CIENTO CELLARS 2023 *Cabernet Franc, Paso Robles* 95
AWINECO Compassion 2021 *Cab Sauvignon, Yountville, Napa Valley* 125
SALDO 2022 *Zinfandel, Oakville, CA* 72

Bottle Beer

BIRRA DOLOMITI Pils, Blond Lager, 4.9%, Italy 12
MENABREA, Ambrata Lager, 5.0% 12

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

Specialty Drinks

MADE WITH AGAVE WINE

MIMOSA 12

*Prosecco, Choice of Fresh
Grapefruit or Orange Juice*

ITALIAN SPRITZ 15

*Prosecco, M&R Fiero L'Aperitivo,
Blood Orange Syrup*

PALOMA 15

Sabe Blanco, Fresh Grapefruit, Lime

SKINNY BASIL MARGARITA 15

Sabe Blanco, Agave, Fresh Basil, Lime

PINK LADY 15

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

ESPRESSO MARTINI 17

*Sabe Straight, Coffee Originale,
Espresso*

NIGHT CAP

GRAHAM'S SIX GRAPES | 16

GRAHAM'S TAWNY | 18

KRATCHER AUSLESE CUVÉE | 17

slay ITALIAN KITCHEN

Specialty Drinks

MADE WITH AGAVE WINE

MIMOSA 12

*Prosecco, Choice of Fresh
Grapefruit or Orange Juice*

ITALIAN SPRITZ 15

*Prosecco, M&R Fiero L'Aperitivo,
Blood Orange Syrup*

PALOMA 15

Sabe Blanco, Fresh Grapefruit, Lime

SKINNY BASIL MARGARITA 15

Sabe Blanco, Agave, Fresh Basil, Lime

PINK LADY 15

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

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*Sabe Straight, Coffee Originale,
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NIGHT CAP

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