

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 Bolognaise & 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

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

11/17/2025

Drinks

Specialty Drinks

Made with Agave Wine

ITALIAN SPRITZ

Prosecco, M&R Fiero L'Apertivo, 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 2024

Sta. Rita Hills, CA 18 / 72

Chardonnay, Slay Estate Premier 2023

Sta. Rita Hills, CA 25 / 100

Sauvignon Blanc, Slay 2024

Sta. Ynez Valley, CA 17 / 68

Pinot Noir, Slay Estate 2022

Sta. Rita Hills, CA 25 / 100

Cabernet Sauvignon, Slay 2021

Napa Valley, CA 28 / 112

Wine & Beer

Champagne & Sparkling	FRATELLI COSMO NV <i>Prosecco, Italy</i> 15 / 60 LUCIEN ALBRECHT NV <i>Brut, Crémant D'Alsace</i> 17 / 68 ROEDERER NV <i>Brut, Anderson Valley</i> 85	
Rose	SLAY ESTATE 2024 <i>Rosé of Pinot Noir, Sta. Rita Hills</i> 18 / 72	
White	VINO DEI FRATELLI 2023 <i>Pinot Grigio, Friuli, Italy</i> 16 / 64 KELLEREI ANDRIAN 2022 <i>Pinot Grigio, Alto Adige, Italy</i> 65 LA SCOLCA 2023 <i>Gavi Bianco Secco, Italy</i> 72 FEUDI DI SAN GREGORIO 2022 <i>Falanghina, Campania, Italy</i> 60 FEUDI DI SAN GREGORIO 2022 <i>Greco di Tufo, Campania, Italy</i> 65	
Tuscany	LUISI Riserva 2021 <i>Chianti</i> 16 / 64 PIEMAGGIO Le Fioraie 2020 <i>Chianti Classico</i> 80 RUFFINO Riserva Ducale Oro 2020 <i>Chianti Classico Gran Selezione</i> 85 CERBAIA 2018 <i>Brunello di Montalcino</i> 160 IL POGGIONE 2019 <i>Brunello di Montalcino</i> 180 PETRA ZINGARI 2018 <i>Toscana Rosso</i> 15 / 60 ORNELLAIA 2018 <i>Bolgheri Superiore</i> 400	
Piedmont	PAOLA SORDO 2020 <i>Dolcetto D'Alba</i> 15 / 60 LUCA BOSIA 2022 <i>Barbaresco</i> 100 REVERSANTI 2021 <i>Barbaresco</i> 110 RENATO RATTI Battaglione 2024 <i>Barbera d'Asti</i> 68 ALDO CONTERNO Il Favot 2021 <i>Langhe Nebbiolo</i> 110 CA'ROME' Cerretta 2018 <i>Barolo</i> 150 ALDO CONTERNO 2020 <i>Bussia Barolo</i> 240	
Other Reds	JAFFURS 2022 <i>State Street Syrah, Central Coast</i> 18 / 72 DAOUI 2023 <i>Cabernet Sauvignon, Paso Robles</i> 16 / 64 ALEKSANDER 2020 <i>Bordeaux Blend, By Sasha Vujacic, Paso Robles</i> 120 CIENTO CELLARS Corazon 2023 <i>GSM Blend, Paso Robles</i> 95 CIENTO CELLARS Left Bank 2023 <i>Cabernet/Cab Franc Blend, Paso Robles</i> 95 CIENTO CELLARS 2023 <i>Cabernet Franc, Paso Robles</i> 95 AWINECO Compassion 2021 <i>Cab Sauvignon, Yountville, Napa Valley</i> 125 SALDO 2022 <i>Zinfandel, Oakville, CA</i> 72	
Bottle Beer	BIRRA DOLOMITI Pils, Blond Lager, 4.9%, Italy 12 MERABREA Ambrata Lager, 5.0%, Italy 12	BIG NOISE, Lager 4.6%, Oregon 10 BEST DAY BREWING Non-Alcoholic, CA 9