Calamari Fritte hand breaded and served crispy with a garlic aioli 14

Sautéed P.E.I. Mussels sautéed in a white wine garlic sauce or traditional Italian marinara with garlic bread 19

Fried Avocado with Goat Cheese hand breaded and deep fried served with chipotle goat cheese cream sauce 13

Charcuterie board shared app featuring 600 day Prosciutto, Sopressata, Salametto Piccante, Smoked Gouda, Manchego Cheese, Buffalo Mozzarella with roasted red peppers. artichoke hearts and Kalamata olives, with garlic crustini 24

Shrimp Scampi sautéed in butter, wine and garlic sauce, served with garlic crustini 16

Spinach and Artichoke Dip with parmesan and olive oil flat bread chips 12

Crispy Mozzarella with homemade marinara 9

Cheesy Garlic Bread on Italian bread with homemade marinara 9

Hummus & Arugula Roasted red pepper hummus & pita

### SOUPS & **SALADS**

Add Grilled Chicken 6, Sautéed Shrimp 8. House Made Dressings: Bacon Ranch, Basil Vinaigrette. Balsamic, and House Italian.

Signature Slice Salad mixed greens, baby spinach, fresh mozzarella, roma tomatoes, red onion, black olives and toasted pine nuts topped with shaved grana padano parmesan and fresh basil vinaigrette 15

The Greek romaine, fresh basil, with kalamata olives, fennel, roma tomatoes, red onion, cucumber and feta cheese 15

Hail Caesar! fresh romaine, homemade croutons with shaved grana padano parmesan and house made caesar 13

Capri Caprese fresh mozzarella, sliced roma tomatoes, and fresh basil drizzled with extra virgin olive oil and a balsamic reduction 13

House/Side Salad mixed greens, tomatoes, mushrooms, cucumber and onion 8

Ceasar Side Salad fresh romaine, homemade croutons with shaved grana padano parmesan and house made caesar 8

Spinach and the Goat baby spinach, crumbled goat cheese, toasted pine nuts, roma tomato, artichoke hearts, red onion 15

Soup of Today hot and house made, served with fresh Italian bread. bowl 9 cup 6

Soup and Salad house salad and bowl of soup 14/17 Sample Menu Winter 2016/17

#### I SANDWICHES

Served with bread & Greek pasta or fries, Salad/Ceasar +\$2.99

Pesto Chicken Melt melted mozzarella over grilled chicken & roasted red peppers w/ fresh basil pesto 14

Ultimate Italian salami, prosciutto, pepperoni, romaine, roma tomatoes, red onion with roasted red pepper aioli a side of banana peppers topped with provolone cheese drizzled with basil vinaigrette 15

Chicken Parmesan old fashioned and hand breaded chicken breast topped with melted provolone and marinara 14 Substitute Veal for an extra \$4

Meatball Sub our secret recipe meatballs topped with provolone and marinara 14

The Vegetalian artichoke hearts, mushrooms, roma tomatoes, romaine and roasted red peppers over a roasted red pepper hummus spread topped with a basilica drizzle 14

PASTAS & Add: Grilled Chicken, Meatballs, Italian Sausage 6 SPECIALTIES Sautéed Shrimp 8 | Gluten free pasta 3

Sicilian Seafood Medley Sautéed shrimp, mussels, calamari, octopus, cuttlefish, clam meat, over linguini served with traditional marinara or a white wine and garlic cream sauce 28

Chicken Parmesan hand breaded chicken breast topped with melted provolone and homemade marinara over linguini pasta 19

Veal Parmesan hand breaded veal topped with melted provolone and homemade marinara over linguini pasta 23

Carbonara di Parma prosciutto, bacon, and green peas over angel hair pasta with a velvety parmesan butter sauce 21

Basil Pesto spinach, fresh tomatoes, roasted red peppers, mushrooms, onion & kalamata olives over linguini pasta in a basil pesto sauce topped with shaved parmesan & basil 21

Meatball Marinara our secret recipe house made meatballs with authentic italian marinara over linguini topped with shaved parmasean 19

Fettuccini Alfredo creamy garlic and parmesan sauce 16

Ravioli a la Vodka heirloom tomato or Bison ravioli in a creamy rose vodka sauce finished with shaved parmesan and fresh basil 19. Bison +\$4

### ■ SIGNATURE PIZZAS & FLAT BREADS |

SLICE SUPREME Pepperoni, Sausage, bell peppers, onions, black olives, mushrooms

12"-\$18.95 ★ 18"-\$29.95 ★ flatbread \$10

'HOW 'BOUT A MARGHERITA?' premium mozzarella, fresh basil, roma tomatoes 12"-\$16.95 ★ 18"-\$24.95 ★ flatbread \$9

**DOUBLE DIAMOND FIVE CHEESE** mozzarella, provolone, ricotta, white cheddar & parmesan 12"-\$16.95 ★ 18"- \$25.95 ★ flatbread \$8

MAMMOTH homemade Italian sausage, pepperoni, bacon, canadian bacon, meatballs and crispy prosciutto with signature Italian sauce

12"- \$18.95 ★ 18"- \$29.95 ★ flatbread \$10

HULA HULA grilled pineapple, canadian bacon and red onion with toasted coconut 12"- \$16.95 ★ 18"- \$26.95 ★ flatbread \$9

GREEK PEAK grilled chicken breast, greek olives, sun-dried tomatoes, artichoke hearts and feta cheese with spinach pesto sauce 12"- \$17.95 ★ 18"- \$27.95 ★ flatbread \$10

WHITE OUT homemade alfredo sauce, mozzarella, fresh spinach, artichoke hearts and grilled chicken 12"- \$16.95 ★ 18"- \$26.95 ★ flatbread \$9

BUFFALO "KICKIN" CHICKEN grilled chicken, fresh mozzarella, buffalo sauce and a "kick" of pepperonchinis 12"- \$16.95 ★ 18"- \$25.95 ★ flatbread \$9

BARN BURNER Italian sausage, jalepenos, sliced pepperoncinis, red onion, mozzarella on a fresh garlic and olive oil crust 12"- \$16.95 \* 18"- \$26.95 \* flatbread \$9

EASY GREEN VEGGIE baby spinach, fresh basil, sun dried tomatoes, bell peppers, mushrooms and red onions with house marinara and mozzarella cheese 12" - \$15.95 ★ 18" - \$25.95 ★ flatbread \$9

ANDERSON RANCH-HAND BBQ BBQ chicken breast. bell peppers, and red onions with chipotle BBQ sauce 12" - \$16.95 ★ 18" - \$26.95 ★ flatbread \$9

RAGIN CAJUN inspired mix of New Orleans spiced shrimp. homemade Italian sausage, fresh mozzarella, red onion and a blend of caiun seasonings

"Gluten free crust available on 10" Pizza only for additional \$3. Due to the nature of our business, all gluten free products may have come in contact with small amounts of flour

### BUILD YOUR OWN PIZZA

### Sauces

Traditional Italian Buffalo Spinach Pesto Garlic Butter & Olive Oil Roasted Garlic Alfredo BBQ

10000 0\$ 12" Cheese • \$14.95 18" Cheese • \$18.95 Flat Bread Cheese - \$7.95

12" - \$2 ★18" - \$3 Artichoke Hearts Pepperoni Meatballs Sun-Dried Tomatoes Italian Sausage Tomatoes Grilled Chicken Prosciutto Bacon Canadian Bacon Goat Cheese Feta Cheese Fresh Jalapenos Kalamata Olives Mushrooms Bell Peppers Extra Cheese Red Onion Baby Spinach Anchovies Fresh Basil Black Olives Banana Peppers Pineapple Coconut Flakes

## **ESPRESSO**

Espresso Shot	\$3.00	d \$4.00
Americano Espresso mixed with hot water	\$3.50	\$4.00
Cappuccino Espresso with lots of milk foam	\$4.25	\$4.75
Latte Espresso steamed milk and a dollop of foam	\$4.25	<b>\$4.7</b> 5
Vanilla or Hazelnut Soy Milk	.50 1.00	.50 .75
Macchiato Espresso with splash of steamed milk and a dollop of foam	\$4.25	\$4.75
Flat White Espresso with steamed milk, no foam	\$4.25	\$4.75

### Kids Menu

All kids meals come with Soda or Lemonade 7.95

kids ravioli
kids linguini with a meatball
kids chicken fingers
kids cheesy slice
kids pasta

### DESSERTS

#### **Tiramisu**

house made traditional recipe with espresso soaked lady fingers topped with whipped cream and drizzled with chocolate sauce 11

#### Cheese Cake

creamy cheesecake with hand crafted strawberry glaze and fresh berries topped with whipped cream 9

### Cannoli

crispy pastry shell stuffed with sweet creamy filling and chocolate chips topped with whipped crème and chocolate sauce 9

### **Cinnamon Twist**

house made cinnamon pastry topped with sweet vanilla icing 12

### **SLICE Red Barn Pizzeria**

69 Wood Rd Suite 1210, Snowmass Village, CO 81615

970-923-APIE(2743)

slicesnowmass.com



# SLICE Red Barn Pizzeria Take Out & Delivery

Snowmass Village Colorado Open 11am - 10pm Monday - Sunday Delivery 5pm - 9pm

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