



@asliceofny | #asony  
 asony.com | info@asony.com



We are the South Bay's  
 first brick-and-mortar 1253 W. El Camino, Sunnyvale, CA 94087 (BevMo Plaza)  
 employee owned, worker co-op! P: 650.938.NYNY - 650.938.6969

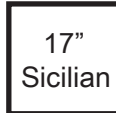
**Hours**

Mon-Wed: CLOSED  
 Thurs: 3pm - 9pm  
 Fri: 3pm - 10pm  
 Sat: 11am - 10pm  
 Sun: CLOSED

\*Last order: 30min b4 close\*  
 \*Please identify any allergies/restrictions\*

**Our Signature Pies**

Please note: Our prices are a total number (e.g., out-the-door), meaning sales tax is included in the price.



**Note:** half/half signature and build your own pies are priced as single ingredients and no longer have special pricing

**The City (combo)** per 18 | sm 39.5 | lg 46.5  
 Pepperoni, Italian sausage, fresh mushrooms, sliced red onions, bell peppers, black olives, fresh chopped garlic.

**Buffalo Chicken** per 17 | sm 36 | lg 43  
 ASONY garlic oil base, seasoned chicken breast, sliced red onions, Franks Red Hot, fresh basil, fresh parmesan.

**Rockefeller Center (all meat)** per 17 | sm 36 | lg 43  
 Pepperoni, Italian sausage, salami, meatballs, fresh chopped garlic.

**Bensonhurst (chicken)** per 18 | sm 39.5 | lg 46.5  
 Seasoned chicken breast, pesto, fresh mushrooms, fresh chopped garlic.

**Times Square** per 17 | sm 36 | lg 43  
 Bell peppers, fresh mushrooms, sliced red onions, black olives, fresh chopped garlic.

**ASONY Margarita** per 15 | sm 29 | lg 36  
 ASONY garlic oil base, peeled plum tomato (pureed), fresh basil, fresh garlic, fresh parmesan, EVOO.

**Munchie Lunchie** per 16 | sm 32.5 | lg 39.5  
 Pepperoni, chorizo, jalapeño.

**Sicilian** one size 39 | 3 per topping  
 17 x 17 double baked, pan pizza, extra cheese, extra sauce (over 1" thick)

**Sicilian Meatlover** one size | 59  
 17 x 17 double baked pan pizza, pepperoni, sliced meatball, diced salami, diced smoked ham, spicy Italian sausage (this pie is BIG, like >2" tall). Please allow 30+ minutes to make.

**Gluten-Free (10" only)** one size | 13 - 1 per topping (priced like a personal)  
 We found an excellent herbed crust and can make it anyway you like.

**★ Lunch Special ★**  
 Free can soda with:  
 Any 2 slices, a slice and a salad, or a 10" personal pie - before 2pm daily

**Build Your Own Pie (3.5 per topping) - Half/Half Pies Available**

**Plain** per 13 | sm 22 | lg 29 (personal pies, no half/half)

**One Topping** per 14 | sm 25.5 | lg 32.5

**Two Toppings** per 15 | sm 29 | lg 36

**Three Or More** per 1 per topping | sm 3.5 per topping | lg 3.5 per topping

**Toppings:** Pepperoni, Italian sausage, salami, meatball, chorizo, smoked ham, bacon, spicy Italian sausage, Canadian bacon, fresh chopped garlic, fresh mushrooms, sliced onion (red and yellow), bell pepper, black olive, pineapple, fresh basil, jalapeño, sliced roma tomatoes

**Premium Toppings, count as 2 toppings:** Extra cheese, pesto (no nuts), seasoned chicken breast, ricotta, Daiya (vegan cheese)

## Slices (.5 per topping)

## Desserts

 **Plain (cheese)** | 5.5

**Pepperoni** | 6

 **Mushroom** | 6

 **ASONY Margarita** | 6.5

**Munchie Lunchie** | 7

**Buffalo Chicken** | 7.5

**Rockefeller Center** | 7.5

**And many others!**

**Marinara** | .50 **Garlic Oil** | 1 **NY Sauce** | 1.5

**Cannoli - From NY!** lg 5 | sm 3 | three small for 7

Traditional cream with chocolate chips, topped with powdered sugar

**Tiramisu - From NY!** | 7

An individual cup of creamy heaven

**NY Cheesecake - From NY!** | 6

Classic recipe with cream cheese and sour cream

**Drakes Cakes - From NY!** | 2-3/each

Devil Dogs, Funny Bones, Yodels, Ring Dings, Coffee Cakes

**Toppings** | .25

Fresh Parmesan, Franks Hot Sauce

**Dressings** | .50

ranch, balsamic vinaigrette

## Good eats beyond pizza

**Meatball Parm Sub Sandwich** | 15

Our homemade hero stuffed with meatballs, mozzarella, our marinara, and topped with fresh parmesan

**Chicken Parm Sub Sandwich** | 15

Our homemade hero stuffed with the lightly breaded chicken breast filets, covered with provolone cheese, and topped with our marinara and fresh parmesan.

**House Calzone - If you like cheese, this one's for you!** 17 | 1 per topping

Smoked ham, mozzarella, ricotta, brushed with EVOO & parm, with a side of our marinara sauce. (10-15 min)

**House Stromboli - Big enough to share!** 15 | 1 per topping

Smoked ham, salami, bell peppers, red onions, mozzarella, our NYC sauce, brushed with EVOO & fresh parmesan, served with a side of our marinara sauce. (10-15 min)

 **Veggie Stromboli - Big enough to share!** 15 | 1 per topping

Same as our house but with bell peppers, red onions, mushrooms, black olives, garlic, & mozzarella. (10-15 min)

**Garlic Knots** full order of six | 10, half order of three | 6

More like an homage to the "knot." Our dough tossed in ASONY garlic oil, topped with extra ASONY garlic oil, and then sprinkled with fresh parmesan. Served with our marinara sauce.

 **House Salad** | 6 (tray available for catering)

Iceberg & spring mix, sliced roma tomatoes, sliced black olives, sliced fresh mushrooms, sliced red onions.

## Drinks

## Etc.

**Manhattan Special Soda (from Brooklyn)** | 4

Black Cherry, Coffee, Sarsaparilla, Orange, Vanilla

**Craft Soda** | 2.5 **Bottled Water** | 3

**Craft/Specialty Beer (can or tap)** | 7 (16oz/can) 9 (20oz) 27 (pitcher)

**Fresh Brewed Iced Tea** | 2

**Dough Ball** sm 5 | lg 6

Make your own pizza with our dough

**T-shirt** sm - xl | 25 2xl - 3xl | 30

100% Cotton

**Pizza Stone** | Special Order Only

### ★ A New York Experience in the Bay Area ★

I grew up in NY; pizza, to me, is a comfort food and something that's more than just something to eat.

It's not a fancy food. It's a delicate balance of crust, sauce, & cheese; without that foundation, you can't make great pizza. Many places pile on ingredients that confuse the palate - we don't do that.

If you've never been here before, let me offer this suggestion - try a plain slice & taste all the flavors in balance.

Once you know how the base pie tastes, add your favorite items. We offer combination pizzas & slices

so we can always make something custom for you, and **we use only the best ingredients. Period.**

In NY, if your service or food quality is less than exceptional, you'll be out of business in six months.

We live by that standard here at A Slice of New York.



Kirk Vartan, Founder