



997 MAIN ST SAFETY HARBOR, FL

727-351-7570

THE NONA SLICE HOUSE

Welcome to The NONA Slice House, a celebration of pizza! Jamie Culliton, owner and head pizzaiolo, shares 25 years of experience and passion to beautiful downtown Safety Harbor, Florida. Showcasing multiple styles of pizza from around the world, The NONA features only the best ingredients, the highest quality cheeses and dough made fresh by hand daily.

Jamie's hard work and dedication to his craft led him to win a multitude of national awards as well as two gold medals in Parma, Italy at the World Pizza Championships. Well-known and loved in the industry, Jamie has learned from the best and delighted many pizza connoisseurs with his delicious creations. He has devoted much of his career to mentoring countless hard working, passionate pizzaioli around the country and continues to do so with his own concept here in Safety Harbor.

The NONA Slice House is named after Jamie's two children, Noah and Naomi, who inspire him to be the best he can be every day and share his love for pizza. Jamie, Noah, Naomi and The NONA family all invite you to join in their pizza celebration!

—APPETIZERS—

GARLIC KNOTS – Fresh hand-tied knots, baked & tossed in olive oil and garlic and topped with Romano cheese and fresh cut basil. Served with a side of warm marinara.

Half order 4 – **\$4** Full order 8 – **\$7**

BAKED WINGS – No fryer here! 10 wings baked & finished on the grill and tossed in our mix of buffalo honey sauce, BBQ or Jamaican Jerk. Served with blue cheese – **\$12.5**

BURRATA – Fresh Mozzarella with a creamy center, served with house-made Pesto and Cherry Tomatoes finished with Balsamic reduction and Fresh Basil – **\$12**

GRILLED CAPRESE – Our spin on a classic. Cherry Tomatoes and Fresh Mozzarella ball skewers lightly grilled and served with Fresh Basil and Balsamic drizzle – **\$9.5**

SPIEDINI – Grilled skewers of Prosciutto di Parma wrapped Wisconsin brick cheddar served on a bed of Spinach drizzled with EVOO and black pepper – **\$11.5**

STUFFED PEPPADEWS – Large Peppadews stuffed with creamy Ricotta, served over a bed of Arugula, topped with Bacon and drizzled with our local "Fire In The Hive" hot honey – **\$10.5**

—SALADS—

THE NONA HOUSE – Romaine Lettuce, Cucumbers, Cherry Tomatoes, Kalamata Olives & Red Onion with
house-made vinaigrette

Small \$5.5

Large \$9.5

CLASSIC CAESAR – Romaine Lettuce, Caesar dressing, Croutons and Shaved Parmesan

Small \$6.5

Large \$10.5

SPINACH GORGONZOLA – Spinach, Cherry Tomatoes, Red Onion, Bacon and Gorgonzola with Balsamic dressing

Small \$7.5

Large \$12.5

THE ROCKET MAN – Arugula, Toasted Pistachios, Goat Cheese, Red Onion and Fresh Strawberries with
house-made vinaigrette – **\$12.5**

Add Grilled Chicken to any salad \$4

Add a cup of San Marzano Tomato soup for \$4

—ARTISAN SANDWICHES—

Bread Baked fresh Daily

THE DECATUR STREET – Inspired by Central Grocery in New Orleans. Genoa Salami, Hot Capicola, Ham,
Smoked Provolone & house-made Olive spread. Served with a small salad – **\$12**

THE ITALIAN – Smoked Provolone, Pepperoni, Genoa Salami and Hot Capicola baked and drizzled
with Italian dressing. Served with a small salad – **\$9**

THE PARMA – Prosciutto di Parma, Genoa Salami, Fresh Mozzarella and Shaved Parmesan lightly topped
with EVOO. Served with a small salad – **\$10**

HOT HONEY MELT – Mozzarella and White Cheddar blend, Smoked Provolone and Smoked Gouda with a touch of
local The Honey Couple “Fire in the Hive” hot honey. Served with a cup of house-made San Marzano Tomato soup. – **\$11**

—OLDE WORLD STYLE—

The Original American style of pizza, Fresh mozzarella on bottom, crushed San Marzano Tomato sauce on top.
Finished with fresh basil & EVOO.

MARGHERITA - San Marzano Tomato sauce, Fresh Mozzarella, Olive Oil and finished with Fresh Basil	14" 18"
Winner of the 2011 "Best pizza in America" at the American Pizza Championship	\$16.5 \$20

THE MARINARA - No Cheese, Crushed San Marzano Tomato sauce, Whole Roasted Garlic, Oregano & EVOO finished with Fresh Basil	\$14 \$17.5
MAKE IT SUCIO - Anchovies +	\$3.5

EL DIABLO - Fresh Mozzarella, Peppadew Peppers, Hot Soppresata, and Piped Ricotta, finished with local "Fire in the Hive" hot honey drizzle and Fresh Basil	\$22 \$27
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QUATTRO FORMAGGIO - No Sauce, Fresh Mozzarella, Gorgonzola, Piped Ricotta and Parmesan finished with Fresh Basil	\$18 \$23
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THE HONEY CUP - Cup n Char Pepperoni and Piped Ricotta finished with Fresh Basil and "Fire In The Hive" hot honey drizzle provided by our friends The Honey Couple	\$19 \$24
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THE GARDEN PESTO - Fresh Spinach, Roasted Cherry Tomatoes, Artichokes and Black Olives with a checkerboard of house-made Basil Pesto and finished with Fresh Basil	\$20 \$25
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—DETROIT STYLE—

All Detroit pizzas are cooked in a blue steel pan with Wisconsin brick cheese crust.

Offered in 4 square and 8 square sizes. **Please allow 25 minutes** 4 SQ 8 SQ

DETROIT RED TOP - Mozzarella and brick cheeses topped with stripes of marinara	\$15 \$20
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DEATH BY PEPPERONI - Pepperoni, Rosa Grande Pepperoni and Cup n Char Pepperoni with Smoked Provolone	\$19 \$25
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THE BEE'S KNEES - No Sauce, Red Onion, finished with Prosciutto di Parma, Arugula, Shaved Parmesan and local "Fire in the Hive" hot honey drizzle	\$19 \$25
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THE MEATBALL - Sliced Meatball, Red Onion, and Piped Ricotta	\$18 \$24
MAKE IT A "MONEYBALL" - Pesto +	\$2.5

THE PAN-DEMIC - No Sauce, Hot Soppresata, Cup n Char Pepperoni, Fresh Jalapeño, Hot Cherry Peppers and Piped Ricotta finished with local "Fire in the Hive" hot honey drizzle	\$20 \$27
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GLUTEN FRIENDLY AND VEGAN OPTIONS

Dairy-free Vegan Cheese available on any pizza for an additional \$3

Any of our pizzas are available on a Cauliflower Crust for an additional charge - Small \$3 or Large \$5

—ENCORE—

GIGI'S MONSTER COOKIE — These flourless cookies are a family tradition. Oats mixed with Chunky Peanut butter, M&M's, Chocolate chips, local "The Honey Couple" honey and brown sugar then baked to perfection.

If you don't love them, we'll have Great Grandma throw you out! - \$5

THE NY CHEESECAKE —Made in house on a graham cracker crust served with a dollop of whipped cream

Plain \$6 Strawberry \$8 Blueberry \$8

Ask your server about our featured Cheesecake \$9

CANNOLI- Filled with sweetened ricotta and chocolate chips, topped with powdered sugar \$6

—BEVERAGES—

We proudly offer *Coca-Cola* products \$3

Iced Tea \$3

Pat O' Briens Hurricane \$5

Pabst Blue Ribbon \$2

Ask your server for Our Beer, Wine
and Liquor selection

***Buy the kitchen a round of PBR \$10**

—SLICES—

We offer four featured slices everyday

EVERYDAY

CHEESE - \$3.25

PEPPERONI- \$3.50

SPECIALTY

VEGGIE - \$4.00

MEAT- \$4.25

HAPPY HOUR 4-7PM

A SLICE of Cheese or Pepperoni & PBR \$5

ANY 2 SLICES & any Domestic Draft \$10

ANY SLICE & half-order Garlic Knots & soda \$9

ANY 2 SLICES & soda \$9

ANY SLICE & House Wine \$9

ANY SLICE & Pat O'Brien's Hurricane \$8

—THE MAIN EVENT—

The NONA features three styles of pizza, **New York Style, Olde World Style** and **Detroit Style Pan**. They are all made with carefully selected high quality ingredients and dough made from scratch daily.

It's why you're here!

—BUILD YOUR OWN MASTERPIECE—

Start with any of our Styles and build as you please

Regular Toppings \$2.5 Pepperoni, Italian Sausage, Bacon, Ham, Mushrooms, Cherry Tomatoes, Red Onion, Black Olives, Fresh Jalapeño, Pineapple, Whole Roasted Garlic, Meatballs, Rosa Grande Pepperoni, Spinach, Banana Peppers, Pesto, "Fire In The Hive" hot honey

Premium Toppings \$3.5 Piped Ricotta, Roasted Red Pepper, Hot Capicola, Genoa Salami, Prosciutto di Parma, Gorgonzola, Artichokes, Cup n Char Pepperoni, Grilled Chicken breast, Anchovy, Fresh Mozzarella, Hot Soppressata, Kielbasa, Peppadew Peppers, Cherry Peppers, Smoked Gouda, Arugula

—NEW YORK STYLE—

Hand tossed with crushed plum tomato sauce on bottom and whole milk mozzarella on top.

Just like you remember.

	14"	18"
PLAIN OL' CHEESE	\$13	\$17
THE BIANCO – No Sauce, Fresh Mozzarella, Piped Ricotta and Whole Roasted Garlic	\$16	\$22
THE BROOKLYN – Rosa Grande Pepperoni, Sausage, Mushrooms, Black Olives and Roasted Red Pepper	\$20	\$26
THE DR. JOHN – Cup n Char Pepperoni, Sausage, Meatballs and thinly sliced Red Onion	\$20	\$26
THE STREET CAR – No Sauce, Cherry Tomatoes, Piped Ricotta, Whole Roasted Garlic, and Roasted Red Peppers	\$20	\$25
MT LUMI – Hot Capicola, Fresh Jalapeño and Pineapple	\$19	\$24
PISTACH-I-DEW – No Sauce, Pistachios, Peppadew Peppers and Piped Ricotta finished with Fresh Arugula and our local "Fire In The Hive" hot honey drizzle	\$20	\$26
SPICY ITALIAN – Hot Capicola, Genoa Salami and Banana Peppers	\$19	\$24
THE GREAT GREEK – Fresh Spinach, Red Onion, Kalamata Olives and Feta Cheese	\$20	\$25