



INSALATA

Mista mixed greens, sunflower seeds, shaved carrot, Wonderful Wyoming honey apple-cider vinaigrette	\$7
Arugula shaved parmesan, lemon olive oil	\$8
Caldera Caesar romaine, shaved parmesan, croutons	\$8
*add Italian tuna in olive oil to any salad	\$6
Lunch Special , slice and side salad 11- 4	\$8

PICCOLO

Burrata Caprese burrata, arugula, tomatoes, prosciutto, olive oil, balsamic reduction	\$12
Stuffed Mushrooms spinach, pork sausage and parmesan, with paprika aioli	\$10
Garlic bread herb butter, garlic & marinara sauce add mozzarella	\$7 \$8
Merenda meatballs in marinara sauce	\$6

PANINI & PASTA

panini on grilled ciabatta with mixed green salad	
Napoli fresh mozzarella, tomato, basil sunflower-seed pesto, add prosciutto	\$11 \$12
Tonno imported italian tuna, capers, tomatoes, arugula, lemon olive oil	\$12
Meatball fresh mozzarella, Mama Lil's peppers, basil, marinara sauce	\$12

Pasta Marinara penne with tomato basil sauce, shaved parmesan. Add housemade sausage	\$12/\$14
Pesto Pasta farfalle with basil-sunflower seed pesto, shaved parmesan	\$13
Mac n Cheese creamy shells with cheddar, mozzarella, parmesan, cream	\$12

PIZZE

Napoletana-style 12" pies

Margherita tomato sauce, fresh mozzarella, olive oil, fresh basil	\$13
Burrata Margherita tomato sauce, burrata, prosciutto, garlic, olive oil, fresh basil	\$17
Pepperoni tomato sauce, mozzarella, pepperoni	\$14
Milodon tomato sauce, mozzarella, spinach, mushrooms, artichoke hearts, roasted garlic	\$15
Campo white sauce, mozzarella, mushroom, applewood-smoked bacon, red onion, lemonzest, parsley	\$16
Quattro Stagioni tomato sauce, mozzarella, prosciutto, kalamata olives, mushrooms, artichokes	\$17
Funghi white sauce, fresh mozzarella, mushrooms, truffle oil, cracked black pepper, fresh arugula	\$16
Porcellino tomato sauce, mozzarella, house-made pork sausage, applewood-smoked bacon, mushrooms, spinach, roasted garlic, fresh sage	\$16
Pera Cipolle mozzarella, caramelized onion, anjou pear, applewood-smoked bacon, gorgonzola, balsamic reduction	\$16
Lummox tomato sauce, mozzarella, house-made meatballs, roasted garlic, fresh basil, tomatoes, shaved parmesan	\$17
Rucola tomato sauce, mozzarella, prosciutto, artichoke hearts, tomatoes, fresh arugula, shaved parmesan	\$16
Piccante Salsiccia garlicky tomato sauce, mozzarella, house-made pork sausage, fresh mozzarella, onion, Mama Lil's mildly spicy Goat Horn peppers, fresh basil	\$17
Build your own 12" start with Cheese pizza , tomato sauce, mozzarella	\$12

\$1 per item

extra mozz, mushroom, onion, red onion, tomato, Kalamata olive, pineapple, roasted garlic, fresh garlic, basil, parsley, sage

\$2 per item

fresh mozz, shaved parmesan, gorgonzola, artichoke hearts, caramelized onion, pepperoni, pork sausage, applewood smoked bacon, Mama Lil's peppers, anjou pear

\$3 per item

prosciutto, burrata, anchovies, sunflower seed pesto, Italian tuna, meatballs

***Venice Bakery gluten-friendly crust, add \$3.00 * We can not guarantee 100% gluten-free pizza.**

Happy Hour 4 - 5 pm. No separate checks. One special offer per visit, please. 18% gratuity may be added to your bill.

BAMBINI \$10

- 11 and under
1 item + milk, apple juice or soda
Cheese 8" pizza
Pepperoni 8" pizza
Pasta with butter and oil
Pasta with red sauce and parmesan

BEVANDE

Fountain drinks

- glass / pitcher \$2.50 / \$8
Pepsi, Diet Pepsi, Root Beer,
7up, Dr. Pepper, Lemonade, Iced Tea

Italian Soda

- Raspberry, Peach or
Blood Orange Lemonade
(with or without cream) \$4

- Mountain Sage Mocktail** \$5
Sodawater, and simple syrup made from
fresh basil, sage, lemon. Not too sweet.

Bottled Drinks

- Apple juice, Bundaberg Ginger Beer,
San Pellegrino Limonata, Prickly Pear,
Dustcutter Huckleberry Lemonade, and
Strawberry Lemonade, OG Chocolate milk \$3

- San Pellegrino** frizzante .5 liter \$4

- Whole Milk** \$2

- Hot Tea** \$3

- Hot Chocolate**, whipped cream \$3

- Individually brewed Coffee** \$3

- Espresso** \$3

- Cappuccino or Latte** \$5

DOLCE

- Cookie ice cream sandwich** \$8
Fresh baked cookies with ice cream.
Ask for current flavors.

- Chocolate Lava Cake** \$8
With vanilla ice cream, baked fresh to
order. Allow 15 minutes.

- Tiramisu** \$8
The original Italian "pick me up."

- Smore Sundae** vanilla ice cream, \$8
crushed graham crackers, chocolate
sauce, toasted marshmallow

LIBATIONS

- The Spritz** LaMarca Prosecco, Aperol, soda water, lemon \$11
Doc Holiday Svedka vodka, local Dustcutter huckleberry \$10
lemonade, orange bitters
Calderita Lunazul 100% agave tequila, lime juice, cane sugar \$10
Gino's Perfect Manhattan Grand Teton Colter's Run Bourbon, \$12
sweet and dry vermouth, BadaBing cherry
Juniperberry rosemary infused Still Works Great Grey Gin, \$12
local Dustcutter strawberry lemonade, soda water
Mountain Sage Martini Lunazul 100% agave, basil, sage, lemon \$10
Teton Mule Grand Teton Vodka, Bundaberg ginger beer, lime \$10
Cowboy Mule Dickel whiskey, Bundaberg ginger beer, lime \$10
Hot Peach Toddy Dickel Tennessee whiskey, peach torani, lemon \$10

VINO

The Perfect Pizza wine

- Cantine Federiciane** Gragnano, Italy. Chilled & Frizante \$32

Bianco

glass / half carafe / bottle

- Barefoot** house Pinot Grigio, California \$8 \$20
Dark Horse Sauvignon Blanc, California \$9 \$27
Simi Sonoma County Chardonnay, California \$10 \$36
LaMarca Prosecco 187 ml split, Italy \$10

Rosso

glass / half carafe / bottle

- Placido** house Chianti, Italy \$8 \$20
Alta Vista Classic Malbec, Argentina \$9 \$30
Sanvito Montepulciano D'Abruzzo, Italy \$9 \$30
Chateau Souverain Cabernet Sauvignon, California \$10 \$34
Fleur de Carneros Pinot Noir, California \$10 \$35
Marchesi del Salento Rosso, Italy \$28
Villa Pozzi Nero D'Avola, Sicily \$30
Ruffino Riserva Ducale Chianti Classico, Italy \$48

BIRRA

Pint / Pitcher

- Melvin** Killer Bees American Blonde Ale, 5%, 20 IBUs \$6 \$22
Snake River Jenny Lake Lager, 4.8%, 20 IBUs \$6 \$22
Grand Teton Amber Ale, 4.7%, 20 IBUs \$6 \$22
Grand Teton Teton Range IPA 6.5%, 62 IBUs \$6 \$22
Seasonal Rotating Local Tap market price

Bottles and Cans

- Bud Light** \$4
Coors Light \$4
Stella Artois Lager \$6
BlueMoon Weiss beer \$6
Widmer Omission gluten-free Pale Ale \$6
Deschutes Black Butte Porter \$6
Woodchuck Granny Smith Hard Cider \$6
Stiegle Radler grapefruit lager \$6