



INSALATA

- Mista** mixed greens, sunflower seeds, shaved carrot, Wonderful Wyoming honey apple-cider vinaigrette \$7
- Roasted Beets**, arugula, toasted hazelnuts, mint goat cheese vinaigrette \$9
- Caldera Caesar*** romaine, shaved parmesan, croutons \$8
add Italian tuna in olive oil to any salad \$6
- Lunch Special**, slice, soup, side salad. choose two. \$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 with mozzarella \$7
\$8
- Merenda** meatballs in marinara sauce \$6
- Soup di Giorno** with bread \$7

PANINI

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

PASTA

- Pasta Marinara** penne with tomato basil sauce, shaved parmesan. **with** housemade sausage \$12
\$14
- Pesto Pasta** farfalle with basil-sunflower seed pesto, shaved parmesan \$13
- Mac n Cheese** 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 Verde** sunflower seed pesto, 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, goat cheese, 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, \$3.00. We can not guarantee 100% gluten-free pizza.

*Caesar dressing contains raw eggs. Consumption of raw eggs may increase your risk of food-borne illness.

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

\$4

Raspberry, Peach or

Blood Orange Lemonade

(with or without cream)

Bottled Drinks

\$3

Apple juice, Bundaberg ginger beer,

San Pellegrino Limonata, San Pellegrino

Prickly Pear, Dustcutter Huckleberry

Lemonade, Dustcutter Strawberry

Lemonade, OG Chocolate milk

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

Chocolate Lava Cake \$8

With vanilla ice cream, baked fresh to order. Allow 15 minutes.

Tiramisu \$9

The original Italian "pick me up."

Skillet Cookie \$9

Fresh baked skillet cookie with ice cream. Ask for current flavors.

LIBATIONS

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 Colter's Run Bourbon, \$12

sweet & dry vermouth, BadaBing cherry, on the rocks or up

Juniperberry rosemary infused Great Grey Gin, \$12

Dustcutter strawberry lemonade, splash fizzy water

Teton Mule Grand Teton Vodka, Bundaberg ginger beer, lime \$10

Cowboy Mule Dickel whiskey, Bundaberg ginger beer, lime \$10

The Spritz LaMarca Prosecco, Aperol, soda water, lemon \$11

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

Chateau Souverain Sauvignon Blanc, California \$10 \$34

Simi Sonoma County Chardonnay, California \$11 \$38

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

Chateau Souverain Cabernet Sauvignon, California \$10 \$34

Fleur de Carneros Pinot Noir, California \$11 \$36

Marchesi del Salento Rosso, Italy \$28

Ruffino Chianti Classico, Italy \$27

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

Widmer Omission gluten-free Pale Ale \$6

Deschutes Jubelale \$6

Deschutes Black Butte Porter \$6

Woodchuck Granny Smith Hard Cider \$6

Stiegle Radler grapefruit lager \$8

Kaliber non-alcoholic \$4