



## INSALATA

<b>Mista</b> mixed greens, sunflower seeds, shaved carrot, red wine vinaigrette	\$7
<b>Arugula</b> shaved parmesan, lemon olive oil	\$8
<b>Caldera Caesar</b> romaine, shaved parmesan, croutons	\$8
<b>*add</b> Italian tuna in olive oil to any salad	\$6
<b>Lunch Special</b> , slice and side salad 11am - 4pm	\$8

## PICCOLO

<b>Burrata Caprese</b> burrata, arugula, tomato, prosciutto, olive oil, balsamic reduction	\$12
<b>Stuffed Mushrooms</b> spinach, pork sausage and parmesan, with paprika aioli	\$10
<b>Meatballs Merenda</b> in marinara sauce	\$6
<b>Mixed Olives</b> served warm	\$6
<b>Garlic bread</b> herb butter, garlic & marinara sauce add mozzarella	\$7 \$8

## PASTA

<b>Pasta Marinara</b> penne with tomato basil sauce, shaved parmesan. Add housemade meatballs	\$12/\$16
<b>Pesto Pasta</b> farfalle with basil-sunflower seed pesto, shaved parmesan	\$14
<b>Mac n' Cheese</b> shells with cheddar, mozzarella, parmesan, cream with bread crumbs	\$12

## PIZZE

Napoletana-style 12" pies

<b>Margherita</b> tomato sauce, fresh mozzarella, olive oil, fresh basil	\$13
<b>Burrata Margherita</b> tomato sauce, burrata, prosciutto, garlic, olive oil, fresh basil	\$17
<b>Pepperoni</b> tomato sauce, mozzarella, pepperoni	\$14
<b>Milodon</b> tomato sauce, mozzarella, spinach, mushrooms, artichoke hearts, roasted garlic	\$15
<b>Verde</b> basil-sunflower seed pesto, fresh mozzarella, prosciutto, tomato, Mama Lil's Goat Horn pepper	\$16
<b>Lummox</b> tomato sauce, mozzarella, house-made meatballs, roasted garlic, fresh basil, tomato, shaved parmesan	\$17
<b>Funghi</b> white sauce, fresh mozzarella, mushrooms, truffle oil, cracked black pepper, fresh arugula	\$16
<b>Mediterraneo</b> tomato sauce, feta, kalamata olive, artichoke hearts, tomato, fresh parsley, oregano	\$16
<b>Porcellino</b> tomato sauce, mozzarella, house-made pork sausage, applewood-smoked bacon, mushrooms, spinach, roasted garlic, fresh sage	\$16
<b>Pera Cipolle</b> white sauce, mozzarella, red onion, Anjou pear, applewood bacon, gorgonzola, balsamic reduction	\$16
<b>Bisonte</b> tomato sauce, mozzarella, house-made bison sausage, yellow pepper, red onion, fresh sage	\$17
<b>Piccante Salsiccia</b> garlicky tomato sauce, mozzarella, house-made pork sausage, fresh mozzarella, onion, Mama Lil's mildly spicy Goat Horn peppers, fresh basil	\$17
<b>Build your own 12"</b> start with <b>Cheese pizza</b> , 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, feta, artichoke hearts, pepperoni, pork sausage, bacon, Mama Lil's peppers, yellow peppers, Anjou pear

### \$3 per item

bison sausage, 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 \$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  
lemonade, orange bitters \$10  
**Sage Grey** JH Stillworks Gin, Roses lime, tonic, fresh sage \$12  
**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  
**Teton Mule** Grand Teton Vodka, Bundaberg ginger beer, lime \$10  
**Cowboy Mule** Dickel whiskey, Bundaberg ginger beer, lime \$10  
**The Spritz** Prosecco, Aperol, soda water, lemon \$11

## VINO

### The Perfect Pizza wine

- Cantine Federiciane** Gragnano, Italy. Red, Chilled & Frizante \$34

### Bianco & Rose

- |   | glass / half carafe / bottle |      |
|---|------------------------------|------|
| <b>Barefoot</b> house Pinot Grigio, California        | \$8                          | \$20 |
| <b>Chateau Souverain</b> Sauvignon Blanc, California  | \$10                         | \$34 |
| <b>Simi Sonoma County</b> Chardonnay, California      | \$11                         | \$39 |
| <b>The Palm</b> Rose, by Whispering Angel, California | \$11                         | \$38 |
| <b>Ruffino</b> Prosecco 187 ml split, Italy           | \$10                         |      |
| <b>Martin Codax</b> Albarino, Spain                   |                              | \$38 |

### Rosso

- |   | glass / half carafe / bottle |      |
|---|------------------------------|------|
| <b>Placido</b> house Chianti, Italy                           | \$8                          | \$20 |
| <b>Alta Vista</b> Classic Malbec, Argentina                   | \$9                          | \$30 |
| <b>Villa Pozzi</b> Nero D'Avola, Sicily                       | \$9                          | \$30 |
| <b>Chateau Souverain</b> Cabernet Sauvignon, California       | \$10                         | \$34 |
| <b>Fleur de Carneros</b> Pinot Noir, California               | \$11                         | \$38 |
| <b>Brancaia Tre</b> Cabernet, Merlot, Sangiovese Blend, Italy |                              | \$49 |
| <b>Palazzo del Torre</b> Alegrini, Italy                      |                              | \$48 |
| <b>Ruffino Riserva Ducale</b> Chianti Classico, Italy         |                              | \$49 |
| <b>Zaccagnini</b> Montepulciano d'Abruzzo, Italy              |                              | \$47 |

## BIRRA

### Pint / Pitcher

- |  |     |      |
|--|-----|------|
| <b>Wind River</b> Blonde Ale, 5%, 25 IBUS          | \$6 | \$22 |
| <b>Snake River</b> Jenny Lake Lager, 4.8%, 20 IBUS | \$6 | \$22 |
| <b>Grand Teton</b> Amber Ale, 4.7%, 20 IBUS        | \$6 | \$22 |
| <b>Grand Teton</b> Teton Range IPA 6.5%, 62 IBUS   | \$6 | \$22 |
| <b>Melvin</b> TGR "Pilsnar" 4.8%, 20 IBUS          | \$6 | \$22 |

### Bottles and Cans

- |   |     |
|---|-----|
| <b>Budweiser</b>                            | \$5 |
| <b>Coors Light</b>                          | \$5 |
| <b>Stella Artois</b> Lager                  | \$6 |
| <b>Widmer Omission</b> gluten-free Pale Ale | \$6 |
| <b>BlueMoon</b> Weiss beer                  | \$6 |
| <b>Woodchuck</b> Granny Smith Hard Cider    | \$6 |
| <b>Stiegle Radler</b> grapefruit lager      | \$8 |
| <b>Kaliber</b> non-alcoholic                | \$5 |