



INSALATA

Mista mixed greens, sunflower seeds, shaved carrot, red wine vinaigrette	\$8
Arugula shaved parmesan, lemon olive oil	\$8
Caldera Caesar romaine, shaved parmesan, croutons *add Italian tuna in olive oil to any salad	\$9 \$6
Lunch Special , slice and side salad 11am - 4pm	\$8

PICCOLO

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

PASTA

Pasta Marinara penne with tomato basil sauce, shaved parmesan. Add housemade meatballs	\$13/\$16
Pesto Pasta farfalle with basil-sunflower seed pesto, shaved parmesan	\$14
Mac n' Cheese shells with cheddar, mozzarella, parmesan, cream with bread crumbs	\$13

PIZZE

Napoletana-style 12" pies

Margherita tomato sauce, fresh mozzarella, olive oil, fresh basil	\$14
Burrata Margherita tomato sauce, burrata, prosciutto, garlic, olive oil, fresh basil	\$17
Pepperoni tomato sauce, mozzarella, pepperoni	\$15
Milodon tomato sauce, mozzarella, spinach, mushrooms, artichoke hearts, roasted garlic	\$16
Verde basil-sunflower seed pesto, fresh mozzarella, prosciutto, tomato, Mama Lil's Goat Horn pepper	\$17
Lummox tomato sauce, mozzarella, house-made meatballs, roasted garlic, fresh basil, tomato, shaved parmesan	\$17
Funghi white sauce, fresh mozzarella, mushrooms, truffle oil, cracked black pepper, fresh arugula	\$16
Mediterraneo tomato sauce, feta, kalamata olive, artichoke hearts, tomato, fresh parsley, oregano	\$17
Porcellino tomato sauce, mozzarella, house-made pork sausage, applewood-smoked bacon, mushrooms, spinach, roasted garlic, fresh sage	\$18
Pera Cipolle white sauce, mozzarella, red onion, Anjou pear, applewood bacon, gorgonzola, balsamic reduction	\$16
Bisonte tomato sauce, mozzarella, house-made bison sausage, yellow pepper, red onion, fresh sage	\$17
Piccante Salsiccia garlicky tomato sauce, mozzarella, house-made pork sausage, fresh mozzarella, onion, Mama Lil's mildly spicy Goat Horn peppers, fresh basil	\$18
Build your own 12" start with Cheese pizza , tomato sauce, mozzarella	\$13

\$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 \$3.50 * 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 \$11

- 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 / \$9
 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 \$3

Hot Tea \$3

Hot Chocolate, whipped cream \$3

Individually brewed Coffee \$3

Espresso \$3

Cappuccino or Latte \$5

DOLCE

Chocolate Lava Cake \$9

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 \$12
Cowboy Mule Dickel whiskey, Bundaberg ginger beer, lime \$10
The Spritz Prosecco, Aperol, soda water, lemon \$12

VINO

The Perfect Pizza wine

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

Bianco & Rose

- | | glass / half carafe / bottle | |
|---|------------------------------|------|
| Barefoot house Pinot Grigio, California | \$8 | \$20 |
| Chateau Souverain Sauvignon Blanc, California | \$10 | \$34 |
| Simi Sonoma County Chardonnay, California | \$12 | \$39 |
| The Palm Rose, by Whispering Angel, California | \$12 | \$38 |
| Ruffino Prosecco 187 ml split, Italy | \$10 | |
| Martin Codax Albarino, Spain | | \$38 |

Rosso

- | | glass / half carafe / bottle | |
|---|------------------------------|------|
| Placido house Chianti, Italy | \$8 | \$20 |
| Alta Vista Classic Malbec, Argentina | \$9 | \$30 |
| GnarlyHead 1924 Cabernet Sauvignon, California | \$10 | \$34 |
| Fleur de Carneros Pinot Noir, California | \$12 | \$38 |
| Villa Pozzi Nero D'Avola, Sicily | | \$34 |
| Brancaia Tre Cabernet, Merlot, Sangiovese Blend, Italy | | \$49 |
| Palazzo del Torre Alegrini, Italy | | \$48 |
| Ruffino Riserva Ducale Chianti Classico, Italy | | \$49 |
| Zaccagnini Montepulciano d'Abruzzo, Italy | | \$48 |

BIRRA

Pint / Pitcher

- | | | |
|--|-----|--------------|
| Wind River Blonde Ale, 5%, 25 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 Hopplexity IPA 6.5%, 62 IBUs | \$6 | \$22 |
| Rotating Guest Tap | | market price |

Bottles and Cans

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