



## INSALATA

<b>Arugula</b> shaved parmesan, lemon vinaigrette	\$8
<b>Caldera Caesar</b> romaine, shaved parmesan, croutons	\$9
*add Italian tuna in olive oil to any salad above	\$6
<b>Grande</b> mixed greens, artichoke, shaved carrot, olives, tomato, croutons, Italian tuna, lemon vinaigrette	\$13
<b>Lunch Special</b> , slice + soup or side salad 11am-4pm	\$8

## PICCOLO

<b>Burrata Caprese</b> burrata, greens, 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	\$7
add mozzarella	\$8

## PANINI

<b>Served on grilled ciabatta with mixed green salad</b>	
<b>Napoli</b> fresh mozzarella, tomato, basil, olive oil	\$11
balsamic reduction <b>with</b> prosciutto	\$13
<b>Tonno</b> imported italian tuna, capers, tomatoes, arugula, lemon olive oil	\$12
<b>Meatball</b> fresh mozzarella, Mama Lil's peppers, basil, marinara sauce	\$12

## PASTA

<b>Pasta Marinara</b> penne with tomato basil sauce, shaved parmesan <b>with</b> meatballs	\$13 \$16
<b>Pasta Tartufo</b> penne with white sauce, mushroom, spinach, truffle oil, shaved parmesan	\$15

## PIZZE

Napoletana-style 12" pies

<b>Margherita</b> tomato sauce, fresh mozzarella, olive oil, fresh basil	\$14
<b>Burrata Margherita</b> tomato sauce, burrata, prosciutto, garlic, olive oil, fresh basil	\$17
<b>Pepperoni</b> tomato sauce, mozzarella, pepperoni	\$15
<b>Milodon</b> tomato sauce, mozzarella, spinach, mushrooms, artichoke hearts, roasted garlic	\$16
<b>Rucola</b> tomato sauce, mozzarella, prosciutto, artichoke hearts, tomatoes, fresh arugula, shaved parmesan	\$17
<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>Sopressata</b> tomato sauce, mozzarella, sopressata dry cured salami, red onion, chopped olives, red pepper flakes	\$17
<b>Porcellino</b> tomato sauce, mozzarella, house-made pork sausage, applewood-smoked bacon, mushrooms, spinach, roasted garlic, fresh sage	\$18
<b>Pera Cipolle</b> white sauce, mozzarella, red onion, Anjou pear, applewood bacon, gorgonzola, balsamic reduction	\$16
<b>Piccante Salsiccia</b> garlicky tomato sauce, mozzarella, house-made pork sausage, fresh mozzarella, red onion, Mama Lil's mildly spicy Goat Horn peppers, fresh basil	\$18
<b>Build your own</b> 12" start with <b>Cheese pizza</b> , tomato sauce, mozzarella	\$13

<b>Add to any pizza</b>	<b>\$1 per item</b>
extra mozz, mushroom, red onion, tomato, mixed olives, pineapple, roasted garlic, fresh garlic, basil, parsley, sage	
	<b>\$2 per item</b>
fresh mozz, shaved parmesan, gorgonzola, artichoke hearts, pepperoni, pork sausage, bacon, Mama Lil's peppers, Anjou pear	
	<b>\$3 per item</b>
prosciutto, burrata, anchovies, Italian tuna, meatballs, sopressata	

**\*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, Organic 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  
**Caldera Cosmo** Titos Vodka, cran-lemon basil syrup, served up \$12  
**Hot Peach Toddy** Dickel Tennessee whiskey, peach torani, lemon \$10

## 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 \$39  
**Ruffino** 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 St Michelle** Cabernet Sauvignon, Washington \$12 \$38  
**Fleur de Carneros** Pinot Noir, California \$12 \$38  
**Villa Pozzi** Nero D'Avola, Sicily \$34  
**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** Dream Catcher IPA 6.5%, 62 IBUs \$6 \$22  
**Wind River** Road Soda Sour Weiss, 4.6%, 8 IBUs \$6 \$22

### 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