



INSALATA

Mista mixed greens, sunflower seeds, shaved carrot, Wonderful Wyoming honey apple-cider vinaigrette	\$8
Arugula shaved parmesan, lemon vinaigrette	\$8
Caldera Caesar romaine, shaved parmesan, croutons	\$9
Grande mixed greens, artichoke, shaved carrot, olives, tomato, croutons, Italian tuna, lemon vinaigrette	\$13
*add Italian tuna in olive oil to any salad above	\$6
*add any pizza toppings from below	\$1-\$3

PICCOLO

Burrata Caprese burrata, greens, tomato, prosciutto, olive oil, balsamic reduction	\$13
Stuffed Mushrooms spinach, pork sausage and parmesan, with paprika aioli	\$10
Garlic bread herb butter, garlic & marinara sauce add mozzarella	\$7 \$8
Lunch Special 11-4 pm slice side salad	\$8

PASTA

Pasta Marinara penne with tomato basil sauce, shaved parmesan / add house-made sausage	\$13 / \$16
Pasta Tartufo penne with white sauce, mushrooms, spinach, truffle oil, shaved parmesan	\$15
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
Rucola tomato sauce, mozzarella, prosciutto, artichoke hearts, tomatoes, fresh arugula, shaved parmesan	\$17
Bisonte tomato sauce, mozzarella, house-made bison sausage, yellow peppers, red onion, fresh sage	\$18
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	\$18
Pera Cipolle white sauce, mozzarella, red onion, Anjou pear, applewood bacon, gorgonzola, balsamic reduction	\$16
Piccante Salsiccia garlicky tomato sauce, mozzarella, house-made elk sausage, fresh mozzarella, red onion, Mama Lil's mildly spicy Goat Horn peppers, fresh basil	\$18
Build your own 12" start with Cheese pizza , tomato sauce, mozzarella	\$13

Add to any pizza

\$1 per item

extra mozz, mushroom, red onion, tomato, kalamata olives, pineapple, roasted garlic, fresh garlic, basil, parsley, sage

\$2 per item

fresh mozz, shaved parmesan, gorgonzola, artichoke hearts, pepperoni, pork sausage, bacon, Mama Lil's peppers, Anjou pear

\$3 per item

burrata, prosciutto, anchovies, Italian tuna, sopressata, bison sausage, elk sausage

***Venice Bakery gluten-friendly crust, add \$3.50 * 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 \$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

Tiramisu \$9

The original Italian "pick me up"

Skillet Cookie \$9

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

Root Beer Float \$7

Ice cream Ask for current flavors \$6

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 | \$39 |
| Ruffino Prosecco 187 ml split, Italy | \$10 | |

Rosso

- | | glass / half carafe / bottle | |
|---|------------------------------|------|
| Placido house Chianti, Italy | \$8 | \$20 |
| Chateau St Michelle Cabernet Sauvignon, Washington | \$12 | \$38 |
| Fleur de Carneros Pinot Noir, California | \$12 | \$38 |
| Villa Pozzi Nero D'Avola, Sicily | \$10 | \$34 |
| Ruffino Riserva Ducale Chianti Classico, Italy | | \$49 |
| Zaccagnini Montepulciano d'Abruzzo, Italy | | \$48 |

BIRRA

- 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

Bottles and Cans

- Budweiser** \$5
Coors Light, Bud Light \$5
Stella Artois Lager \$6
Widmer Omission gluten-free Pale Ale \$6
BlueMoon Weiss beer \$6
Stiegle Radler grapefruit lager \$8
Kaliber non-alcoholic \$5