

## CICCHETTI.

SPICED MIXED NUTS . . . . .	5
CITRUS MARINATED OLIVES . . . . .	6
2 YR. PARMESAN REGGIANO + 8 YR. BALSAMIC . . . . .	6
WAGYU SUMMER SAUSAGE + HORSERADISH MUSTARD . 7	
TOASTS + ITALIAN CRACKERS . . . . .	3

## SODAS AND SUCH.

honest kids apple juice box 2
horizon whole milk box 4.25
tommyknocker draft root beer 4/full, 2/halfie
big b's organic lemonade 4/full, 2/halfie
coca-cola old-fashioned 4
diet coke can 3
boyland cane sugar ginger ale 4
rocky mountain soda co. ask about the current flavors 4
san pellegrino sparkling water 4
rev kombucha ask about the current flavor 7
idle hands roasting co. coffee 3
big b's hot organic spiced cider 3

**BUY THE KITCHEN A BEER . 5**

## CHILLED WINE.

CROSSCUT HOUSE WHITE JACK RABBIT HILL FARM . . . . .	8/22carafe
custom blend of pinot grigio & un-oaked chardonnay create balanced acidity & structure with notes of apricot & honeysuckle, flavors of ripe pear	
MAS DE DAUMAS GASSAC ROSÉ . . . . .	9/32btl
french mediterranean rosé with pink fruit, dry & light	
POZZAN ANNABELLA CHARDONNAY . . . . .	11/40btl
napa valley chardonnay with aromas of citrus, notes of juicy apple, pear & vanilla on the palate with a long finish	
LOREDAN GASPARINI PROSECCO SUPERIORE . . . . .	12/44btl
organically grown grapes using renewable energy practices, soft notes of white flowers & citrus, intense flavors of orchard fruit & refreshing acidity	
PODERI SAN LAZZARO MARCHE PASSERINA . . . . .	12/44btl
organic, medium body sauvignon blanc-esque wine, tropical fruit & citrus with hints of sage & pine, and nice acidity	

## STARTER & SALAD PLATES.

BURRATA . . . . .	10
wood roasted red peppers, sundried tomatoes, kalamata olives, calabrian chili, garlic & capers	
ELK MEATBALLS . . . . .	12
colorado elk & pork, parmesan, breadcrumbs, spicy marinara	
SHISHITO PEPPERS . . . . .	9
wood roasted shishito peppers, espelette pepper, lemon aioli	
PORK LONZA . . . . .	9
shaved cured tenderloin, pecorino romano, cherry mostarda, fried fava beans	
WINTER QUINOA . . . . .	12
roasted butternut squash, toasted pecans, dried cranberries, goat cheese, brown sugar balsamic vinaigrette	
SIMPLE ARUGULA . . . . .	9
organic arugula, pecorino, citrus vinaigrette	
GREEK . . . . .	12
romaine, kalamata olives, grape tomatoes, feta, cucumber, pepperoncini, red onion, greek vinaigrette	
CAESAR . . . . .	13
romaine, grana padano, capers, white anchovy, lemon, garlic olive oil crouton crumble, caesar dressing	

## ADD A PROTEIN.

red bird chicken with piment d'espelette 4
prosciutto di parma 5
lemon dill norwegian salmon 6
burrata 5.50

## RED WINE.

CROSSCUT HOUSE RED JACK RABBIT HILL FARM . . . . .	8/22carafe
custom blend of merlot, cabernet & sangiovese, full bodied & balanced with a dash of spice, notes of plum, black cherry, tobacco & cedar	
TIAMO BARBERA . . . . .	8/22carafe
organic northern italian wine with light body, notes of raspberry & pomegranate	
PODERI SAN LAZZARO POLESIO SANGIOVESE . . . . .	11/40btl
italian wine with a bouquet of fresh flowers & slightly smoky notes, medium-bodied on the palate, a finish of dark red fruits & strong mineral notes	
CLARA MARCELLI CORBÙ ROSSO . . . . .	14/52btl
woman owner/vintner, biodynamically grown montepulciano blend, notes of ripe plums, black cherries & leather, round tannins with fresh & balanced acidity	

◆ CHECK THE CHALKBOARD FOR CURRENT BEERS & CIDER ON TAP. ◆  
**WE PROUDLY SERVE GLUTEN FREE & N/A BEER.**

**12" WOOD-FIRED PIZZAS. PIZZAS ARE PREPARED & SERVED ONE AT A TIME.**



**MARINARA** [no cheese] . . . . . 10  
garlic, fresh oregano, tomato sauce

**CHEESE** . . . . . 12  
mozzarella, tomato sauce

**SPECIAL CHEESE** . . . . . 14  
parmesan, mozzarella, tomato sauce, house-made chili honey

**TEO** [formerly known as the extra special cheese] . . . . . 17  
hardwood smoked bacon, jalapeños, parmesan, mozzarella, tomato sauce, house-made chili honey

**MARGHERITA** . . . . . 14  
basil, fresh mozzarella, olive oil, tomato sauce

**MARGHERITA ALLA VODKA** . . . . . 16  
basil, fresh mozzarella, parmesan, olive oil, vodka sauce

**APRÈS-SKI** . . . . . 19  
bacon, fingerling potatoes, roasted onion, black pepper, raclette, crème fraîche sauce

**GIARDINIERA** [spicy!] . . . . . 18  
bellentani pepperoni, house-made giardiniera, provolone piccante, grana padano & mozzarella, vodka sauce

**ANELLO DI FUOCO** . . . . . 17  
calabrian chili, basil, fresh oregano, provolone piccante, grana padano & mozzarella, tomato sauce

**MELANZANA** . . . . . 18  
grape tomatoes, basil, kalamata olives, red onion, fresh oregano, fresh mozzarella, eggplant sauce

**MARIO** . . . . . 19  
colorado hot italian sausage, pickled shallot, basil, cremini mushrooms, mozzarella, herbed ricotta sauce

**'GARLIC BREAD'** . . . . . 16  
shaved garlic, provolone piccante, grana padano & mozzarella, fresh oregano, roasted garlic mornay sauce

◆ **NO HALF & HALF PIES. WE CHARGE FOR SUBSTITUTIONS.** ◆

The cost to substitute an item is half of it's menu price listed below. Excludes Crust & Sides.  
Substitution of vegan cheese is complimentary. If no price is listed, the topping is complimentary.

**1] CRUST**  
flatbread 6  
gluten free crust 8  
sub gf crust on pizzas listed above 4

**2] SAUCE**  
tomato sauce (gf/df) 3  
crème fraîche sauce (gf) 3  
herbed ricotta sauce (gf) 4  
vodka sauce (gf) 4  
eggplant sauce (gf/df) 4  
garlic mornay sauce (gf) 4

**3] CHEESE**  
follow your heart vegan 4  
pecorino romano 4  
grated parmesan  
shredded mozz 3  
feta 4  
raclette 4  
fresh mozz 4  
3-cheese blend 4  
whole burrata 5.50

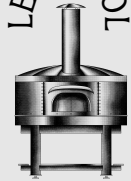
**BUILD YOUR OWN.**

**4] VEGGIES**  
arugula 2  
basil 1  
garlic 1  
giardiniera 3  
jalapeño 2  
red onion 1  
roasted onion 1  
pepperoncini 1  
pickled shallot 2  
potato 2  
calabrian chili 3  
fresh oregano 1  
dried oregano  
mushroom 2  
kalamata olive 2  
tomato 2

**5] MEAT**  
anchovy 3  
hot italian sausage 4  
bacon 4  
pepperoni (not gf) 4  
prosciutto 5

**6] SIDES**  
herbed buttermilk 1  
hot sauce 1  
chili honey 1  
chili oil 1  
side marinara 3  
balsamic vin 1  
8 yr. aged balsamic 4  
citrus vin 1  
greek dressing 1  
lemon aioli 2  
caesar dressing 2

LE PANYTOR



**OUR DOUGH IS MADE WITH ORGANIC, COLORADO-MILLED FLOUR, 3-DAY FERMENTATION.**

**ICE CREAM!**

**cream + sugar mini ice cream sammie 3.50**  
[made in jackson hole, wy]  
ask about the current flavors

◆ ◆ ◆

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*