Pizza Carrello

Wood is Good!

Pizza Carrello

Menu

A GILLETTE, WYOMING
PHENOMENON SINCE 2011

(307) 363-1PIE (1743)

APPETIZERS

Fogatza Dipping Bread

Served with San Marzano marinara. **$9** VEGAN

Served with house-made spinach artichoke dip. **$15**

Jalapeño Poppers $14 GF

Four jalapeño halves, filled with cream cheese, and wrapped in Daily's bacon.
**Unpredictably spicy!*

Cheesy Bread $9

Artisan dough topped with garlic-infused olive oil and cheeses, cut into strips and served with San Marzano marinara sauce.

Caprese Salad $13 GF

Fresh basil, tomatoes, and fresh mozzarella, served with garlic-infused olive oil and balsamic reduction.

Wood-fired Wings GF

Half order $12 **Full order $18**

Choose one of our house-made dry rubs or sauces: Dry Rub (pictured) / Dill Pickle Dry Rub / Classic Carrello Buffalo Sauce / Spicy Buffalo sauce / BBQ Sauce / Chipotle Raspberry Sauce

Fresh parmesan and house-made sauces available upon request for $1.

Mushroom Trio $13 GF

Three portobello mushrooms filled with cheese, each topped with a different ingredient: Peppers / Sausage / Pepperoni.
Served on top of a balsamic reduction!

Olives, Herbs, Bread, & Cheese $12 VEGAN

Mediterranean olives warmed in the oven with herbs and garlic-infused olive oil, served with feta cheese & fresh homemade pita bread!
**Make it VEGAN- ask for no feta.*

Cucumber Salad $12 GF

Tomatoes, red onions, and cucumbers in a refreshing and herbaceous creamy vinaigrette.

Please inform your server of any food allergies.

Parties of 18 people or more will be subject to an automatic gratuity of 20%.

FRESH SALADS

Crazy Woman Steak Salad $14 GF

Spinach, red onions, steak, feta, blueberry compote, and almonds with garlic-infused olive oil and a balsamic reduction.

The Mediterranean $15 GF

Spinach, chicken, Mediterranean olives, feta, tomatoes, red onions, and cucumbers, served with our Mediterranean vinaigrette.

North By Southwest Salad $16

Chicken, Daily's bacon, red onions, peppers, spinach, black olives, corn, tomatoes, shredded mozzarella, cucumbers, crushed whole grain crackers, spicy cumin garlic-lime sauce, house-made ranch, cilantro, and a lime wedge.

Garden Salad VEGAN GF

Side **$5** Full Size **$10** Family Size **$15**

Fresh spinach, tomatoes, peppers, cucumbers, and red onions with your choice of house-made ranch, blue cheese, or Mediterranean vinaigrette.

STUFFED PITA WRAPS

ASK FOR A HOUSE-MADE PICKLE FOR AN ADDITIONAL $.50!

The Big Spicy $15

Chicken, pepperoni, jalapeños, black olives, and red onions warmed in the oven and tossed with mozzarella, spinach, and our chipotle ranch sauce.

Pesto Chicken $13

Chicken, house-made pesto, tomatoes, fresh mozzarella, & fresh spinach.

Chicken Bacon Ranch $15

Chicken, Daily's bacon, pepperoni, and peppers warmed in the oven and tossed with tomatoes, mozzarella, spinach, and ranch.

Hamberry Wrap $13

Sizzling ham from the oven, spinach, fresh mozzarella, and mayo, served with a side of raspberry compote.

BLT Wrap $12

Six slices of Daily's bacon, fresh spinach, tomatoes, and mayo, all stuffed in a fresh pita.

RICE BOWLS

Pineapple Chipotle Rice Bowl $13 VEGAN GF

*Ham, peppers, red onions, and pineapple, all wood-fired with Jasmine rice and a chipotle sour cream sauce. Topped with cilantro & lime. *Add chicken, $1. *Available VEGETARIAN or VEGAN.*

Chicken in the Garden Rice Bowl $14 VEGAN GF

*Spinach, mushrooms, peppers, red onions, corn, and chicken, wood-fired with Jasmine rice and a tangy sour cream sauce. *Available VEGETARIAN or VEGAN.*

WOOD-FIRED PASTAS

ALL PASTAS ARE SERVED WITH A SIDE OF FRESH FOCACCIA BREAD.

Ragu $17 VEGAN

Fresh pasta with a tomato-based wine sauce, sausage, and parmesan.
**Make it VEGETARIAN or VEGAN!*

Pesto Chicken $17

Fresh pasta, pesto cream sauce, chicken, tomatoes, spinach, and parmesan.

Pasta Americana $19

Fresh pasta in a light cream sauce, chicken, bacon, tomatoes, our own ricotta & roasted lemon. Topped with parmesan & basil.

Pasta Pepperoncini $19

Fresh pasta, cream, house-made ricotta, pepperoncini, Daily's bacon, sausage, and shredded mozzarella.

We make our own rotini noodles daily, from scratch with 100% semolina flour!

CLASSIC PIZZAS

9" Personal Size / 14" Family Size

Half & half pizzas are priced as two small pizzas.

Classic Cheese $8 / $15

Pepperoni $9 / $17

San Marzano tomato sauce, mozzarella, and pepperoni.

1980's Pepperoni $12 / $22

An over-the-top pepperoni pizza made with zesty marinara, mozzarella, EXTRA pepperoni, salt & black pepper, and parmesan!

Carrello Supreme $14 / $26

San Marzano tomato sauce, mozzarella, pepperoni, sausage, mushrooms, black olives, red onions, and parmesan.

Margherita $11 / $20

San Marzano tomato sauce, fresh mozzarella, fresh basil, and garlic-infused olive oil.

Chicken Bacon Ranch $13 / $24

Our house-made ranch, chicken, mozzarella, and Daily's bacon.

Carnivore $14 / $26

San Marzano tomato sauce, mozzarella, ham, pepperoni, sausage, and Daily's bacon.

Hungry Gardener $12 / $22 VEGAN

*San Marzano tomato sauce, mozzarella, peppers, red onions, mushrooms, and basil pesto. *Make it VEGAN- no cheese and basil instead of pesto.*

The Islander $12 / $22

San Marzano tomato sauce, mozzarella, fresh pineapple, and smoked ham.

GF 9" Gluten-less crust available, add $4.

SPECIALTY PIZZAS

A Pizza My Heart $13 / $24
San Marzano tomato sauce, fresh mozzarella, sausage, pepperoni, fresh basil, garlic-infused olive oil, and parmesan.

Pesto Pepperoni $12 / $22
House-made fresh basil pesto, cream cheese, mozzarella, and pepperoni.

Pickle Pizza $12 / $22

House-made ranch, mozzarella, our own dill pickle dry rub, and house-made pickles.

Chicken Dance $13 / $24
House-made BBQ sauce, mozzarella, wood-fired chicken, Daily's bacon, and red onions, topped with cilantro.

Sausage Bianco Balsamico $13 / $24
Garlic-infused olive oil, mozzarella, sausage, mushrooms, red onions, and a drizzle of balsamic reduction.

Firecracker $13 / $24
*Garlic-infused olive oil, cream cheese, mozzarella, Daily's bacon, jalapeños, topped with cilantro & lime. *Add pineapple and chipotle drizzle for $1/$2.*

The Dazzle Berry $13 / $24
Garlic-infused olive oil, fresh mozzarella, house-made ricotta, ham, raspberry compote, arugula, and jalapeños.

The Vineyard & The Farm $14 / $26
Garlic-infused olive oil, house-made ricotta, prosciutto, grapes, arugula, balsamic reduction, and parmesan.

The Spartan $14 / $26
Garlic-infused olive oil, spinach, mozzarella, whole Mediterranean olives, chicken, and feta.

Fajita Pizza $14 / $26
Spicy cumin garlic-lime sauce, chicken, mozzarella, peppers, red onions, jalapeños, dusted with chili pepper, and topped with cilantro & lime.
**Make it steak instead of chicken for $1/$2.*

The Branding Iron $14 / $26
House-made Chipotle BBQ sauce, mozzarella, ham, sirloin steak, mushrooms, and red onions.

Buffalo WY $13 / $24
House-made buffalo sauce, wood-fired chicken, mozzarella, Daily's bacon, and feta.

Monster $14 / $26
San Marzano tomato sauce, mozzarella, Daily's bacon, pepperoni, sausage, mushrooms, and jalapeños.

DELICIOUS DESSERTS

Blueberry Cream Calzone $6

A 4" calzone filled with our own ricotta, white chocolate, blueberries, topped with a sweet glaze and powdered sugar!

Nutella Ella Calzone $6

A 4" calzone filled with Nutella (chocolate hazelnut spread) and cream cheese, topped with glaze and powdered sugar!

S'more Calzone $6

A 4" calzone filled with cookie butter, marshmallow, and Ghirardelli chocolate, topped with a sweet glaze and powdered sugar!

Bailey's Berry Bliss Dessert Pizza $11 / $20

Sweet glaze, raspberry compote, white chocolate, blueberries, cream cheese, and almonds, topped with powdered sugar.

Herb's Heavenly Little Sins $11

Mini cinnamon rolls with brown sugar, butter, and Saigon roasted cinnamon, topped with a sweet glaze!

Tiramisu $10

From Parma to you, this recipe is the real deal! No alcohol, no raw eggs, and not too sweet! Made with coffee, mascarpone, cream, eggs, and lady fingers, dusted with gorgeous French cocoa. Mangia!

Chocolate Torte $8 (GF)

*A simple, elegant chocolate knock-out punch. A slice of heaven! *Add raspberry drizzle for $1!*

BEVERAGES

Bottomless Beverages $3

Pepsi, Diet Pepsi, Cherry Pepsi, Mountain Dew, Diet Mountain Dew, Dr. Pepper, Diet Dr. Pepper, Root Beer, 7Up, Sunkist, Iced Tea, House-made Lemonade, Coffee

San Pellegrino Soda $3.50 each

Lemon, Orange, Blood Orange

French Hot Cocoa $3.50

Made in-house with fancy imported French cocoa!

KID CUP **$2.50** or PINT GLASS **$3.50**

Apple Juice
Orange Juice
Roy Rogers
Shirley Temple
Whole Milk
Chocolate Milk

Ginger Beer $3.50 each

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