

wildflower

RESTAURANT & LOUNGE

SHARED PLATES

BALSAMIC TOMATO BURRATA BRUSCHETTA (V)(GF)	13
<i>Basil, Balsamic Glaze, Roasted Garlic, Pesto</i>	
FOCCACIA (V)	9
<i>White Truffle Ricotta Butter & Italian Cheese</i>	
ITALIAN MEATBALLS*	15
<i>Marinara Sauce & Garlic Focaccia</i>	
FRITTO MISTO	17
<i>Beer Batter, Calamari, Bell Peppers, Lemon Compound Oil, Chef's Selection Aioli</i>	
MUSSELS DIABLO* (GF)(GF)	23
<i>Garlic, Chili Flake, Capers</i>	

PIZZA

16" House-Made Artisan Thin Crust

PESTO & WILD MUSHROOMS (V)(GF)	24
<i>Pesto, Wild Mushrooms, Garlic, Sundried Tomato, Arugula, Parmesan, Truffle Oil</i>	
CHICKEN PESTO* (V)	24
<i>Pesto, Chicken, Confit Tomato, Arugula</i>	
PIZZA MARGHERITA (V)	24
<i>Fresh Mozzarella, Heirloom Tomato, Garlic, Basil</i>	

SALADS

ARTICHOKE & PROSCIUTTO*	10
<i>Arugula, Orange, Prosciutto, Shaved Parmesan, Herbed Breadcrumbs, Italian Vinaigrette</i>	
LITTLE GEM CAESAR (V)	10
<i>Grated Grana Padano, Herb Breadcrumb, Cracked Pepper</i>	

ENTREE

ROASTED VEGGIE RAGOUT & BURRATA (GF)(V)	24
<i>Baby Squash, Pearl Onion, Carrot, Sundried Tomato, Kalamata Olives, Capers, Olive Oil, Fresh Basil</i>	
CORNMEAL FRIED COD*	32
<i>Sundried Tomato-Kalamata Olive Tapenade, Fresh Lemon, Roasted Broccolini</i>	
OSSO BUCCO*	36
<i>Sautéed Spinach, Garlic Mashed Potatoes with Veal Demi-Glace, Heirloom Carrot</i>	
TUSCAN HALF CHICKEN*	32
<i>Baby Squash, Pearl Onions, Broccolini, Creamy Polenta, Herbed Jus</i>	

PASTA

All pastas are served with a garlic breadstick
Gluten-Free Pasta 6 Add Chicken* or Sausage* for 6, Add Shrimp* for 8

BOLOGNESE*	26
<i>Traditional Meat Sauce, Pappardelle, Ricotta</i>	
VONGELE*	28
<i>Littleneck Clams, Lemon Cream, Garlic, Chili Flake, Grana Padano</i>	
CLASSIC CARBONARA*	24
<i>Fettuccine, Wild Mushrooms, Pancetta, Egg Yolk, Grana Padano</i>	
POMODORO (V)	22
<i>Tomato, Basil, Parmigiano</i>	

DOLCI

SUMMER TIRAMISU	10
<i>Limoncello-Soaked Ladyfinger Cookies, Mascarpone Mousse, Lemon Crème</i>	
CHOCOLATE PANNA COTTA (GF)	10
<i>Salted Caramel Mousse, White Chocolate Mousse, Caramelized Cocoa Nibs</i>	
STRAWBERRY CROSTATA	10
<i>Fresh Strawberries, Citrus Pasta Frolla, Vanilla Bean Ice Cream</i>	
CHEF JESS'S HOUSE-MADE ICE CREAM	8
<i>Short Bread Cookie</i>	

(GF) Gluten-Free / (DF) Dairy-Free / (V) Vegetarian / (N) Contains Nuts

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

Gluten-free pizzas and pastas are available upon request. A 19% gratuity will be added to parties of 8 or more.