

wildflower

RESTAURANT & LOUNGE

PIATTI CONDIVISI

- BALSAMIC TOMATO BURRATA BRUSCHETTA** (V) (N) 18
Basil, Balsamic, Heirloom Tomatoes, Pesto
- ITALIAN MEATBALLS*** 20
Marinara Sauce, Whipped Ricotta
- ARANCINI*** 17
Bolognese, Mozzarella, Basil

INSALATE E ZUPPE

- LITTLE GEM CAESAR** (V) 14
Grated Grana Padano, Garlic Croutons, Cracked Pepper
- BABY ICEBERG WEDGE** (GF) (V) 15
Gorgonzola, Grape Tomatoes, Balsamic Vinaigrette
- ZUPPA TORTELLINI** 13
Parmesan Broth, Four-Cheese Tortellini

PIZZA

- 14" House-Made Artisan Thin Crust
- PESTO & WILD MUSHROOMS** (V) (N) 24
Roasted Garlic, Sun-Dried Tomato, Parmesan, Arugula, Truffle Oil
- SHRIMP & ARTICHOKE*** 25
Alfredo, Arugula, Roasted Garlic, Parmesan
- SALSICCIA*** 25
Sausage, Mushrooms, Peppers
- MARGHERITA** (V) 24
Fresh Mozzarella, Heirloom Tomatoes, Garlic, Basil

PASTA

- All pastas are served with herbed focaccia bread
Gluten-Free Pasta 6 Add Chicken* or Sausage* for 6, Add Shrimp* for 8
- BUCATINI & MEATBALLS*** 26
Pomodoro Sauce, Basil, Parmesan
- SHRIMP SCAMPI*** 27
Linguine, Garlic, White Wine, Lemon
- RIGATONI BOLOGNESE*** 26
Traditional Meat Sauce, Aged Provolone, Basil
- FETTUCCHINE ALFREDO** (V) 25
Garlic, White Wine, Parmesan

PORTATA PRINCIPALE

- CAST-IRON NEW YORK*** 38
White Truffle Ricotta Butter, Herb Roasted Potatoes, Veal Glaze
- PAN-ROASTED ALASKAN COD*** 30
Asparagus, Blistered Cherry Tomatoes, Sage, Balsamic
- CHICKEN MARSALA*** 28
Pan-Seared, Soft Polenta, Cremini Mushrooms, Veal Marsala Reduction
- VEAL PARMESAN*** 30
Breaded Cutlet, House-Made Marinara, Melted Mozzarella

DOLCI

- ESPRESSO TIRAMISU** 10
Rum Soaked Biscuit, Chocolate Tuile
- APPLE CROSTATA** 10
Vanilla Bean Gelato, Apple Chip, Caramel
- CHOCOLATE PANNA COTTA** 10
Caramel Mousse, White Chocolate Mousse, Caramelized Cocoa Nibs
- SEASONAL GELATO** 8
Shortbread Cookie

(G) 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.

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BEVERAGES

SOFT DRINKS	5
<i>Pepsi®, Diet Pepsi®, Mountain Dew®, Dr. Pepper, Starry, Root Beer, Lemonade, Raspberry Lemonade, Ice Tea</i>	
FRUIT JUICE	5/6
<i>Apple, Orange, Cranberry, Grapefruit, V8</i>	
HOT CHOCOLATE	6
WHOLE, 2% OR SKIM MILK	5/6
CITY BREW COFFEE & DECAF	5
ESPRESSO	5
AMERICANO	6
CAPPUCCINO	6
LATTE	6
HOT TEA	5
HOT CIDER	5

BEER

DRAFT BEERS	9 Pint 30 Pitcher
<i>Seasonal Selections</i>	
BOTTLED BEER	7
<i>Bud Light</i>	
<i>Pabst Blue Ribbon</i>	
<i>Best Day Brewing, Kolsch, Non-Alcoholic</i>	
<i>Breckenridge, Avalanche Amber</i>	9
<i>Shades, Foggy Goggles Lager</i>	
<i>Proper, Blizzard Wizard Hazy Pale Ale</i>	
<i>Salt Flats, Save The Lake Pilsner</i>	
<i>Stella Artois, Belgian Pilsner</i>	
<i>Wasatch, Ghost Rider IPA</i>	
HARD CIDER	11
<i>Strongbow, Apple Cider</i>	