

# PIZZA **wildflower** PASTA

## restaurant & lounge

## ANTIPASTI

<b>BRUSCHETTA</b> (V)	\$10
Toasted Tuscan bread, chopped tomatoes, basil, garlic, extra virgin olive oil and a balsamic reduction.	
<b>ARANCINE</b> (V)	\$10
Parmesan-ricotta croquettes served with roasted tomato sauce.	
<b>CHEESE TORTA</b> (V)	\$14
Creamy goat cheese with sun-dried tomatoes, basil pesto, balsamic reduction and house-made cracker bread.	
<b>CAMPIONATORE*</b>	\$16
A sampling of Italian-style meats, cheeses and roasted vegetables. Served with house-made cracker bread.	

## PIZZA & CALZONE

House-made Artisan thin crust. Approximately 11"

<b>MARGHERITA</b> (V)	\$13
Fresh mozzarella, crushed tomato sauce and basil.	
<b>QUATTRO FORMAGGI</b> (V)	\$14
Crushed tomato sauce, Fontina cheese, Gorgonzola, fresh mozzarella, Parmigiano-Reggiano, basil and extra virgin olive oil.	
<b>CAPRESE</b> (V)	\$14
Garlic oil, fresh tomato, fresh mozzarella, basil and balsamic drizzle.	
<b>BIANCA*</b>	\$13
Prosciutto, arugula, Parmigiano-Reggiano, fresh mozzarella, basil and extra virgin olive oil.	
<b>WILDFLOWER*</b>	\$16
Crushed tomato sauce, prosciutto, artichoke hearts, roasted mushrooms, toasted pine nuts, fresh mozzarella, basil and extra virgin olive oil.	
<b>PEPPERONI*</b>	\$14
Crushed tomato sauce, pepperoni and mozzarella.	
<b>DIABOLO*</b>	\$15
Crushed tomato sauce, pepperoni, roasted red bell peppers, crushed red pepper, garlic, mozzarella and extra virgin olive oil.	
<b>VERDE</b> (V)	\$15
Fresh mozzarella, Parmigiano-Reggiano, ricotta and basil pesto.	
<b>VEGETABLE</b> (V)	\$14
Crushed tomato sauce, roasted mushrooms, tomatoes, zucchini, artichoke hearts, roasted red peppers, garlic, basil, and mozzarella.	
<b>ITALIAN SAUSAGE*</b>	\$14
Crushed tomato sauce, sausage and mozzarella.	
<b>ROASTED GARLIC</b> (V)	\$14
Roasted garlic, sun dried tomatoes, spinach, seasoned goat cheese, mozzarella and parmesan.	
<b>PEPPERONI CALZONE*</b>	\$15
Crushed tomato sauce, pepperoni, ricotta and mozzarella.	
<b>CHEESE CALZONE</b> (V)	\$15
Crushed tomato sauce, ricotta cheese, mozzarella and Parmigiano-Reggiano.	
<b>VEGETALE CALZONE</b> (V)	\$15
Crushed tomato sauce, roasted mushrooms, artichoke hearts, roasted red peppers, ricotta and mozzarella.	

### EXTRAS

Add a vegetable	\$2
Add pine nuts, a meat or a cheese	\$3
Gluten-free crust	\$4

## SOUP & SALAD

<b>MINESTRA DEL GIORNO*</b>	\$7
The daily soup. Just ask.	
<b>CLASSIC CAESAR*</b> (V)	\$9
Romaine lettuce, Caesar dressing, croutons and shaved Parmigiano-Reggiano.	
<b>INSALATA</b> (GF)(V)	\$9
Mixed greens, sour cream Italian vinaigrette, sun-dried tomatoes, cracked pepper and shaved Parmigiano-Reggiano.	
<b>INSALATA DELLO CHEF*</b>	\$11
Mixed greens, tomatoes, artichoke hearts, roasted mushrooms, prosciutto di Parma, croutons, toasted pine nuts, shaved Parmigiano-Reggiano and balsamic vinaigrette.	

## PASTA

All pastas are served with a breadstick  
Add chicken or sausage for \$3  
Add shrimp for \$6

<b>SPAGHETTI AL POMODORO</b> (GF)(V)	\$13
Oven-roasted tomato marinara, garlic and Parmigiano-Reggiano.	
<b>FETTUCCINI CON SAUSAGE RAGU*</b>	\$16
Traditional meat sauce and Parmigiano-Reggiano.	
<b>SPAGHETTI CON MEATBALLS*</b>	\$18
Mozzarella, oven-roasted tomato marinara, garlic and Parmigiano-Reggiano.	
<b>FETTUCCINI ALFREDO*</b> (V)	\$15
House-made Alfredo sauce, sautéed red onions, basil and zucchini tossed with fettuccini.	
<b>SHRIMP SCAMPI*</b>	\$19
Sautéed shrimp with roasted red peppers, fresh garlic and basil. Served over capellini.	
<b>PENNE PESTO*</b>	\$14
House-made pesto with sautéed garlic, basil, and roasted pine nuts.	
<b>CHEESE TORTELLINI*</b> (V)	\$18
Sun dried tomato pesto, zucchini and Parmesan-Reggiano.	
<b>SPINACH AND RICOTTA RAVIOLI*</b> (V)	\$18
House-made Alfredo sauce, marinated tomatoes, balsamic and basil.	
<b>LASAGNA ITALIA*</b>	\$19
Ground beef, pork sausage with mozzarella, ricotta, Asiago and Parmigiano-Reggiano. Topped with oven-roasted tomato marinara, melted mozzarella and Parmigiano-Reggiano.	
<b>BAKED CHICKEN PARMESAN*</b>	\$20
Oven-roasted marinara and spaghetti.	

(GF) Gluten-Free / (V) Dairy-Free / (V) Vegetarian

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 15% gratuity will be added to parties of 8 or more.

# DOLCI

GELATO DEL GIORNO	\$6
The daily gelato. Just ask.	
TIRAMISU	\$9
Ladyfinger biscuits, espresso, mascarpone, cocoa, coffee liqueur.	
BERRIES CON ZABAGLIONE	\$8
Fresh berries, Marsala zabaglione.	
MASCARPONE CHEESECAKE.	\$9
Fruit compote.	
FLOURLESS CHOCOLATE TORTE	\$9
Berry coulis.	

# COCKTAILS

TREE WELL	\$10
Bombay Sapphire gin, fresh lime juice, simple syrup, mint leaves and soda water.	
THE DIRTY OLD GOOSE	\$10
Grey Goose vodka, dry vermouth, fresh lemon, splash of olive juice. Garnished with Gorgonzola stuffed olives and a rosemary sprig.	
IRON BLOOM	\$10
Grey Goose cherry vodka, Cointreau, fresh lemon juice and soda water.	
GAD 2 SPICY BLOODY MARY	\$10
Tito's vodka. A classic Bloody Mary, zippy and tasty.	
WASATCH MULE	\$10
Choose from Grey Goose vodka regular, pear or cherry. Mixed with ginger beer and lime.	
LITTLE CLOUD MARGARITA	\$10
El jimador tequila, house margarita mix, triple sec and lime.	
BALDY BOURBON SOUR	\$10
Buffalo Trace bourbon, house sour mix and lemon.	
CHIP'S COSMOPOLITAN	\$10
Svedka vodka, triple sec, and cranberry juice.	
POWDER PANIC	\$10
Svedka vodka, Red Bull and lime.	
POWDER DAZE	\$10
Tito's vodka, coffee liquor, and cream.	
ITALIAN COFFEE	\$10
Jameson Irish whisky, Frangelico, coffee, and whipped cream.	
CINNAMON FIRE CIDER	\$8
Fireball Cinnamon whisky and hot apple cider. Garnished with a cinnamon stick.	

# NON-ALCOHOLIC SPECIALTY DRINKS

WINTER BREEZE	\$5
Cranberry juice, pineapple juice, sprite, cherries, fresh mint.	
BASIL-MINT LEMONADE	\$5
Fresh lemon juice, basil syrup, fresh mint.	
COLUMBINE	\$5
Fresh pineapple juice, fresh lemon juice, orange.	
PINA PARADISE	\$5
Fresh pineapple juice, fresh lime juice, lemon-lime soda, coconut.	

# BEER

DRAFT BEERS	\$5 <sup>Pint</sup> \$18 <sup>Pitcher</sup>	
Wasatch Snowbird IPA		
Moab Porcupine Pilsner		
Wasatch Evolution Amber Ale		
Uinta Seasonal Season Pass Vanilla Porter		
BOTTLED BEER	\$5 <sup>Bottle</sup>	
Bud Light		
Squatter's Full Suspension		
Uinta Trader IPA		
O'Doul's, non-alcoholic		\$4.50
FULL STRENGTH BEERS	\$6 <sup>Bottle</sup>	
Sierra Nevada Pale Ale		
Squatters Hop Rising Double IPA		
Wasatch Ghost Rider White IPA		
Uinta Monkshine		
Stella Artois		
Squatters Off Duty IPA		
Angry Orchard Apple Ginger Hard Cider		
Lagunitas IPA		

# VINO

WHITE	\$8 <sup>glass</sup>
Moscato, Ecco Domani '11, Veneto	
Chardonnay, Ruffino '13, Tuscany	
Bianco Fiordaliso, Roccafiore '11, Umbria	
Soave "I Prandi", Marcato '11, Veneto	
Pinot Grigio, Ruffino '14, delle Venezie	
SPARKLING	
Prosecco, La Marca, Veneto	
RED	
Valpolicella, Bolla '13, Veneto	
Chianti, Straccali '14, Tuscany	
Barbera, Briccotondo, Fontanafredda '13 Piedmont	
Cabernet/Sangiovese, Banfi, Col di Sasso '14, Tuscany	
Pinot Noir, Cline, Cool Climate '14 Sonoma Coast	