



# PIZZERIA WILDFLOWER

## STARTERS

### FIRE-ROASTED CAULIFLOWER

a true family recipe, with fresh herbs, cashews and parmesan ~ 9

### BABA GANOUSH

fire - roasted eggplant & white bean puree, pistachio, pomegranate and fresh herbs, served with house garlic naan ~ 12

### SNACK PLATE

chef's choice salumi and cheeses from wisconsin and beyond with sweet and savory tidbits ~ 14

### SPINACH ARTICHOKE BREAD

a classic blend of creamy spinach, artichokes and just the right blend of cheese and herbs, baked to order ~ 6 small / 11 large

### CHEESE CURDS

hand-breaded yellow cheddar and goat cheese curds with house cucumber ranch and roasted red pepper coulis for dipping ~ 8

### LAMB MEATBALLS

with spiced tomato sauce and tzatziki ~ 9

### ARANCINI

crispy risotto croquettes with prosciutto and mozzarella, apple prosecco puree and aged balsamic ~ 9

### POLENTA FRIES

chorizo, poached egg, roasted red pepper coulis ~ 9

### CHEESE BREAD

fresh mozz, parm and taleggio, cracked pepper, a drizzle of aged balsamic and micro basil ~ 6 small / 11 large

## SOUP & SALAD

### HOUSE

organic mixed greens tossed in honey balsamic vinaigrette with shaved red onion, walnuts, roasted grapes and feta ~ 6  
add grilled chicken ~ 4 shrimp ~ 6 salmon ~ 6

### CAESAR

chopped romaine tossed in roasted garlic vinaigrette with parm, herbed croutons and burst cherry tomatoes ~ 7  
add grilled chicken ~ 4 shrimp ~ 6 salmon ~ 6

### GRILLED SALMON SALAD

spinach, crispy prosciutto, watermelon radish, toasted pine nuts, with door county cherry vinaigrette ~ 13

### CHICKEN APPLE SALAD

arugula, green apple, toasted walnuts, gorgonzola, red onion & house croutons in white balsamic vinaigrette ~ 12

### CURRIED SHRIMP QUINOA BOWL

warm tri-colored quinoa tossed with chopped kale, roasted red peppers, carrots, pepitas and crispy chickpeas ~ 13

### CREAMY TOMATO BASIL SOUP

house croutons ~ 5

### DAY SOUP

please inquire with your server ~ 5

## PASTA

All pasta served with garlic crostini. Fresh RP's pasta is crafted in small batches in Madison. Substitute gluten free pasta for \$2.

### MAC & CHEESE

rigatoni, house five cheese sauce with pork sausage, charred broccolini and burst cherry tomato, finished with brown butter bread crumbs ~ 16

### SCAMPI

wild - caught shrimp, herbed garlic butter and white wine over spaghetti, finished with toasted breadcrumbs ~ 16

### CHICKEN BACON ALFREDO

nueske's bacon, grilled chicken and spinach tossed in a classic cream sauce over fettuccine ~ 14

### SPAGHETTI AND MEATBALLS

pork and beef meatballs in house marinara ~ 12

### BOLOGNESE

comfort food if there ever was such a thing. our take on the classic simmer sauce, tossed over rigatoni ~ 14



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## WOOD-FIRED PIZZA

We serve traditional Neapolitan style pizza, which means they're hand-tossed and come out to about 11" Each pizza serves one reasonably hungry person, or they're perfect to share with a couple of salads or starters. Gluten free crust is available for \$3, and may come into contact with flour.

### MARGHERITA

san marzano tomato sauce, fresh mozzarella, sweet basil, shaved garlic, olive oil ~ 12

### CHICKEN CURRY

curry garlic cream, sweet basil, red peppers, grilled chicken and chevre, finished with house cucumber sauce and cilantro ~ 14

### MUSHROOM (WHITE PIZZA)

wild mushrooms in champagne cream, roasted garlic, fresh mozz, parm and fresh herbs ~ 13 add house pork sausage 3

### MEAT LOVERS

house pork sausage, ezzo's east coast pepperoni and nueske's bacon. because wisconsin ~ 16

### TUSCAN

olive oil and garlic, sweet basil, house four cheese blend, diced san marzano tomato, artichoke and aged balsamic ~ 13 try it with house pork sausage ~ 15

### KALE AND BACON

garlic cream, caramelized onion, chopped kale, gorgonzola, and nueske's smoked bacon ~ 15

### CHICKEN BRUSCHETTA

pesto, fresh mozzarella, grilled chicken, classic tomato bruschetta and aged balsamic ~ 14

### BIG DOG

cream, mozzarella and provolone, fresh pineapple, prosciutto and cherry gastrique ~ 13 (pro tip: ask for a dash of green chili oil)

## CALZONE

Wood-fired. Served with house salad or soup. Feel free to build your own with goodies below.

### CLASSIC

robust tomato and house cheese blend, plus your choice of house pork sausage or pepperoni ~ 12

### ITALIAN CHEESE

fresh mozz, parm and taleggio, sweet basil, plenty of cracked pepper and a drizzle of aged balsamic ~ 11

### VESTA

spinach, artichoke, kalamata, feta and fresh mozz ~ 11 add lamb sausage ~ 2

### GYRO

lamb sausage, feta, red onion, tomato and cilantro ~ 12

## CHOOSE YOUR OWN ADVENTURE

Basic sauce and cheese starts at \$10, you're in control from there. If you're building a calzone, the additional ingredients are ½ price.

### SAUCE

traditional san marzano  
robust tomato  
olive oil and garlic  
garlic cream  
pesto

### \$1

diced tomato  
red onion  
green pepper  
olives  
garlic  
artichoke  
sweet basil  
jalapeño  
pepperoncini  
arugula

### \$2

gorgonzola  
chevre  
feta  
roasted red peppers  
fresh mushroom  
pineapple  
calabrian chiles

### \$3

ezzo's pepperoni  
house pork sausage  
prosciutto  
grilled chicken  
anchovy  
chorizo

### CHEESE

house four cheese blend  
fresh mozzarella

### \$4

lamb sausage  
nueske's bacon  
taleggio