

Wheatfields

bistro wine bar

from local fields to your plate

Appetizers

BRUSCHETTA tomatoes, garlic, basil, red onion, extra virgin olive oil, balsamic	7	SHOESTRING TRUFFLE OIL FRITTES New York potatoes, flash-fried, seasoned	6
EGGPLANT CIPRIANI NAPOLEON eggplant, tomato, fresh mozzarella, pesto	8	WHEATFIELDS' ARANCINIS panko encrusted risotto, mushroom, smoked gouda	8
CAPRESE vine-ripened tomatoes, hand made Capiello's fresh mozzarella, basil, oil, balsamic	10	CRAB CAKES Maryland lump crab, roasted red pepper aioli, field greens, lemon	12
ANTIPASTI PLATTER bruschetta, caprese, grilled vegetables, olives and charcuterie	12	SWEET & SOUR CALAMARI Rhode Island calamari, flash fried, sweet & sour glaze	10
BISTRO CLAMS Rhode Island sweet clams, pancetta, breadcrumbs	9	SAUTEED PEI MUSSELS Prince Edward Island mussels, garlic herb butter	9

Woodstone Pizza

MARGHERITA	
oven roasted tomato, Capiello's fresh mozzarella, basil	10
with italian sausage	11
PEPPERONI	
Wheatfields marinara, Capiello's fresh mozzarella	11
BILLY'S BUFFALO CHICKEN	
spicy chicken, blue cheese, mozzarella, celery	12
GOAT CHEESE	
arugula, roasted red pepper, mozzarella	12
FARMER'S MARKET SALAD	
white bean hummus, goat cheese, seasonal dressed salad greens	10
PIZZA OF THE DAY	A/Q

Market Salads

MARKET mixed greens, tomatoes, cucumbers, carrots, citrus vinaigrette	4
CAESAR romaine hearts, croutons, house-made caesar dressing	4
ICEBERG WEDGE iceberg lettuce, pancetta, tomatoes, gorgonzola dressing	6
BEET & GOAT CHEESE arugula, beet chips, citrus vinaigrette	6
WHEATFIELDS' CHOPPED romaine, tomato, cucumber, chick peas, pancetta, gorgonzola, croutons, citrus vinaigrette	10
add chicken 12 add shrimp 13	
CAESAR ENTRÉE	9
add chicken 11 add shrimp 13 add salmon 14	
GRILLED STEAK SALAD, mixed greens, red onion, blue cheese crumbles, balsamic vinaigrette	11

Paninis, Wraps, and Lunch Fare

CAPRESE PANINI Capiellos Fresh Mozzarella, tomato, basil, pesto, pasta salad	9
GRILLED CHICKEN CAPRESE PANINI Fresh Mozzarella, tomato, basil, pesto, pasta salad	10
ITALIAN PANINI prosciutto, pepperoni, soppressetta, provolone, tomato, pasta salad	11
VEGETABLE PANINI goat cheese, eggplant, zucchini, roasted red peppers, red onions, white bean hummas, pasta salad	10
CHICKEN BRUSCHETTA WRAP mixed greens, balsamic, pasta salad	10
CHICKEN CAESAR WRAP romaine, parmesan, house caesar	10
8 OZ. ANGUS CHEESEBURGER provolone, lettuce tomato, shoestring fries	11
FISH AND CHIPS beer battered haddock, red pepper aioli, shoestring fries	12

Famous Fresh Pasta

Wheatfields pasta homemade, hand-crafted since 1988

RADIATORI PESTO basil, pine nuts, olive oil, roasted tomatoes, parmesan	10
FETTUCCINI PISELLI Capiello's parmesan, cream, pancetta, peas	12
RICOTTA GNOCCHI POMODORO hand-rolled, light marinara, fresh mozzarella, basil, roasted tomato	13
with sauteed chicken or shrimp	16
SPAGHETTI PUTTANCESCA olives mushrooms, capers, tomatoes	12
TAGLIATELLE BOLOGNESE braised beef, pork, veal, carrots, onions, tomatoes	14
LINGUINI & CLAMS Rhode Island sweet clams, olive oil, garlic, lemon butter	14
CRAB MACARONI AND CHEESE Maryland lump crab, Vermont-aged cheddar, parmesan, cream, sherry	16
CHICKEN & SAUSAGE SCARPETTA marsala wine sauce, bell peppers, ziti	14
CHICKEN RIGATONI a Utica, NY favorite, bell and hot cherry peppers, mushrooms, pink sauce	15
LASAGNA CLASSICO our famous, one-pound portion	12
RAVIOLI FORMAGGIO marinara, basil, parmesan	12
RAVIOLI FUNGI mushroom alfredo	13
PASTA OF THE DAY	A/Q

Pasta shapes - Fettucine, Linguine, Radiatori, Rotelle, Tagliatelle, Ziti

Whole Wheat, Gluten Free pasta available

All fresh pasta available to go by the pound

DESSERTS

Tiramisu
 Chocolate Flourless Torte
 Chocolate Mousse
 Cannoli
 Cheesecake
 Crème Brûlée
 Seasonal Dessert Special

Chef's Favorites ♦ Gluten free menu and pizza shells ♦ All pasta and sauces available to go and by the pound

Join us for Happy Hour Mon – Fri 4 – 7 pm ♦ 18% gratuity added for parties of 6 or more ♦ Takeout Available ♦ Catering & Special Events

Executive Chef – Gabriel Anthony Bifano
 Executive Sous Chef - Jason Heine
 Sous Chef - Kelly Donnelly
 Pastry Chef - Mike Pucci

54 Crossing Boulevard
 The Crossing Plaza
 Clifton Park, NY
 Proprietors – Colleen & Timothy Holmes

518-383-4444
 Visit us at
www.wheatfields.com