

Wheatfields

restaurant bar

from local fields to your plate

Appetizers

BRUSCHETTA tomatoes, garlic, basil, red onion, extra virgin olive oil, balsamic	7	WHEATFIELDS' ARANCINIS panko encrusted risotto, mushroom, smoked gouda, parmesan	8
EGGPLANT CIPRIANI NAPOLEON eggplant, tomato, fresh mozzarella, pesto	9	CRAB CAKES Maryland lump crab, roasted red pepper aioli, arugula, chimichurri oil	12
CAPRESE vine-ripened tomatoes, hand made Capiello's fresh mozzarella, basil, oil, balsamic	10	CALAMARI FRITO lemon butter, cherry peppers, garlic	10
ANTIPASTI PLATTER bruschetta, caprese, grilled vegetables, olives and charcuterie	12	SAUTÉED PEI MUSSELS Prince Edward Island mussels, garlic herb butter, crostini	9

Woodstone Pizza

MARGHERITA oven roasted tomato, Capiello's fresh mozzarella, basil with italian sausage	10 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 hummus, goat cheese, grilled vegetables, 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, blue cheese dressing	7
BEET & GOAT CHEESE arugula, beet chips, citrus vinaigrette	7
WHEATFIELDS' CHOPPED romaine, tomato, cucumber, chick peas, pancetta, blue cheese, croutons, citrus vinaigrette add chicken 12 add shrimp 13	10
CAESAR ENTRÉE add chicken 11 add shrimp 13 add salmon 14	9
GRILLED STEAK SALAD, mixed greens, red onion, blue cheese crumbles, balsamic vinaigrette	12

Famous Fresh Pasta

Wheatfields pasta homemade, hand-crafted since 1988

RADIATORI PESTO basil, pine nuts, olive oil, roasted tomatoes, parmesan	13
FETTUCCINI PISELLI alfredo, Capiello's parmesan, pancetta, peas	14
RICOTTA GNOCCHI POMODORO hand-rolled, light marinara, fresh mozzarella, basil, roasted tomato with sautéed chicken or shrimp	14 16
SPAGHETTI PUTTANESCA olives mushrooms, capers, tomatoes	14
TAGLIATELLE BOLOGNESE slow-cooked beef, pork, veal, carrots, onions, tomatoes	16
LINGUINI & CLAMS Rhode Island sweet clams, olive oil, garlic, lemon butter	16
CHICKEN & SAUSAGE SCARPETTA marsala wine sauce, bell peppers, ziti	16
CHICKEN RIGATONI a Utica, NY favorite, bell and hot cherry peppers, mushrooms, pink sauce	17
LASAGNA CLASSICO our famous, one-pound portion	14
RAVIOLI FORMAGGIO Wheatfields marinara, basil, parmesan	14
RAVIOLI FUNGI alfredo, mushrooms, Capiello's parmesan	15
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

Signature Entrees

EGGPLANT PARMESAN lightly breaded, provolone, marinara, rotelle	16
CHICKEN MARSALA lightly floured, sautéed mushrooms, linguine	17
CHICKEN MILANESE herb-cruste, lemon, arugula, roasted tomatoes	17
GRILLED SALMON New York apple cider, squash demi-glaze, asparagus risotto, arugula	22
SAUTEED SHRIMP & SPINACH RISOTTO roasted tomato, lemon risotto	23
PAN-SEARED SCALLOPS asparagus risotto, roasted red pepper buerre blanc, chimichurri oil	25
14 OZ. HAND-CUT NY STRIP STEAK house-aged, roasted garlic mashed, blue cheese crumble, green beans	25
ENTREE OF THE DAY	A/Q

DESSERTS

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

Chef's Favorites ♦ Gluten free menu and pizza shells ♦ All fresh pasta available 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
Sous Chef - Cary Iglesias
Director of Operations - Colleen Rosenberg
General Manager - Tiffany Collins

440 Broadway
Saratoga Springs NY
518-587-0534

Proprietors – Colleen & Timothy Holmes

www.wheatfields.com

Visit us at our new location
The Crossing Plaza
54 Crossing Boulevard
Clifton Park, NY
518-383-4444