

Wheatfields

restaurant bar

from local fields to your plate

Appetizers

BRUSCHETTA tomatoes, garlic, basil, red onion, extra virgin olive oil, balsamic	7
EGGPLANT CIPRIANI NAPOLEON eggplant, tomato, fresh mozzarella, pesto	8
CAPRESE vine-ripened tomatoes, hand made Capiello's fresh mozzarella, basil, oil, balsamic	10
ANTIPASTI PLATTER bruschetta, caprese, grilled vegetables, olives and charcuterie	12

WHEATFIELDS' ARANCINIS panko encrusted risotto, mushroom, smoked gouda	8
CRAB CAKES Maryland lump crab, roasted red pepper aioli, field greens, lemon	12
CALAMARI FRITO lemon butter, cherry peppers, garlic	10
SAUTEED PEI MUSSELS Prince Edward Island mussels, garlic herb butter	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 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	12

Famous Fresh Pasta

Wheatfields pasta homemade, hand-crafted since 1988

RADIATORI PESTO basil, pine nuts, olive oil, roasted tomatoes, parmesan	11
FETTUCINI PISELLI Capiello's parmesan, cream, pancetta, peas	12
RICOTTA GNOCCHI POMODORO hand-rolled, light marinara, fresh mozzarella, basil, roasted tomato with sauteed chicken or shrimp	12 15
SPAGHETTI PUTTANESCA olives mushrooms, capers, tomatoes	15
TAGLIATELLE BOLOGNESE braised beef, pork, veal, carrots, onions, tomatoes	16
LINGUINI & CLAMS Rhode Island sweet clams, olive oil, garlic, lemon butter	14
MACARONI AND CHEESE Vermont-aged cheddar, parmesan, bread crumbs	12
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

Sandwiches and Wraps

EGGPLANT PARMESAN marinara, mozzarella cheese, pasta salad	11
CHICKEN PARMESAN rmarinara, mozzarella cheese, pasta salad	11
GRILLED CHICKEN PESTO provolone cheese, roasted red peppers, pasta salad	11
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
SANDWICH OF THE DAY	A/Q

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

DESSERTS

Tiramisu
Chocolate Lava Cake
Chocolate Mousse
Cannoli
Cheesecake
Crème Brûlée
Seasonal Dessert Special

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

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

www.wheatfields.com