



PIZZERIA WILDFLOWER

STARTERS

SNACK PLATE

chef's choice salumi and cheeses from wisconsin and beyond with sweet and savory tidbits ~ 16

WOOD FIRED BRUSSEL SPROUTS

with nueske's applewood smoked bacon, pickled red onion, chevre and finished with aged balsamic ~ 10

BABA GANOUSH

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

SPINACH ARTICHOKE DIP

fired in cast iron in the wood oven and served with freshly baked flatbread and house red sauce ~ 11

CHEESE CURDS

hand breaded renard's cheddar curds with house cucumber ranch and roasted red pepper coulis for dipping ~ 8

ARANCINI

crispy risotto croquettes with 7 year cheddar and nueske's bacon, with a beer mustard sauce ~ 9

POLENTA FRIES

smoked gouda, chorizo, poached egg, pickled red onions, 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 roasted san marzano tomatoes ~ 7
add grilled chicken ~ 4 shrimp ~ 6 salmon ~ 6

SALMON SALAD

spinach, crispy prosciutto, watermelon radish, toasted pine nuts, choose hot bacon dressing or 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 broccoli and burst cherry tomato, finished with brown butter bread crumbs ~ 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



PIZZERIA WILDFLOWER

WOOD-FIRED PIZZA

We serve traditional Neapolitan style pizza, which means they're hand-tossed and come out to about 12"
Each pizza serves one reasonably hungry person, or they're perfect to share with a couple of salads or starters.
Gluten free cauliflower crust is available for \$3, and may come into contact with flour.

MARGHERITA

san marzano tomato sauce, house pulled 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,
house-pulled mozzarella, parm and fresh herbs ~ 13
add house pork sausage 3

MEAT LOVERS

house red sauce and four cheese blend topped with
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 ~ 16

KALE AND BACON

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

CHICKEN BRUSCHETTA

pesto, house-pulled mozzarella, grilled chicken,
fresh heirloom tomato bruschetta and aged balsamic ~ 14

BIG DOG

cream, mozzarella and provolone, fresh pineapple,
prosciutto and door county cherry sauce ~ 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

VESTA

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

ITALIAN CHEESE

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

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

house red sauce
san marzano sauce
olive oil and garlic
creamy garlic
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
nueske's bacon

CHEESE

house-pulled fresh mozzarella
four cheese blend