

# 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 FRITES New York potatoes, flash-fried, seasoned	7
EGGPLANT CIPRIANI NAPOLEON eggplant, tomato, fresh mozzarella, pesto	9	WHEATFIELDS' ARANCINIS panko encrusted risotto, mushroom, smoked gouda, parmesan	8
CAPRESE vine-ripened tomatoes, hand made Capiello's fresh mozzarella, basil, oil, balsamic	10	CRAB CAKES Maryland lump crab, roasted red pepper aioli, arugula, chimmichurri oil	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	10	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	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	12
FETTUCCINI PISELLI alfredo, Capiello's parmesan, pancetta, peas	13
RICOTTA GNOCCHI POMODORO hand-rolled, light marinara, fresh mozzarella, basil, roasted tomato with sautéed chicken or shrimp	13 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
CRAB MACARONI AND CHEESE Maryland lump crab, Vermont-aged cheddar, parmesan, cream, sherry	19
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
EGGPLANT PARMESAN breaded eggplant, marinara, mozzarella, rotelle pasta	16
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

### Bistro's Specialties

CHICKEN MARSALA lightly floured, sauteed mushrooms, linguine	17
CHICKEN MILANESE herb-crust, lemon, arugula, roasted tomatoes	17
BISTRO CHICKEN PARMESAN lightly breaded, provolone, marinara, rotelle	17
GRILLED SALMON New York apple cider, squash demi-glaze, asparagus risotto, arugula	22
SAUTEED SHRIMP & SPINACH roasted tomato, lemon risotto	22
GRILLED SCALLOPS asparagus risotto, roasted red pepper buerre blanc, chimichurri oil	25
14 OZ. HAND-CUT NY STRIP STEAK mushroom risotto, green beans	25
SKIRT STEAK FRITES herb garlic butter, shoestring truffle frites	17
BEER BATTERED FISH AND CHIPS haddock, red pepper aioli, truffle oil frites	16

### 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  
 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](http://www.wheatfields.com)