



100% Gluten-Free

eatdrinkwildBK.com

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VISIT OUR SISTER BAR "THE BEER GARAGE"

BAR CRUDO

East Coast Oysters
18 per half dozen | 36 per dozen

Cherry Stone Clams
18 per half dozen | 36 per dozen

Shrimp Cocktail | 16
four jumbo shrimp, cocktail sauce

Build Your Own Seafood Tower!

ANTIPASTI

Cesto del Pane | 10
assorted selection of gluten-free breads with herbed butter

Calamari Fritti | 20
served with homemade marinara dipping sauce

Burrata Fresca | 17
served with arugula, beets, red and yellow cherry tomatoes, topped with balsamic vinaigrette
add GF Bread | 4

Ciotola di Cozze | 20
mussels in homemade cream garlic wine sauce

Tartare di Salmone | 20
served with homemade taro chips

Bruschetta Pomodoro | 15
tomato, basil, garlic, red onion, extra virgin olive oil

Wild Famous Baked Clams | 20
seasoned crumbs, garlic butter, white wine

Escargot | 18
garlic, parsley, butter, gluten free baguette

Zuppa del Giorno | 11
seasonal flavors homemade daily

INSALATE

Wild Salad | 16
arugula, shaved fennel, cherry tomatoes, parmigiano, lemon dressing

Garden Salad | 17
mixed greens, tomato, cucumber, avocado, shallot dressing

Classic Caesar Salad | 16
romaine, GF croutons, Caesar dressing

Roasted Beet Salad | 17
mixed greens, goat cheese, roasted pecans, lemon dressing
add chicken | 8 add shrimp | 9 add salmon | 10

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PIZZA DAL FORNO

OUR PERSONAL PIZZAS ARE HANDMADE DAILY USING THE FRESHEST INGREDIENTS TO CREATE OUR FAMOUS GLUTEN-FREE CRUST

Margherita | 23
tomato sauce, fresh basil

Pizza al Prosciutto e Burrata | 26
burrata, prosciutto, parmigiano, cherry tomato, arugula

Lombardi | 25
mozzarella, prosciutto, arugula, parmesan, lemon zest

Bianca | 23
mozzarella, ricotta, truffle oil, cracked black pepper, caramelized onions, garlic

Mediterraneo | 26
red bell pepper, red onion, mozzarella, lamb sausage, kalamata olives, feta, tomato sauce

Pizza al Pesto | 24
pesto, red onion, roasted spinach, cherry tomatoes, red peppers and broccoli

Pizza Pepperoni | 24
pepperoni, tomato sauce, mozzarella

Pizza Caprino | 25
eggplant, roasted pepper, goat cheese, mozzarella, tomato sauce, topped with fresh arugula

ADD-ONS

lamb sausage or prosciutto | 9

chicken | 8

mushroom, onion, spinach, olives, arugula, broccoli or peppers | 5

substitute vegan cheese or goat cheese | 5

PLEASE ASK ABOUT OUR SPECIALS

CHECK OUT OUR EVENT AND CATERING PACKAGES

**If you suffer from a food allergy or intolerance please let your server know upon placing your order.

PRIMI

Penne alla Vodka | 23
homemade cream sauce made with garlic, vodka, tomato, and parmigiano
add chicken | 8 add shrimp | 9 add salmon | 10

Chef's Scampi | 27
a blend of shrimp, spaghetti, onion, roasted garlic, lemon, tomatoes, and parmigiano

Rigatoni al Ragú | 28
beef short rib, fresh tomato, parmigiano

Ravioli di Zucca | 27
butternut squash ravioli, butter & sage sauce, parmigiano

Parmigiano di Pollo | 28
chicken cutlet, fresh tomato and basil sauce served with spaghetti

Pasta alla Carbonara | 25
rigatoni mixed with bacon and onion in a rich yolk cream sauce

Pasta Primavera | 24
penne, fresh vegetables, olive oil, and garlic

SECONDI

Pollo Francese | 26
chicken cutlet, fresh lemon juice, butter, garlic, scallion; served with mixed vegetables

Risotto ai Funghi | 25
mushrooms, shallots, parmigiano, roasted butternut squash

Salmone al Pesto | 34
seared salmon served with a side of pesto mashed potatoes and roasted beets

Tagliata di Manzo | 36
skirt steak served with pommes frites and chimichurri sauce

CONTORNI (SIDES)

Puré di Patate | 10
extra virgin olive oil mashed potatoes

Broccoli Saltate | 10
broccoli sauteed with garlic and olive oil

Patate Fritte al Tartufo | 14
truffle parmigiano fries

Pane all' Aglio | 12
GF garlic bread

PARTIES OF 6 OR MORE, 20% GRATUITY INCLUDED