





100%
GLUTEN-FREE

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 wildparkslope

MENU

BAR CRUDO

East Coast Oysters

\$20 per half dozen | \$40 per dozen

Little Neck Clams

\$20 per half dozen | \$40 per dozen

Shrimp Cocktail \$16

jumbo shrimp, cocktail sauce

Lump Chunk Crab Cocktail \$25

with a side of cocktail sauce

Seafood Tower \$65

oysters / clams / shrimp cocktail / crab cocktail

PRIMI

Cesto del Pane | \$10

selection of gluten-free breads with herbed butter

Calamari Fritti | \$20

served with homemade marinara dipping sauce

Italian Fig Burrata | \$17

arugula, strawberries, pecans and figs in a lemon dressing
add GF bread + \$5

Homemade Meatballs | \$19

served with GF baguette
and ricotta cheese

Bruschetta Pomodoro | \$16

tomato, basil, garlic,
extra virgin olive oil

Escargot | \$18

parsley butter, garlic, baguette

Mozzarella Sticks | \$18

served with homemade marinara
dipping sauce

Caesar Salad | \$16

romaine, gluten free croutons,
caesar dressing

Mussels alla Diavolo | \$21

spicy tomato sauce

Golden Beet Salad | \$17

roasted fennel, arugula, parmesan cheese,
lemon dressing



SECONDI

Penne alla Vodka | \$21

homemade cream sauce made with garlic, vodka, tomato, and parmigiano

Spaghetti with Meatballs | \$27

tomato sauce, parmigiano

Penne Pesto | \$20

basil pesto sauce, parmigiano; nut-free

Chef's Scampi | \$26

a blend of shrimp, spaghetti, shallots, roasted garlic, lemon, tomatoes, and parmigiano

Rigatoni al Ragú | \$29

braised short ribs & tomato sauce, parmigiano

Ravioli di Zucca | \$27

butternut squash, butter & sage sauce, parmigiano

Parmigiano di Pollo | \$28

breaded cutlet, tomato & basil sauce, spaghetti substitute tomato & basil sauce for vodka sauce +\$3

Chicken Marsala | \$28

mushrooms, marsala wine on a bed of mashed potatoes

Pasta alla Carbonara | \$25

rigatoni mixed with bacon and onion in a rich yolk cream sauce

Salmone al Scottato | \$32

seared salmon served with ratatouille and pesto sauce

Wild Burger | \$26

8oz. angus beef, aioli sauce, onion ring & cheddar served with a side of fries
add avocado + \$3 | add bacon + \$4

Spaghetti Pescatore | \$36

clams, shrimp, mussels and calamari in a red sauce

Black Pepper Cream Rigatoni | \$21

mushroom parmigiano cream sauce

NY Strip Steak 16 oz | \$42

32 oz | \$80

NY strip steak served with fries, green salad & herbed butter

add chicken \$8 | add shrimp \$8 | add salmon \$10
add meatballs \$14 | add steak 8oz \$18

CONTORNI (SIDES)

Broccoli Saltate | \$10

broccoli sautéed with garlic and olive oil

Patate Fritte al Tartufo | \$12

truffle parmigiano fries

Pane all' Aglio | \$12

GF garlic bread



PIZZA AL FORNO

our pizzas are handmade daily using the freshest ingredients to create our famous gluten-free crust.

Margherita | \$20

tomato sauce, fresh basil, mozzarella

Prosciutto e Burrata | \$28

tomato sauce, burrata, prosciutto, parmigiano, cherry tomato, arugula

Lombardi | \$25

tomato sauce, mozzarella, prosciutto, arugula, parmesan, lemon zest

Bianca | \$23

mozzarella, ricotta, truffle oil, black pepper, caramelized onions, garlic

Mediterraneo | \$26

red peppers, onion, mozzarella, lamb sausage, kalamata olives, goat cheese, tomato sauce

Pepperoni | \$23

pepperoni, tomato sauce, mozzarella

Mushroom | \$22

tomato sauce, mozzarella, mushrooms

BBQ Chicken | \$25

tomato sauce, mozzarella, BBQ sauce, chicken, red onions

ADD-ONS

chicken | \$8

lamb sausage or prosciutto | \$9

mushroom, onion, spinach,

olives, arugula, broccoli or peppers | \$5

substitute vegan cheese or goat cheese | \$5

VISIT OUR SISTER BAR "THE BEER GARAGE"

PLEASE ASK ABOUT OUR SPECIALS

CHECK OUT OUR EVENT
AND CATERING PACKAGES

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

* Parties of 6 or more 20% gratuity included.

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

