

APPETIZERS

WILDFIRE'S BRICK OVEN MEATBALL

Made the way it has been for centuries, this recipe is from the old country brought over by my Nona Anna. Slow simmered in our pomodoro sauce, topped with fresh mozzarella, then brick oven baked. Great to share with friends! - 8.99

EGGPLANT ROLLATINI

Pan-fried eggplant rolled with Italian herbed ricotta cheese, then baked with our pomodoro sauce - 9.99

MOZZARELLA PARMIGIANA

Italian breadcrumb crusted mozzarella, fried golden brown. Served with our own marinara sauce - 5.99

SHRIMP COCKTAIL

Six jumbo shrimp served with cocktail and horseradish sauce - 13.99

MUSSELS BIANCO

Rope grown mussels sautéed with garlic, celery and onion in a white wine and herb broth. Served with grilled tuscan bread - 9.99

CALAMARI ANGELO

Point Judith, calamari tossed with cherry peppers in a garlic butter sauce. Served with marinara sauce and lemon - 9.99

WINGS OVER TUSCANY

Brick oven roasted, then tossed in our special recipe of rosemary, lemon and balsamic honey. Also available Buffalo style - 8.99

SHRIMP OREGANATA

Pan seared shrimp with fresh oregano blistered tomatoes in a white wine butter sauce finished with shaved asiago cheese - 12.99

SOUP

HOMEMADE PASTA FAGIOLI

Bowl - 5.65 Cup - 3.50

NEW ENGLAND CLAM CHOWDER

Wednesday and Friday only.
Bowl - 6.99 Cup - 4.99

HOMESTYLE CHICKEN ESCAROLE

Bowl - 5.99 Cup - 3.99

ADD A SIDE SALAD TO ANY ENTRÉE

Garden Salad - 3.25
Caesar Salad - 3.99

WILD MUSHROOM RAVIOLO

Homemade, fresh, open face ravioli stuffed with an earthy mixture of fresh and dried wild mushrooms, ground almonds and fresh flat leaf parsley. Topped with grated asiago cheese - 12.99

BRAISED LITTLENECKS & BEANS

Local littleneck clams simmered in an herb white wine broth with fresh vegetables, sweet Italian sausage and cannellini beans. Served with grilled Tuscan bread - 9.99

BLACK & BLUE SEARED AHI TUNA

Encrusted with Asian spices and sliced thin. Served with pickled ginger, wasabi and a Thai noodle salad - 12.99

SPINACH & ARTICHOKE DIP

Fresh spinach and artichokes simmered in a three cheese sauce, topped with diced tomatoes and baked until bubbling hot. Served with toasted pita chips - 8.99

TOMATO BRUSCHETTA

Vine ripe tomatoes with fresh buffalo mozzarella cheese, basil and garlic. Served on toasted Tuscan bread - 7.99

SAUSAGE STUFFED MUSHROOMS

Tender mushrooms filled with ground, sweet Italian sausage, then baked in an alfredo cream sauce and topped with fresh basil - 8.99

BUTTERMILK CHICKEN FINGERS

Tender chicken strips in a light buttermilk batter, fried golden brown. Served with honey mustard sauce. Also available Buffalo style - 6.99

SANDWICHES

Served with Italian Potato Salad.
Add Fries for 1.00
Add Sweet Fries for 1.50

PARMA & PROVOLONE CHEESE

Truly the best prosciutto, sliced thin and layered with sliced tomatoes, red onions, olives, lettuce and sharp provolone cheese. Drizzled with extra virgin olive oil and balsamic vinegar and served on a hard hoagie roll - 10.29

CHICKEN CAESAR WRAP

A chargrilled boneless chicken breast and crisp hearts of romaine tossed with our own Caesar dressing, then stuffed in a sun-dried tomato wrap - 7.59

GRILLED GREEK TUNA WRAP

Sushi grade tuna sliced thin, mixed greens, cucumbers, red onions, kalamata olives, feta cheese and an oregano vinaigrette - 10.29

GRILLED RIBEYE STEAK SANDWICH

Grilled to your liking and topped with sautéed onions, mushrooms, lettuce, tomatoes and a spicy Creole mayonnaise - 9.89

CHICKEN PARMIGIANA SANDWICH

Chicken cutlets topped with our famous marinara sauce and melted mozzarella cheese - 7.59

WILDFIRE'S BRICK OVEN MEATBALL GRINDER

Topped with pomodoro sauce, grated parmesan and mozzarella cheese and then baked - 8.99

 House Specialty

WILDFIRE

BRICK OVEN PIZZA AND BAR

INSALATA

Enhance your salad by adding any of the following:

Seared Sushi Grade Ahi Tuna - 7.99

Jumbo Shrimp Cocktail - 6.99

Tenderloin Strips - 5.99

Fried Point Judith Calamari - 5.99

Marinated Grilled Chicken - 3.99

THE COBB SALAD

Crisp mixed greens tossed with sliced turkey, sliced eggs, crisp bacon bits, tomatoes, onions, sliced avocado, bleu cheese crumbles and homestyle croutons - 10.99

TUSCAN STEAK SALAD

Slices of grilled marinated tuscan steak over romaine tossed in a balsamic vinaigrette. Surrounded by vine ripe tomatoes, marinated crimini mushrooms and cucumbers. Finished with crumbled gorgonzola cheese - 11.99

MEDITERRANEAN GREEK SALAD

Crisp romaine tossed with a Greek vinaigrette, black olives, pepperoncinis, red peppers, cucumbers, tomatoes, red onions and feta cheese - 9.99

SPINACH & WALNUT SALAD

Fresh spinach and baby greens tossed with candied walnuts, cucumbers, tomatoes, sun-dried cranberries, red onions and carrots. Served with a raspberry and white balsamic vinaigrette - 10.99

CAESAR SALAD

Crisp romaine tossed with a creamy Caesar dressing. Topped with homemade croutons and shaved asiago cheese - 7.99

BEEFSTEAK TOMATO & MOZZARELLA SALAD

Sliced vine ripe tomatoes layered with sliced fresh mozzarella cheese and Bermuda onion. Drizzled with a basil pesto and balsamic syrup - 8.99

CHICAGO STYLE CHOPPED SALAD

This is the classic steakhouse salad of chopped iceberg lettuce, salami, carrots, celery, onions, black olives, tomatoes, cucumbers and provolone cheese tossed with a zesty red wine vinaigrette. Best if shared with two or more of your friends - 10.99

LEMON PEPPER AHI TUNA SALAD

Pan seared sushi grade tuna on a bed of field greens. Accompanied with a Mediterranean mix of cucumbers, pepperoncinis, roasted peppers, red onions, tomatoes, carrots and feta cheese - 12.99

HOUSE SALAD

A crisp blend of romaine and iceberg lettuce tossed with our Italian vinaigrette, topped with tomato wedges, cucumbers, onions and carrot sticks - 6.99

BURGERS

Topped with lettuce and tomatoes and served with pickles and Italian Potato Salad.
Add Fries for 1.00
Add Sweet Fries for 1.50

ANGUS BEEF BURGER

A thick and juicy burger, chargrilled to your liking. "Simple food, simple pleasure" - 7.99

BACON BLEU BURGER

A 100% Black Angus burger topped with Saga bleu cheese and crisp bacon - 8.99

MUSHROOM SWISS BURGER

Grilled your way, then smothered with tender mushrooms and topped with Swiss cheese - 8.99

PANINIS

Served with Italian Potato Salad.
Add Fries for 1.00
Add Sweet Fries for 1.50

PORTABELLA & CARAMELIZED ONION

Portabella mushrooms marinated in our balsamic vinaigrette, fresh mozzarella cheese, caramelized onions and fresh chopped basil - 8.79

ROAST TURKEY CLUB

Thin sliced, slow roasted turkey, layered with sliced tomatoes, lettuce, crisp bacon and mayonnaise - 8.79

CHICKEN CAPRESE

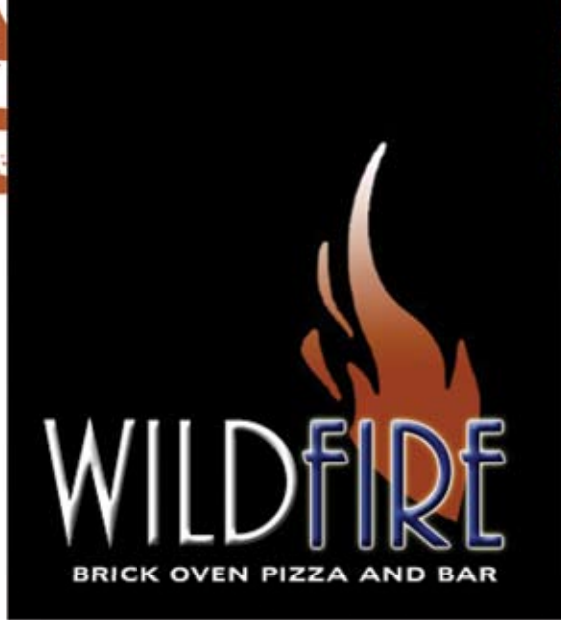
A grilled chicken breast brushed with basil pesto, then topped with sliced tomatoes, red onions, buffalo mozzarella cheese and spinach - 8.79

GRILLED CHICKEN BLT

A grilled marinated chicken breast, mozzarella cheese, lettuce, tomatoes, crisp bacon and mayonnaise - 8.79

CUBAN PORK

Thinly sliced pork, ham, premium Swiss cheese, sliced pickles and a spicy mojo sauce. Grill pressed to perfection - 8.79



ENTREES

TWIN Tournedos OF BEEF

Two medallions of filet mignon wrapped in bacon and enhanced with a roasted garlic demi-glace. Served with sautéed pearl onions, whipped red bliss potatoes and a parmesan encrusted tomato - 23.99

CEDAR PLANK ROASTED SALMON

Norwegian salmon topped with a cucumber dill sauce. Served with whipped red bliss potatoes and steamed broccoli - 17.99

TUSCAN BRAISED SHORT RIBS

Slow braised overnight for tenderness and served with a Tuscan touch of fig essence. Served with whipped red bliss potatoes and sautéed broccoli rabe - 18.99

BRICK OVEN TURKEY RUSTICA

Boneless breast of turkey cutlet, marinated with rosemary, lemon zest and garlic. Served with whipped red bliss potatoes and sautéed broccoli rabe - 16.99

CHICKEN SCARPIELLO

Slow braised semi-boneless chicken blended with sweet and hot sausage, bell peppers and boiled potatoes - 16.99

GRILLED APPLE BRINED PORK TENDERLOIN

Brined for tenderness and flavor, then served with a mango and jalapeño chutney and a pomegranate beurre blanc. Accompanied with whipped red bliss potatoes and steamed broccoli - 16.99

VEAL PARMIGIANA

Provimi veal cutlets topped with our famous marinara sauce and melted cheese. Served with your choice of pasta - 16.99

 House Specialty

WILDFIRE

BRICK OVEN PIZZA AND BAR

PASTA

PENNE MELANZANE

Fresh brick oven roasted eggplant tossed with a zesty marinara and kalamata olive sauce. Finished with fresh basil and shaved asiago cheese - 12.99

MEDITERRANEAN SHRIMP SCAMPI

Jumbo shrimp tossed in a garlic herb butter and sparkling wine sauce, along with linguine, cherry tomatoes, kalamata olives and crumbled feta cheese - 16.99

TAGLIATELLE BOLOGNESE

Fresh pasta with a rich sauce of braised beef, veal, pancetta, tomatoes and a touch of cream - 15.99

RIGATONI INSACCATI

Fresh ground veal sausage blended with nutmeg and crushed red pepper, sautéed with crimini mushrooms and green peas, then tossed with an asiago cheese sauce - 12.99

CHICKEN & BROCCOLI WITH FARFALLE PASTA

Tender chicken breast herb seared with crisp broccoli and garlic tossed with bowtie pasta in a light cream sauce - 14.99

LOBSTER RAVIOLI

Jumbo ravioli stuffed with lobster meat, blanketed with our pink vodka sauce and enhanced with blistered tomatoes - 17.99

ORECCHIETTE WITH RABE & SAUSAGE

"Little ears" shaped pasta tossed with broccoli rabe, sweet Italian sausage and cherry tomatoes in a lemon and garlic cream sauce - 12.99

LINGUINE & CLAMS AGLIO

Local whole clams and fresh chopped clams simmered in a garlicky wine sauce laced with crushed red pepper and basil. Finished with shaved asiago cheese - 14.99

PENNE Á LA VODKA

Penne pasta tossed in our homemade pink vodka sauce with fresh basil - 8.99
With Shrimp add 6.99 With Chicken add 3.99

PASTA POMODORO

Angel hair pasta tossed with a slow simmered plum tomato and basil sauce - 10.99

GNOCCHI SORRENTO

Our family recipe made on premise daily. These "pillows" are tossed in a three cheese pink sauce, then baked and served bubbling hot en casserole - 10.99

GRILLED MEDITERRANEAN AHI TUNA

Sushi grade tuna topped with kalamata olives, along with garlic and plum tomatoes, drizzled with extra virgin olive oil. Served with roasted red bliss potatoes and sautéed green beans - 21.99

CHICKEN PARMIGIANA

A chicken cutlet topped with our famous marinara sauce and melted mozzarella cheese. Served with your choice of pasta - 15.99

VEAL MELINASE

Tender veal cutlet, fresh bread crumbs over garden spinach and tomato bruschetta with a lemon butter sauce - 16.99

CHICKEN MELINASE

Chicken cutlet fresh bread crumbs over garden spinach and tomato bruschetta with a lemon butter sauce - 15.99

FLAME GRILLED GORGONZOLA RIBEYE

A center cut ribeye rubbed with our own special seasonings, flame grilled, then topped with crumbled gorgonzola cheese and a roasted herb au jus. Served with whipped red bliss potatoes and steamed broccoli - 24.99

FRESH CATCH OF THE DAY

Ask your server about today's fresh fish and its preparation - Priced Daily

MIXED GRILL PLATTER

A perfect match of Sweet Italian Sausage, Grilled Herb Chicken Breast and Shrimp. Finished with a butter wine sauce over broccoli rabe - 17.99

*Rhode Island state law requires us to inform you that eating raw or undercooked meats or seafood may increase your risk of foodborne illness.

PIZZA

THE WILDFIRE ORIGINAL

We start with our homemade, hand stretched dough, fresh pizza sauce, mozzarella cheese and fresh basil.

We let you do the rest.
Medium - 10.99 Large - 12.99

RHODE ISLAND CLAM

Using fresh whole and chopped clams, garlic scampi sauce, fresh herbs and grated asiago cheese.
Medium - 14.99 Large - 17.99

MELANZANE

Brick oven roasted eggplant, pizza sauce, mozzarella cheese and fresh basil.
Medium - 12.99 Large - 16.99

THE FEDERAL HILL

Hand cut pepperoni, pizza sauce, mozzarella cheese and fresh basil.
Medium - 12.99 Large - 16.99

POLLO BALSAMICO

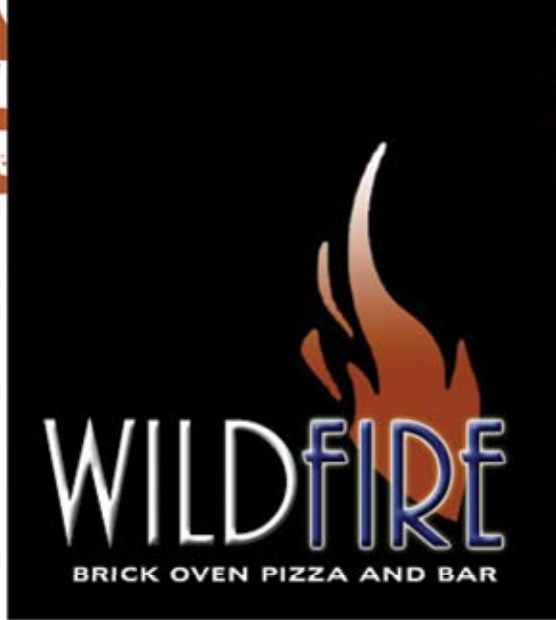
Balsamic marinated chicken, roasted peppers, scallions, pizza sauce, mozzarella cheese and fresh basil drizzled with balsamic syrup.
Medium - 12.99 Large - 17.99

BBQ CHICKEN

BBQ basted chicken, red onions, scallions, roasted red peppers, mozzarella cheese and fresh basil.
Medium - 12.99 Large - 17.99



House Specialty



CALZONES

Add a side Garden Salad for 3.25 or a side Caesar salad for 3.99

PICASSO CALZONE

Add any three ingredients from our pizza toppings to our ricotta and mozzarella cheese filling. Served with marinara and shaved asiago cheese - 10.50

WILDFIRE'S BRICK OVEN MEATBALL CALZONE

Stuffed in our same great pizza dough stuffed with ricotta and mozzarella cheeses. Served with marinara sauce and grated asiago cheese - 9.50

SAUSAGE & RABE CALZONE

Sweet Italian sausage and tender rabi stuffed with ricotta, mozzarella and roasted red peppers. Served with marinara sauce and shaved asiago cheese - 9.99

CHEF INSPIRED CALZONE OF THE DAY

Ask your server for today's specialty of the day - 9.50

TOPPINGS

Grilled Chicken • Sweet Italian Sausage
Pepperoni • Salami • Meatball
Shrimp • Roasted Pepper
Sun-Dried Tomato • Anchovy
Mushroom • Eggplant
Caramelized Onion • Kalamata Olive
Medium - 1.79 Large - 2.99

For information regarding group parties please ask for a manager.

CITRON SHRIMP

Tender shrimp with sautéed spinach, garlic, crushed red pepper, diced roma tomatoes, mozzarella cheese and a citrus cream sauce.
Medium - 14.99 Large - 19.99

THE SICILIAN

Sweet Italian sausage, ricotta cheese, caramelized onions, pizza sauce, mozzarella cheese and fresh basil.
Medium - 12.99 Large - 17.99

MARGHERITA

Fresh crushed plum tomatoes, roasted garlic, fresh mozzarella cheese, grated asiago cheese and basil.
Medium - 10.99 Large - 14.99

THINK GREEN

A white pizza topped with a mixed field green salad of cucumbers, red onions, kalamata olives, crisp bacon bits and cherry tomatoes.
Medium - 12.99 Large - 17.99

THE GENOA

Sliced Genoa salami, pizza sauce, mozzarella cheese and fresh basil.
Medium - 12.99 Large - 16.99

THE FORAGER

A burst of Mediterranean flavor, brick oven roasted wild mushrooms, sun-dried tomatoes, caramelized onions, asiago cheese, roasted garlic, rosemary and sage.
Medium - 12.99 Large - 17.99