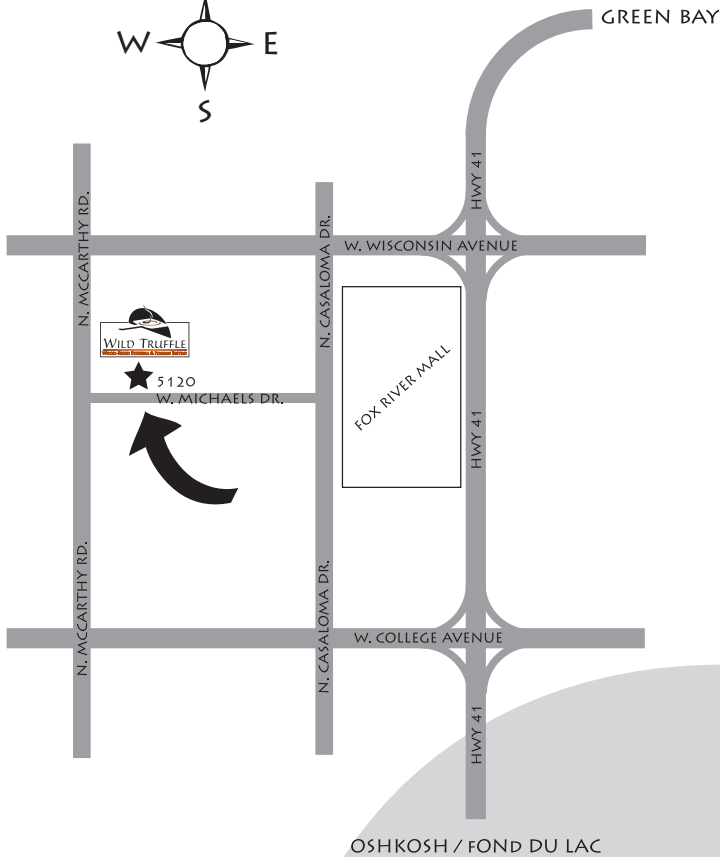




5120 W. MICHAELS DR.
APPLETON, WI 54913
(920) 733-3330 PHONE
(920) 733-3447 FAX



WINTER HOURS

MONDAY-THURSDAY
11:00 AM - 9:00 PM

FRIDAY & SATURDAY
11:00 AM - 10:00 PM

Gift Certificates are available in any denomination



www.wildtrufflepizza.com

Marc Waltzer - Proprietor
David K. Miller - Executive Chef / General Manager
Ross Gerdes - Dining Room Manager

Reservations accepted Monday through
Wednesday for parties of 5 or more &
Thursday through Saturday for 2 or more

STARTERS

“HOT DATES”

stuffed with sweet Italian sausage_spicy piquillo pepper-tomato sauce_imported Italian grana padano 7.5

FRESH PUMPKIN FILLED RAVIOLI

light sage cream_crisp Nueske's bacon_Merlot marinated cranberries_balsamic-fig glaze_crushed walnuts 7.5

WOOD-FIRED TOMATO & WISCONSIN GOAT CHEESE FONDUE

smoked garlic-rubbed crostini 7.5

“WILD TRUFFLE” BRUSCHETTA

smoked garlic-rubbed crostini_herbed ricotta_roasted crimini mushrooms_imported Italian fontina & parmigiano-reggiano_white truffle oil_balsamic-fig glaze 8.5

MEDITERRANEAN CRAB CAKE BRUSCHETTA

jumbo lump crab_herbs de Provence_piquillo pepper aioli_arugula 9.5

FIRE-ROASTED BEET CARPACCIO

herbed goat cheese_white truffle vinaigrette dressed arugula_balsamic-fig glaze_toasted walnuts 8

WHITE TRUFFLE ROASTED CRIMINI MUSHROOM SOUP 4

ROASTED PIQUILLO PEPPER—TOMATO SOUP 4

goatcheese & basil garnish

WOOD-FIRED HOUSE FOCACCIA

Sea Salt_Garlic Rosemary Olive Oil 4

ITALIAN ARTISAN PASTA

“WILD TRUFFLE” CAVATAPPI MAC AND CHEESE

imported Italian fontina_3 yr aged Wisconsin sharp white cheddar_garlic-focaccia breadcrumb crust_white truffle oil 14

add/ Speck wrapped chicken tenderloin 4.5
add/ Mediterranean Crab cake crust 9

BASIL PESTO CHICKEN & ARTICHOKE PENNE

oven dried tomatoes_light basil cream_parmigiano-reggiano 14.5

LEMON SHRIMP SPAGHETTI

tomato vodka cream_sautéed shrimp_lemon zest_Italian parsley_capers 15

SWEET ITALIAN SAUSAGE AND MUSHROOM PENNE

herbed ricotta_fire-roasted tomato sauce_Italian parsley 14

*BUCATINI CARBONARA

crisp Nueske's bacon_light cream_caramelized onion_sunnyside-up farm-fresh egg_imported Italian parmigiano-reggiano_fresh peas 14

WOOD—FIRED CRIMINI MUSHROOM & SIX CHEESE RAVIOLI

garlic sautéed spinach_roasted garlic mushroom cream sauce_parmigiano-reggiano_white truffle oil_Italian parsley 15

BUTTERNUT SQUASH RAVIOLI

fall harvest roasted root vegetables_sage_brown butter_toasted pine nuts_imported Italian grana padano_white truffle honey_Italian parsley 14

FIELD GREEN LETTUCES

“WILD TRUFFLE” CAESAR

romaine hearts_smoked garlic Caesar dressing_roasted red pepper_herbed crostini_imported Italian parmigiano-reggiano crisp 7.5 primi / 12 éntree

WINTER GREEN SALAD WITH APPLE CIDER VINAIGRETTE

baby arugula_honey crisp apple_crisp Nueske's bacon_3 yr aged Wisconsin sharp white cheddar 7.5 primi / 12 éntree

BABY SPINACH

wood roasted crimini mushrooms_balsamic onions_roasted red peppers_white truffle champagne vinaigrette_herbed ricotta_toasted pine nuts 7.5 primi / 12 éntree

Compliment w/ Speck wrapped chicken tenderloin 4.5
w/ Olive oil sautéed shrimp 6

ARTISAN PIZZAS

Handcrafted to serve one person...with just a little left over.

MARGHERITA

california tomato_Wisconsin fresh mozzarella_imported Italian parmigiano-reggiano_evoo_fresh basil 11.5

BASIL PESTO CHICKEN

alfredo sauce_wood-roasted tomatoes_whole milk mozzarella_evoo_imported Italian parmigiano-reggiano 14.5

FRESH SPINACH & ROASTED ARTICHOKE

spicy piquillo pepper-tomato sauce_artichoke hearts_Wisconsin goat cheese-ricotta_balsamic-fig glaze_imported Italian grana padano_evoo 14

SWEET ITALIAN SAUSAGE

roasted crimini mushrooms_balsamic onions_fire-roasted tomato sauce_whole milk mozzarella_imported Italian grana padano_Italian parsley 13.5

*CARBONARA

crisp Nueske's bacon_alfredo sauce_caramelized onion_sunnyside-up farm-fresh egg_imported Italian parmigiano-reggiano_fresh peas 13

PARMA STYLE COPPA & FRESH ARUGULA

fire-roasted tomato sauce_coppa_applewood-smoked provolone_white truffle vinaigrette dressed arugula_imported Italian grana padano 14

CAMPANIA CHICKEN CAESAR

roasted garlic alfredo_wood roasted chicken tenderloins_shredded romaine_caesar dressing_roasted red peppers_parmigiano-reggiano 14.5

ROASTED GARLIC FIVE CHEESE

applewood-smoked provolone_whole milk mozzarella_imported Italian grana padano, fontina & parmigiano-reggiano_alfredo sauce_wood-roasted tomatoes_evoo_fresh basil 13

“WILD TRUFFLE”

wood-roasted crimini mushrooms_roasted garlic cream sauce_imported Italian fontina & parmigiano-reggiano_white truffle oil_Italian parsley 15

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.