

BLUE MOOSE ITALIAN BISTRO
DINNER MENU

BEFORE PASTA

MIXED GREEN SALAD 14
TOMATOES, CUCUMBERS, PICKLED RED ONIONS, KALAMATA
OLIVES, CHARRED ONION-FETA DRESSING
CAESAR SALAD 16
TRADITIONAL DRESSING, CROUTONS, ANCHOVY, PARMESAN
"CHUNK" SALAD 18
ICEBERG, CUCUMBERS, PICKLED RED ONIONS, ITALIAN OLIVES,
CUCUMBER, GENOA, PROVOLONE, HOUSE DRESSING
FRIED CALAMARI 18
W/ GRILLED LEMON, ZESTY MARINARA
CHEF'S HOMEMADE MEATBALLS 12
(3) GRANDMA'S RECIPE, RED SAUCE, PARMESAN, MOZZARELLA
MUSSELS 16
SIGNATURE WHITE WINE & TOMATO-GARLIC BROTH
CAULIFLOWER 9
PAN-ROASTED, BLACK PEPPER, ROMANO
BROCCOLI RABE 9
CALABRIAN CHILE, LEMON-GARLIC SAUCE

ARTISAN PASTA

PAPPARDELLE 22
LEMON BUTTER, SHALLOTS, BABY SPINACH, MASCARPONE, LEMON
ZEST, PARMIGIANO, TOASTED WALNUTS
SPAGHETTI ALLA CHITARRA CACIO E PEPE 18
ROMANO, FRESH BLACK PEPPER
FETTUCCHINE CARBONARA 20
PORK BELLY, ROMANO, EGG YOLK, BLACK PEPPER
BUCATINI AMATRICIANA 20
PORK BELLY, ONIONS, CALABRIAN CHILI, TOMATOES, ROMANO
RIGATONI ALLA ZOZZONA 24
THE "FILTHY RICH" SECRET PASTA DISH FROM ROME
SWEET SAUSAGE, PORK BELLY, ONIONS, RED SAUCE, EGG YOLK,
BLACK PEPPER, ROMANO
CHEESE RAVIOLI 18
RED SAUCE, RICOTTA, PARMIGIANO, BASIL, WALNUTS
POTATO GNOCCHI 18
ENGLISH PEAS, APPLEWOOD BACON, RICOTTA
SPAGHETTI 17
W/ RED SAUCE, PUTTANESCA OR BASIL & PINE NUT PESTO

NOT PASTA

FAROEISLAND SALMON 24
PAN-SEARED FILET, LEMON, SEASONAL VEGETABLES
TOP SIRLOIN FILET 28
ROASTED, BELL PEPPER & ONION CREAM
CHICKEN SCALLOPINI 25
PAN-FRIED, CAPERS, LEMON, WHITE WINE, SEASONAL
VEGETABLES
"THE PARM PLATTERS"
BREADED & FRIED CUTLETS, HOUSE RED SAUCE, PARMESAN,
MOZZARELLA + PASTA POMODORO
EGGPLANT 19
CHICKEN 22

CHEF/OWNER KEN FLUTIE

The state of Vermont wants you to know that eating raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions