## blue moose italian bistro

dinner

The menu will change frequently based on ingredients from our local "partners" and the Whim of The Chef

little things, choose from:

Warm Spiced Olives | 5 Pickled Beets & Red Onions | 6 Giardiniera | 6

## beginnings

Mussels white wine, tomatoes, capers, garlic, chile flakes, italian parsley | 12
Chicken Wings N' Waffles buttermilk waffle, lemon-pepper honey glaze | 12
Prosciutto Cotto pan-seared, pistachios, shaved parmesan, fontina fonduta | 11
Meatballs beef, pork & veal, yellow corn polenta, tomato sauce, whipped ricotta | 10
Pork Belly pan-seared, sun-dried tomato & onion jam, little greens salad, fig-balsamic vinaigrette | 10
Chickpea Fries two dipping sauces: tomato conserva & roasted red bell pepper puree | 10

## salads

Simple Salad | 10 mixed greens, dried cranberries, pumpkin seeds, house vinaigrette Spinach-Strawberry Salad | 13 tangerine segments, red onion, walnuts, ricotta salata, balsamin-lemon vinaigrette Italian Bistro Antipasti Salad | 12 romaine, radicchio, red onion. Genoa salami, provolone, green olives, house vinaigrette

## The Art of Good Eating

roman style flatbreads, wood fired, 8-inch

Classic tomato sauce, mozzarella, oregano, | 9 Mushroom ricotta cheese, olive puree, smoked mozzarella, white truffle oil, spinach | 12 Sausage fresh "pizza" sauce, mozzarella, seasonal greens, chili oil | 13

primi piatti — pasta

Bella Deanne's Tagliatelle slow-braised chopped steak ragu | 18 Four Cheese Tortellini spring peas, rainbow carrots, butter, parmesan | 12 Potato Gnocchi vodka sauce | 12 Penne Rigate sweet sausage, spring onions, greens, parmesan, basil | 14 Linguine shrimp & clams, pomodoro, house-made 'nduja | 17

secondi pratti — entrees

Flat Iron Steak rainbow peppers, onions, mushrooms, tomatoes | 22 Captain's Cut North Atlantic Cod cannellini beans, olives, roasted red peppers, pine nuts | 20 BMIB Burger Limited Quantity fontina, , crispy prosciutto, house-made ketchup, potato-sesame bun, fries | 17 Chicken Thighs artichoke hearts, tomatoes, string beans, white wine | 21

sides to share, 9 each

**Cauliflower**, olives, oregano, romano, black pepper **Sweet Peas**, pancetta, red onion, basil & pine nut pesto

Fried Brussel Sprouts, deep fried pancetta Potato Puree, parmigiano-reggiano

The State of Vermont wants you to know that eating raw or undercooked meats, poultry, sea-food, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.