

# blue moose italian bistro

## SUMMER DINNER MENU

### *ANTIPASTI | Starters*

**LITTLE PLATES** An assortment of 3 | 14

**Sicilian Caponata** GF V  
**Marinated Vegetables** GF V  
**Pickled Beets**, fresh ricotta, walnuts GF V  
**Sweet Sausage**, Peppers and Onions GF  
**Roasted Red Peppers**, capers, balsamic GF V

**CHICKPEA FRIES** 12 GF V  
spicy marinara, garlic aioli, parmigiano-reggiano

**MUSSELS** 13 GF  
white wine, chili flakes, tomato-garlic broth, cream

**FRITTO MISTO** 14  
Mixed Fried Plate; shrimp, calamari, cheese ravioli, "tots"  
spicy marinara, lemon aioli

**MEATBALLS** 12  
grilled roman gnocchi, marinara, fontina cheese,  
parmigiano-reggiano

### *GRILLED PIZZETTES*

**CLASSIC** 10 V  
Italian tomatoes, fresh mozzarella, and basil

**OLIVE TAPENADE** 10 V  
herbed ricotta, caramelized onions

**SUN DRIED TOMATO** 13 V  
artichoke hearts, feta cheese, kalamata olives,  
and pine nuts

### *INSALATE | Salad*

**ARUGULA** 12 GF  
poached shrimp, watermelon, feta cheese, lime vinaigrette

**HOUSE ANTIPASTO** sm 12 / lg 22 GF  
provolone, gorgonzola, red and yellow peppers, pickled  
cauliflower, genoa salumi, marinated artichokes, kalamata  
olives, red onion, anchovy, basil, bed of iceberg.  
Italian vinaigrette

**ROMAINE HEARTS** 8 GF V  
radicchio, red onion, grape tomatoes, house vinaigrette

### *PRIMI | First Plates*

**PAPPARDELLE** 18  
house-made pasta, Contadino (Farmer's) Style Bolognese  
**RIGATONI** 17  
cherry-wood bacon, mushrooms, cipollini onions, tomatoes,  
basil

**FETTUCCINE** 16 V  
house-made pasta, sun-gold tomatoes, basil, parmigiano-  
reggiano

**BUCATINI** 16 V  
pickled chili peppers, almond pesto, pecorino romano

**SPAGHETTI** 16  
pastrami carbonara: peas, egg, pecorino romano &  
parmigiano-reggiano

**RISOTTO** 15 GF V  
green beans, sun-dried tomatoes, parmigiano-reggiano

### *SECONDI | Second Plates*

**TENDERLOIN STEAK** 24 GF  
baby greens, campari tomatoes, pickled red onions

**DUCK BREAST** 22 GF  
peach & grape chutney, new potatoes, baby kale

**SALMON** 23 GF  
pan-seared, wilted spinach, white beans, olive-lemon relish

**PORK "RIBEYE"** 18 GF  
stone fruit & potato hash, arugula & spinach pesto

**CHICKEN SALTIMBOCCA** 17  
prosciutto, sage, spinach, mushrooms, white wine

### *CONTORNI | Sides*

**CAULIFLOWER** 8 GF V  
kalamata olives, oregano, black pepper, pecorino romano

**SWEET PEAS** 8 GF  
pancetta, caramelized red onion, basil & pine nut pesto

**POTATO PUREE** 8 GF V  
garlic, parmigiano-reggiano-

**V=VEGETARIAN. GF=GLUTEN FREE.**

Please notify your server if you have a nut allergy. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.