

blue moose italian bistro

SUMMER DINNER MENU

August 11–17, 2017

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

GRILLED PEACH & WATERMELON 12 GF

prosciutto, garden tomatoes, mozzarella, peach
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 19

Contadino (Farmer's) Style Bolognese

RIGATONI 18

chicken livers, cipollini onions, parmigiano-reggiano

TAGLIATELLE 16 V

hand-cut semolina 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

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

spiced cherries, mascarpone corn crema

SALMON 23 GF

pan-seared, wilted spinach, white beans, olive-lemon relish

PORK "RIBEYE" 18 GF

stone fruit & potato hash, arugula & spinach pesto

CHICKEN PICCATA 17

white wine, shallots, butter, lemon, capers

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.