

# blue moose italian bistro

## Dinner Menu

Vermont Restaurant Week  
April 21 & April 22, April 25 - April 29, 2017  
Supports the Vermont Foodbank

\$40.00/person\* | 4 Courses

\*requires 2 people. Menu is also available a la carte

### PIATTINI | Little Plates

An Assortment of 3 | \$12

Sicilian Caponata	Pickled Beets, whipped Ricotta & Walnuts
Marinated Vegetables	Sweet Sausage, Peppers and Onions
Roasted Red Peppers, capers, balsamic	

### STARTERS

#### ROMAN GNOCCHI

marinara, fontina and toasted almonds | \$8

#### CHICKPEA FRIES

parmigiano, garlic aioli | \$9

#### FRIED CALAMARI

lemon aioli, marinara | \$10

#### MUSSELS

steamed, chili flakes, tomato-garlic broth | \$10

#### BUTCHER'S MEATBALLS

sweet sausage and beef, parmesan style | \$8

### FLATBREAD

\$8

#### OLIVA

olive tapenade, caramelized onion, whipped  
herbed ricotta

#### CLASSIC

tomato, fresh torn mozzarella, basil

### SALADS

#### ROMAINE HEARTS

radicchio, shaved red onion, grape tomatoes,  
house vinaigrette | \$8

#### MIXED GREENS

red onions, dried cranberries, pumpkin seeds,  
gorgonzola cheese, house vinaigrette | \$8

#### SALUMI SALAD

Genoa salami, provolone, fire-roasted red bell  
peppers and red onions. Iceberg lettuce,  
oregano vinaigrette | \$10

### VEGETABLES

#### BROCCOLINI

garlic confit and crushed red chili, xvoo | \$8

#### CAULIFLOWER

Kalamata olives, oregano, fresh cracked black  
pepper, Pecorino Romano, xvoo | \$8

#### SWEET PEAS

pancetta, caramelized onions, basil pesto \$7

#### POTATO PUREE

garlic, parmigiano | \$7

### PASTA

#### SPAGHETTI

Italian tomatoes, red bell pepper & pine nut cream,  
garlic, basil | \$10

#### LINGUINE

green beans, potatoes, basil pesto, greens | \$10

#### FETTUCCINE, HOUSE MADE

pancetta, pea & basil-pine nut alfredo, sunny-side  
up egg | \$12

#### MUSHROOM RAVIOLI

sun-dried tomato pesto, red onion marmalata \$11

#### ZITI

puttanesca sauce, parmigiano | \$11

#### RIGATONI

Vermont bacon, mushrooms, tomatoes, onion,  
garlic, chili, basil, parmigiano | \$12

#### POTATO GNOCCHI AL'FORNO

green beans, tomato pesto, parmigiano,  
Fontina | \$11

#### MUSHROOM RISOTTO

charred scallions | \$12

#### BASIL PESTO RISOTTO

butter, parmigiano | \$11

### LAND & SEA

#### CHICKEN

panko crusted, tomato sauce, mozzarella \$13

#### PORK SCALOPPINE

green olives, capers, lemon, white wine | \$13

#### FLAT IRON

mushrooms, caramelized onions, gorgonzola | \$19

#### DUCK BREAST

grapes, mustard, red wine | \$19

#### SHRIMP SPIADINI

spinach, garlic, chili flakes, white wine, lemon,  
butter | \$14

#### ATLANTIC COD

battered, pancetta, cannellini beans, thyme,  
tomato | \$12

Consuming raw or undercooked meats, poultry,  
seafood, or eggs may increase your risk of  
food-borne illness