BLUE MOOSE - BRATTLEBORO

TONIGHT'S MENU

ANTIPASTI

TOMATO "FLAN" WITH CRAB & BASIL \$14
ST. LOUIS PORK RIBS WITH PEACH AGRO-DOLCE \$14
MOZZARELLA STICKS WITH ZESTY MARINARA \$12
FRIED CALAMARI WITH GRILLED LEMON, ZESTY MARINARA \$14
MUSSELS, SIGNATURE BROTH \$14

SALAD

SWEET PEAS WITH TOASTED WALNUTS, AND RICOTTA \$12
CHERRY TOMATO & FRESH MOZZARELLA SALAD \$12
MIXED GREEN & VEGETABLE SALAD, CHARRED ONION & FETA VINAIGRETTE \$12

FLATBREAD

8-INCH

SUN-DRIED TOMATO & GARLIC PESTO, ARTICHOKE HEARTS, KALAMATA OLIVES, FETA CHEESE \$12
ASIAGO-ALMOND PESTO, GARLIC, RED SAUCE, PEPPERONI, BABY SPINACH \$12

PASTA: SPAGHETTI with ...

FRESH MOZZARELLA, BASIL, CHOPPED CHERRY TOMATO SAUCE \$15

"CACIO E PEPE": PECORINO ROMANO, TELLICHERRY BLACK PEPPER \$12

"CARBONARA": PORK BELLY, PARMIGIANO, EGG, TELLICHERRY BLACK PEPPER \$15

"PUTTANESCA": CAPERS, ANCHOVIES, OLIVES, CHILI FLAKES, HOUSE-MADE RED SAUCE \$12

MEATBALLS, HOUSE-MADE RED SAUCE \$16

KALE PESTO, WALNUTS, GARLIC, PARMIGIANO, LIGHT CREAM SAUCE \$14

PASTA: NOT SPAGHETTI

BUCATINI "AMATRICIANA"; SIMMERED ONIONS, CRISPY PORK BELLY, TOMATOES, HOUSE-MADE RED SAUCE \$1.4
LINGUINE W/ SALMON & ASPARAGUS, CAPERS, ITALIAN PARSLEY, LEMON, WHITE WINE \$1.6
RIGATONI W/ HOUSE-MADE FENNEL SAUSAGE, PARMIGIANO \$1.6

ENTREES

CHICKEN TENDERLOINS (SCAMPI-STYLE), OVER ANGEL HAIR SPAGHETTI \$16 VEAL SCALOPPINE WITH MUSHROOMS, MARSALA OVER EGG NOODLES \$16 PORK CHOP, BONE IN, PARMESAN, HOUSE-MADE RED SAUCE, MOZZARELLA. SIDE OF SPAGHETTI \$16

AHI TUNA STEAK WITH SAUTEED RAINBOW PEPPERS, ASPARAGUS, LEMON \$18 FLAT IRON STEAK "PIZZAIOLA", GRILLED POLENTA \$20

DOLCI

TONIGHT'S PANNA COTTA WITH WHIPPED CREAM \$8 STRAWBERRY OR PEACHES & CREAM GELATO \$6 CANNOLI \$4/EACH