

BLUE MOOSE ITALIAN BISTRO
DINNER MENU

BEFORE PASTA

MIXED GREEN SALAD 14
TOMATOES, CUCUMBERS, PICKLED RED ONIONS, KALAMATA
OLIVES, CHARRED ONION-FETA DRESSING
CAESAR SALAD 16
TRADITIONAL DRESSING, CROUTONS, ANCHOVY, PARMESAN
"CHUNK" SALAD 18
ICEBERG, CUCUMBERS, PICKLED RED ONIONS, ITALIAN OLIVES,
CUCUMBER, GENOA, PROVOLONE, HOUSE DRESSING
FRIED CALAMARI 18
W/ GRILLED LEMON, ZESTY MARINARA
CHEF'S HOMEMADE MEATBALLS 12
(3) GRANDMA'S RECIPE, RED SAUCE, PARMESAN, MOZZARELLA
MUSSELS 16
SIGNATURE WHITE WINE & TOMATO-GARLIC BROTH
CAULIFLOWER 9
PAN-ROASTED, BLACK PEPPER, ROMANO
BROCCOLINI 9
CALABRIAN CHILE, LEMON-GARLIC SAUCE

ARTISAN PASTA

PAPPARDELLE 20
LEMON BUTTER, SHALLOTS, BABY SPINACH, MASCARPONE, LEMON
ZEST, PARMIGIANO, TOASTED WALNUTS
SPAGHETTI ALLA CHITARRA CACIO E PEPE 17
ROMANO, FRESH BLACK PEPPER
FETTUCCHINE CARBONARA 19
PORK BELLY, ROMANO, EGG YOLK, BLACK PEPPER
BUCATINI AMATRICIANA 20
PORK BELLY, ONIONS, CALABRIAN CHILI, TOMATOES, ROMANO
RIGATONI ALLA ZOZZONA 23
THE "FILTHY RICH" SECRET PASTA DISH FROM ROME
SWEET SAUSAGE, PORK BELLY, ONIONS, RED SAUCE, EGG YOLK,
BLACK PEPPER, ROMANO
CHEESE RAVIOLI 16
RED SAUCE, RICOTTA, PARMIGIANO, BASIL, WALNUTS
POTATO GNOCCHI 17
ENGLISH PEAS, APPLEWOOD BACON, RICOTTA
SPAGHETTI 16
W/ RED SAUCE, PUTTANESCA OR BASIL & PINE NUT PESTO

NOT PASTA

FAROEISLAND SALMON 24
PAN-SEARED FILET, LEMON, SEASONAL VEGETABLES
FLAT IRON STEAK 28
GORGONZOLA & BLACK PEPPERCORN SAUCE, SEASONAL
VEGETABLES
CHICKEN SCALLOPINI 25
PAN-FRIED, CAPERS, LEMON, SEASONAL VEGETABLES
"THE PARM PLATTERS"
BREADED & FRIED CUTLETS, HOUSE RED SAUCE, PARMESAN,
MOZZARELLA + PENNE POMODORO
EGGPLANT 19
CHICKEN 22

CHEF/OWNER KEN FLUTIE

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