

blue moose italian bistro

The menu will change frequently based on ingredients from our local "partners" and the whim of The Chef.

BEGINNINGS

LITTLE SALADS | 13

WARM SPICED OLIVES & SICILIAN CAPONATA & MARINATED VEGETABLES

WINTER SQUASH SALAD | 13

FARRO, ARUGULA, BRUSSELS SPROUTS, CRANBERRIES, PUMPKIN SEEDS, HOUSE VINAIGRETTE

DUCK BACON | 14

FRESH TOMATO, FONTINA, POTATO "LATKE" WAFFLE

AUTUMN FLATBREAD | 11

WOOD FIRED 8-INCH FLATBREAD. ALMOND PESTO, RED ONIONS, ROASTED WINTER SQUASH, ASIAGO, FRIED SAGE LEAVES

PASTA

RICOTTA CAVATELLI | 18

ITALIAN PEPPERS, SAUTEED ONIONS, ZUCCHINI, BASIL, PROSCIUTTO

RIGATONI | 16

PUMPKIN-TOMATO, BAHARAT, PARMIGIANO

GEMELLI | 16

TRAPANESE PESTO, SICILIAN TOMATOES, ASIAGO, BASIL, ALMONDS

LINGUINE | 19

SHRIMP & MUSSELS POMODORO, NDUJA

CAMPANELLE | 18

LACINATO KALE, MORTADELLA, PARMIGIANO CREMA

PROTEINS

FLAT IRON STEAK | 26

ITALIAN CHIMICHURRI, HERBED POTATO TOTS

SWORDFISH | 25

APRICOT AND FENNEL "SALAD"

PORK RIB-EYE STEAK | 24

APPLE-POMEGRANATE, SWEET POTATO & GOAT CHEESE MASH, SAUTEED GREENS

CHICKEN THIGHS | 20

ARTICHOKE HEARTS, CHERRY TOMATOES, STRING BEANS, WHITE WINE SAUCE

SIDES TO SHARE

9 each

CAULIFLOWER

KALAMATA OLIVES, OREGANO, PECORINO ROMANO, BLACK PEPPER

SWEET PEAS

PANCETTA, RED ONION, BASIL & PINE NUT PESTO

POTATO PUREE

PARMIGIANO-REGGIANO

39 Main Street Brattleboro | 802-254-6245 | bluemoosebistro.com

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