

## HOUSE SPECIALTIES

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### NONNA'S RELISH TRAY 16

*Bagna Cauda- Stuffed Olives*

*Melanzane Agrodolce*

*Rinforzo Salad*

*Radicchio Ripieno*

*Sweet Potato Cannoli*

*Ligurian Beets*

### NONNA'S MEATBALLS 10

*3 per order*

### ANTIPASTI CHOPPED SALAD 12

*- OR - \$5 per person family style for tables of 3 or more*

*Tuscan Salami, Provolone, Tomatoes,  
Peperoncini, Mortadella*

### FRITTO MISTO 14

*Calamari, Green Acres Farm Zucchini,  
Preserved Lemon, Arrabbiata Sauce*

# Formentos's

*Chef/Partner* **TONY QUARTARO**



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Many items on the menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.

The Chicago Department of Public Health advises that consumption of raw or undercooked foods may result in an increased risk of foodborne illness.

## ZUPPA & INSALATE

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### ITALIAN WEDDING SOUP 9

*Chicken Meatballs & Parmesan Broth*

### CHILLED ZUCCHINI SOUP 9

*Green Acres Farm Zucchini, Castellosso Cheese Mousse,  
Cucumber, Crostini*

### INSALATA CAPRESE 14

*Spence Farm Heirloom Tomatoes, Burrata, Balsamic*

### CAESAR SALAD 12

*Anchovy Croutons, Soft Herbs, Farm Egg Yolk*

### CUCUMBER PANZANELLA 13

*Frillman Farms Cucumbers, Smoked Spanish Mackerel,  
Heirloom Tomatoes, Pickled Cipollini*

## ANTIPASTI

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### PROSCIUTTO & MELON 15

*Prosciutto San Daniele, Watermelon, Cantelope,  
Honey Dew, Sambuca, Balsamic*

### CRAB & ARTICHOKE DIP 15

*Home-Made "Ritz" Crackers*

### TUNA CONSERVA BRUSCHETTA 15

*Scarlet Runner Beans, Poached Farm Egg,  
Green Tomatoes*

### GRILLED PEACH BRUSCHETTA 14

*Klug Farm Peaches, Whipped Ricotta, Spicy Soppresata*

### SHRIMP DE JONGHE 16

*Gulf Prawns, Rock Shrimp Sausage, Lemon, Scallions*

### CHOPPED CLAMS CASINO 15

*Littleneck Clams, Salsify, Spicy Soppresata, Breadcrumbs*

### STUFFED SQUASH BLOSSOMS 11

*Nichols Farm Squash Blossoms, Mascarpone, Scallions,  
'Nduja Vinaigrette*

### SAUSAGE & PEPPERS 14

*Home-Made Italian Sausage, Jiminy Nardello Peppers*

## MACARONI

*Fresh & Home-Made*

### RIGATONI VODKA 21

*Calabrian Chile, Mascarpone*

### BUCATINI CARBONARA 21

*Smoking Goose Guanciale, Farm Egg, Pecorino Romano*

### NICK'S LINGUINE & CLAMS 26

*Littleneck Clams, Garlic, Chiles*

### GEMELLI PESTO GIOVANNI 22

*Fava Beans, Stracchino Cheese, Lemon*

### ORECCHIETTE & SAUSAGE 24

*Barese Sausage, Werp Farms Broccoli Rabe,  
Pecorino Romano*

### FETTUCINI ALFREDO 22

*Egg Yolk Fettucini, Garlic Crema*

### CANESTRI WITH SUNDAY GRAVY 25

*Nonna's Pork Neck Gravy, Meatballs, Fennel Sausage*

### LASAGNA SICILIANA 26

*Mascarpone, Sugo Finto, Eggplant*

### EGGPLANT PARMESAN 23

*Spaghetti Pomodoro & House-Pulled Mozzarella*

## PESCI

### WOOD-GRILLED WHOLE BRANZINO 28

*Salmoriglio, Frillman Farm Vegetable Salad*

### WALLEYE EN CARTOCCIO 26

*Spanish Pistachios, New Potatoes, Cippolini, Capers,  
Preserved Lemon*

## CARNI

### CHICKEN PARMESAN 28

*Miller's Farm Amish 1/2 Chicken, Spaghetti Pomodoro,  
House-Pulled Mozzarella*

### QUAIL "SALTIMBOCCA" 28

*Manchester Farms Quail, Prosciutto San Daniele, Sage,  
Hazelnuts, Smoked Cauliflower*

### 8 OZ. STEAK DE BURGO 29

*Beef Filet, Beef Jus, Crispy Shallots*

### ROASTED CHICKEN "VESUVIO" 28

*Miller's Farm Amish 1/2 Chicken, Schmaltz Potatoes,  
Peas, Chicken Jus*

### VEAL "PICCATA" 29

*Strauss Family Veal, Fried Lemon, Capers, Oregano*

## PRIME MEATS

*Grilled Over Cherry Wood*

### 10 OZ. HERITAGE LAMB CHOPS 45

*Catalpa Groves Lamb Chops, Lupini Beans, Gaeta Olives*

### 20 OZ. BONE-IN PRIME RIBEYE 65

*Grilled Peperoncini*

### 42 OZ. BONE-IN PRIME "BISTECCA FORMENTO'S" 125

*Grilled Peperoncini*

## CONTORNI

### VESUVIO POTATOES 6

### GRILLED CORN CACIO E PEPE 6

### GORGONZOLA-MASHED POTATOES 8

### CHARRED ROMANO BEANS 8