

# FORMENTO'S

## SHELLFISH | CRUDO

\***HAMACHI CRUDO** *Chive Oil, Fennel, Cured Fresno Prosciutto* 25

**CHILLED SHRIMP COCKTAIL** *Calabrian Cocktail Brown Butter Aioli* 26

\***OYSTERS** *East/West* 26 *Half Dozen* | 52 *Dozen*

**ALASKAN KING CRAB LEGS** *Lemon Butter, Chili Butter Calabrian Cocktail* 71 *Half Pound* | 139 *Full Pound*

**SEAFOOD TOWER** *Lobster, Shrimp Cocktail, Oyster Seafood Salad* 89

\***GRAND SEAFOOD TOWER** *King Crab, Oyster, Lobster Shrimp Cocktail, Crudo* 189

## STARTERS

**WHIPPED RICOTTA** *Fig, Pistachio Dukkah, Hot Honey Maldon Salt, Sourdough* 20

**FRITTO MISTO** *Tempura Fried Calamari, Olive Peppadew Pepper, Fennel, Pepperoncini Aioli* 23

\***BEEF AND TRUFFLE CARPACCIO** *Umbrian Truffle Grana Padano, Truffle Chili Crisp Aioli* 23

**GRILLED OCTOPUS** *Cauliflower, Fava Bean, Red Wine Agrodolce* 24

**NONNA'S MEATBALLS** *Parmesan, Marinara* 24

**BURRATA** *Marinated Beets, Hazelnut Gremolata, Citrus Crispy Lentils* 26

## SALADS

**GEM LETTUCE** *Radicchio, Avocado, Red Onion Pecorino, Oregano Vinaigrette* 19

**CAESAR SALAD** *Boquerones, Focaccia Crouton Grana Padano* 18

**KALE SALAD** *Brussels Sprouts, Golden Raisins Pecorino, Egg, Almond, Citrus Vinaigrette* 18

## EXECUTIVE CHEF *Jeff Lutzow*

*\*Many items on the menu contain ingredients that are not listed including raw or undercooked ingredients. Please inform your server of any dietary or allergy restrictions before ordering. The Cook County Department of Public Health would like to inform you that consuming raw or undercooked foods may increase your risk of foodborne illness*

*A gratuity of 20% will be added to all parties of 9 or greater*

## PASTA

**BUCATINI CACIO E PEPE** *Black Pepper, Pecorino* 25

**ORECCHIETTE** *Squid Ink, Rock Shrimp, Serrano Cured Tomato, Mint* 26

**CANESTRI** *Sunday Gravy, Fennel Sausage Meatball, Ricotta* 24

\***BUCATINI CARBONARA** *Pancetta, Egg Yolk* 28

**PACCHERI** *Vodka Sauce, Pecorino, Bread Crumbs* 21

**BUTTERNUT SQUASH CAPPELLETTI** *Ricotta Brown Butter, Parmesan, Sage* 23

**WILD MUSHROOM RISOTTO** *Braised Short Rib, Parmesan Black Truffle, Tuscan Kale* 29

*- We gladly offer gluten free pasta*

*- Add Black Truffle 5gr. 15*

## STEAKS & CHOPS

*Creekstone Farms Prime Steaks*

\***DUROC PORK CHOP** *16oz Double Cut, Agrodolce* 40

\***FILET** *12oz* 69

\***SKIRT STEAK** *10oz* 50

\***NY STRIP** *16oz* 74

\***DRY AGED BONE-IN RIBEYE** *22oz* 92

\***LAMB CHOP** *14oz Pinn Oak Farms, Black Garlic Jus Mint Gremolata* 77

\***BISTECCA ALLA FIORENTINA** *32oz Bordelaise* 109

## ENTREES

**CHICKEN VESUVIO** *Fingerling Potato, English Pea Pancetta* 40

**CHICKEN PARMESAN** *Pomodoro, Mozzarella, Basil* 39  
*- Add Spaghetti 8*

**WHOLE BRANZINO** *Snow Pea Tips, Chili, Garlic* 51

## SIDES

**CAULIFLOWER** *Pepperoni, Lemon, Serrano* 14

**BRUSSELS SPROUTS** *8 Yr Balsamic, Parmesan* 14

**CRISPY POTATOES** *Creamy Parmesan, Calabrian Chili* 15

**GIANT WHITE BEANS** *Kale, Preserved Lemon Relish* 15

**MUSHROOMS** *Four Star Mushrooms, Red Wine Jus* 15

**BROCCOLINI** *Lemon, Garlic Butter, Chili* 15

**SPINACH** *Garlic, Chili, Breadcrumbs* 14