



WINE BAR FAVORITES

Formaggio Fonduta

Fondue of Imported Cheese with Spinach, Artichoke and Crabmeat Served with Crostini · 14.50

Calamari Fritto

Crispy Calamari, Asparagus, Mushrooms, Red and Green Chilies with Spicy Remoulade · 11

Portobello Mushroom Risotto

with Asparagus, Demi-Glace Essence, Balsamic Reduction and Parmesan · 14

Formaggio Della Casa

Trio of Imported Cheeses with Seasonal Fruit and a Demi Baguette · 17.50

Escargot Bleu

Escargot Baked in Herb Garlic Butter and Bleu Cheese 14.50

Crab Cakes

Crispy Crab Cakes Served on a Bed of Corn with Saffron Aioli and Sun Dried Tomato Jam · 17.50

Bruschetta Trio

Tomato with Olives, Artichokes and Capers, Portobello with Truffle Oil, Roasted Bell Peppers with Goat Cheese 13.50

Ahi Carpaccio

Wasabi Tobiko, Avocado Mousse, Crispy Capers, Ginger Soy Reduction and Truffle Micro Greens · 15

SOUPS & SALADS

Lobster Bisque to Live For

Tender Morsels of Maine Lobster with Brandy and Cream · 11.50

Onion Soup Gratinee

Slowly Simmered and Topped with Gruyere Cheese · 9

Warm Spinach Salad

with Strawberries, Mushrooms, Red Onions, Pancetta, Aged Balsamic Vinaigrette and Goat Cheese · 11.25

Classic Caesar

*Crisp Romaine, Classic Caesar Dressing, Parmesan Cheese and Homemade Croutons · 9
with Blackened Salmon or Grilled Chicken · 13*

Caprese Salad

Fresh Mozzarella, Red and Yellow Tomatoes with Basil Pesto and Aged Balsamic Vinaigrette · 11.50

Chopped Florentine Salad

Mixed Greens, Orzo Pasta, Capers, Sun Dried Tomatoes, Kalamata Olives and Mac Nuts Tossed in Aged Balsamic Vinaigrette and Topped with Feta Cheese · 10.75

Just a Nice House Salad

Mesclun Greens, Sun Dried Tomatoes, Walnuts Tossed in Aged Balsamic and Topped with Feta Cheese · 8.50

PIZZA, PANINIS & MORE

Pesto Pancetta Pizza

Mornay, Mozzarella, Pancetta and Romaine Tossed with Bay Shrimp and Pesto Caesar Dressing 14.50

Margherita Pizza

A Classic Favorite with Marinara, Mozzarella, Vine Ripened Tomatoes and Basil · 12.50

Kobe Burger Panini

*Our Famous Wagyu Beef Burger with Greens, Tomato and Mozzarella
with Your Choice of Fries or a Mesclun Salad · 17*

**Add Hickory Smoked Bacon, Avocado or Fried Egg for 2.00 per item*

Sicilian Prime Rib Panini

Prime Rib with Horseradish Mayo, Roasted Peppers, Portobello Mushrooms, Caramelized Onions and Mozzarella with your choice of Shoestring Fries or a Mesclun Salad · 15

Open Faced Lobster Club Roll

*Lobster Salad with Bacon, Avocado, Tomato and Smoked Mozzarella on Toasted Focaccia Bread
with your choice of Shoestring Fries or a Mesclun Salad · 21*

Grilled Vegetable Panini

*Portobello Mushroom with Zucchini, Eggplant, Bell Peppers, Caramelized Onions, Mozzarella Cheese and Pesto Mayo
with your choice of Shoestring Fries or Mesclun Green Salad · 14.50*

Pulled Lamb Tacos

Flour Tortillas with Pulled Lamb in Roasted Tomato Salsa, Slaw, Sour Cream and a Mesclun Salad · 15.50

Seared Cajun Fish Tacos

Flour Tortillas with Pesto Aioli, Tomato Salsa, Slaw and a Mesclun Salad · 14



SEAFOOD

Maine Lobster ‘Mac & Cheese’

Chunks of Lobster with Macaroni, Pancetta, Spinach, Lobster Cream and Smoked Mozzarella · 27

Furikake Crusted Ahi

Mushrooms, Bok Choy Medley, Soba Noodles and Ponzu Butter Sauce · 28

Garlic Scampi Pasta

Shrimp with Linguini, Capers, Mushrooms, Sun-Dried Tomatoes, Focaccia and a Citrus Butter Sauce · 23

Crab Crusted Salmon

Oven Roasted Crab Crusted Atlantic Salmon with Green Beans, Mushrooms and a Citrus Butter Sauce · 28

Herb Crusted Mahi

Seared Herb Crusted Mahi with Orzo Pasta, Roasted Corn, Bell Peppers, Capers, Pesto Aioli and a Sweet Lemon Cream Sauce · 27

Garlic Ahi

Pan Seared Garlic Ahi with Sautéed Spinach, Tomato and ‘Aglio e Olio’ Pasta · 26

MEATS

Garlic’d Rib Eye Steak

with Roasted Garlic, Potatoes, Arugula and Port Wine Demi Sauce · 35

Petite Filet Mignon

with Bake Potato Mash, Grilled Asparagus, Crispy Onions, Port Wine Demi and Béarnaise Sauce · 32

New York Steak

with Roasted Potatoes, Grilled Asparagus and Marsala Demi Cream Sauce · 33

Kiawe Smoked Prime Rib

“While It Lasts” Slow Roasted and Seasoned with Fine Herbs and Sea Salt.

Served with Broccoli Mashed Potatoes

Petite 12oz – 31 • Just Right! 16oz – 35 • RU CRAZY?! 32oz – 69

Chicken Rollatini

Oven Roasted Chicken Breast Stuffed with Spinach, Mushroom, Boursin and Mozzarella Cheese Served with Potatoes, Roasted Bell Peppers, Onions and Truffle Broth · 25

Grilled Lamb Chops

Grilled and Served with Charred Brussels Sprouts, Boursin Mash Potatoes and a Port Wine Reduction · Large 40.50 · Small 30.50

Grilled Kurobuta Pork Chop

Roasted Potatoes, Green Beans with a Porcini Mushroom and Truffle Demi Sauce · 30

“Fall Off The Bone”

Zinfandel Barbecued Ribs

Made with Our Zesty Zinfandel BBQ Sauce with Mediterranean Slaw and Shoestring Fries Full Rack · 30 · Half Rack · 19

Braised Savory Lamb

Pulled Lamb and Garden Vegetables Simmered in Wine and Natural Juices · 25

Beef Bourguignon Grand Mere

Our Hot-Pot Classic with Pancetta, Mushrooms, Potatoes, Carrots and Lots of Red Wine · 24

SIDE ACTION

Truffle Shoestring Fries · 7.75

Sweet Potato Fries · 7.75

Grilled Asparagus · 7

Sautéed Mushrooms · 7

Boursin, Broccoli or Plain Mashed Potatoes · 7

White Rice · 2

Demi Baguette · 2.50

Fonduta Bread · 2.25

Garlic Bread · 4.75

Garlic Cheese Bread · 5.75

FORMAGGIO

LIFE IS SWEET

Crème Brulee

Flavor of the Day · 8.50

Chocolate Soufflé

with Mix Berry Coulis · 9.50

Ala Mode · 2.00

Tiramisu

with Espresso Chantilly · 8.50

Coconut Panna Cotta

Passion Fruit Caramel, Mac Nut Shortbread Crumble · 8.50

Seasonal Fruit Crisp

Orange Scented Graham Cracker Streusel, Whipped Crème Friache · 8.50

Ala Mode · 2.00

Vanilla Bean Ice Cream · 4.50

DESSERT WINES

Taylor Fladgate 'Ruby Port' ~ Portugal

2oz taste · 4.50

Taylor Fladgate 'Tawny Port' ~ Portugal

2oz taste · 4.50

COFFEE & HOT TEA

Dammann Hot Tea

Chamomile, Blood Orange, Darljeering, Gun Powder Green Tea

4.00

French Press Coffee

6.50

Coffee

3.00

Cappuccino

3.50

Espresso

Single · 3.00 / Dbl · 5.25

Café Latte

3.50

THE GALLERY

Enjoy good food, fine wine and great friends in the privacy of our private dining room.

Reserve The Gallery for your next exclusive event!

Email us at: drink@formaggio808.com