

# Formaggio Kitchen

244 Huron Ave 02138-1328 · +16173544750 · Updated: Jan 14, 2026

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## SALADS 8

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### Mesclun Salad \$3.50

a classic green salad topped with sliced peppers, cucumber, and tomato with our housemade vinaigrette served on the side. presented family-style in a serving bowl.

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### Feta And Black Olives \$4.00

### Sun-dried Tomato And Goat Cheese \$4.00

### Blue Cheese And Walnuts \$4.00

### Individual Garden Salad \$6.00

mesclun mix tucked into a single-serving container with sliced peppers, cucumber, and tomato, with our own housemade vinaigrette on the side.

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### Chicken Salad

### Tuna Salad

### Egg Salad

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## SPECIALTY HORS D'OEUVRES 11

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### Blue Cheese And Asparagus Rolls \$16.00

crispy asparagus spears rolled in buttery brioche and blue cheese, then baked until golden brown.

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### Jambon Remoulade \$16.00

jambon de paris, a mild french ham, is neatly wrapped around our housemade celeriac remoulade. a lovely retro classic hors d'oeuvre that is excellent with gin.

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### Roasted Tomato Crostini \$12.00

sliced baguette tossed with olive oil and cheese, then baked to crispy perfection. topped with a roasted tomato sauce and parmigiano-reggiano cheese, and garnished with a caper.

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### Pesto Palmiers \$12.00

rich puff pastry rolled with our housemade pesto and parmigiano-reggiano cheese, then baked until crisp and golden.

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### Turkish-spiced Chicken Meatballs \$24.00

house-ground free-range chicken is seasoned with turkish spices, shaped into small balls, and roasted in the traditional turkish style. savory, spicy, and delicious! served with a cucumber and mint yoghurt sauce.

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### Gougeres \$12.00

savory french cheese puffs made with marcel petite comte cheese. excellent with champagne.

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<b>Jambon Gougeres</b>	<b>\$24.00</b>
sliced jambon de paris and marcel petite comte cheese inside a freshly baked gougere.	
<b>Stuffed Mushrooms</b>	<b>\$18.00</b>
mushrooms caps stuffed with your choice of chorizo and cheese or spinach and feta filling. a cocktail party classic.	
<b>Hazelnut-crusted Goat Cheese Balls</b>	<b>\$18.00</b>
these tasty treats feature fresh goat cheese from hillman farm rolled in crushed toasted hazelnuts with a dried tart cherry in the center.	
<b>Marinated Lamb Kebabs</b>	<b>\$29.00</b>
mustard and rosemary-marinated cubes of tender lamb, grilled and served chilled with a garlic yoghurt sauce and garnished with a slice of fresh cucumber.	
<b>Fig And Gorgonzola Medallions</b>	<b>\$18.00</b>
creamy gorgonzola cheese on top of a thinly sliced dried turkish fig drizzled with local honey.	

## SPECIALTY PLATTERS 11

<b>The Classic Cheese Platter</b>	<b>AVAILABLE OPTIONS</b>
this signature platter features traditional cheeses hand-picked by our expert cheesemongers. it is accompanied by a platter of assorted crackers or sliced baguette and garnished with fresh fruit and nuts.	S: \$70.00 M: \$120.00 L: \$160.00
<b>The Connoisseur Cheese Platter</b>	<b>AVAILABLE OPTIONS</b>
a selection of the worlds finest cheeses, many exclusively imported by formaggio kitchen. this unique assortment showcases cheeses with bolder flavors and is accompanied by a platter of assorted crackers or sliced baguette and garnished with fresh fruit and nuts.	S: \$85.00 M: \$145.00 L: \$200.00
<b>The French Sampler</b>	<b>AVAILABLE OPTIONS</b>
the perfect melange of french classics: a selection of housemade charcuterie, jambon de paris, and saucisson sec alongside some of our favorite french cheeses. served with nicoise olives, haricots verts, french cornichons, and accompanied by a sliced baguette.	M: \$80.00 L: \$145.00
<b>The Spanish Sampler</b>	<b>\$105.00</b>
a hearty platter piled with spanish delicacies, including two spanish cheeses, sliced jamon serrano, authentic chorizo, toasted marcona almonds, olives, piquillo peppers, quince paste and olive oil torta. feeds 20	
<b>Italian Antipasto</b>	<b>AVAILABLE OPTIONS</b>
this robust assortment of italian delights is a popular addition to any party. piled high with salami, prosciutto, and a selection of italian cheeses and garnished with roasted red peppers, marinated olives, housemade giardiniera, and artichokes. sliced bread is included for serving.	M: \$80.00 L: \$145.00
<b>Charcuterie Platter</b>	<b>AVAILABLE OPTIONS</b>
this assortment of charcuterie includes a selection of housemade pates, thinly sliced cured meats, and artisan salami. garnished with french cornichons, marinated olives, and whole-grain and dijon mustards, and accompanied by a sliced baguette.	S: \$65.00 M: \$95.00 L: \$140.00
<b>Brie En Croute</b>	<b>AVAILABLE OPTIONS</b>
french brie spread with a seasonal fruit conserve, wrapped in an all-butter puff pastry, and baked until golden brown. perfect for a cocktail party! we accompany this platter with a basket of sliced baguette.	Serves 15: \$65.00 Serves 30: \$95.00

## Middle Eastern Mezze Platter

our housemade hummus, baba ghanoush and muhammara spreads surrounded by marinated olive and feta salad, stuffed grape leaves, cherry tomatoes, and a basket of our crispy pita chips for dipping. a wonderful platter for vegetarians.

### AVAILABLE OPTIONS

S: \$50.00

L: \$95.00

## Fresh Fruit Platter

a beautiful assortment of the freshest fruits available, sliced and ready to eat the fruit selection changes with the season.

### AVAILABLE OPTIONS

S: \$40.00

M: \$75.00

L: \$95.00

## Garden Crudite

a selection of fresh vegetables from our produce department, usually including broccoli, asparagus, carrots, cherry tomatoes and peppers. served with choice of creamy blue cheese dip or feta and roasted pepper dip.

### AVAILABLE OPTIONS

S: \$45.00

M: \$80.00

L: \$100.00

## Smoked Salmon Platter

one and a half pounds of hand-sliced atlantic smoked salmon, traditionally garnished with finely diced red onion, hardboiled egg, and capers, and a creme fraiche sauce served on the side. perfect for cocktails or brunch. feeds 20 - add a dozen bagles, \$14.00

**\$110.00**

## SANDWICHES 15

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### Turkey & Swiss With Dijon

### Goat Cheese & Roasted Pepper

### Roast Beef & Boursin

### Mozzarella, Tomato & Basil

### Salami & Provolone With Dijon

### Jambon Beurre

### Smoked Turkey & Dill Spread

### Cucumber, Tomato & Hummus

### Ham & Swiss With Dijon

### Bacon Lettuce & Tomato

### Roasted Eggplant & Red Pepper

### Assorted Sandwich Platter

a selection of our sandwiches prepared on sliced fresh bread, cut in half and stacked on a platter.

**\$6.50**

### Assorted Mini Sandwich Platter

any combination of our sandwiches served on mini sourdough, french, or wheat rolls, presented on a platter.

**\$4.00**

### The Classic Deli Platter

sliced turkey breast, roast beef, black forest ham, salami, provolone and swiss cheeses arranged on a platter for "make your own" sandwiches, along with mustard, mayonnaise, lettuce, tomato, onion, pickles, and sliced bread.

**\$6.45**

## Cookie Platter

**\$3.00**

an assortment of delicious cookies and bars selected by our baker. two cookies per person.

## ENTREES AND SIDE DISHES 6

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### Formaggio Kitchen Lasagne

**\$65.00**

fresh rolled pasta layered with bechamel sauce and our rich pork and beef ragu. available ready-to-cook or already baked.

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### Vegetarian Lasagne

**\$65.00**

roasted vegetables layered with fresh pasta sheets and bechamel sauce. available ready-to-cook or already baked.

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### Eggplant Parmigiana

**\$60.00**

this classic dish combines fresh eggplant with a light tomato sauce, fresh mozzarella and parmigiano-reggiano. available ready-to-cook or already baked.

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### Moussaka

**\$65.00**

ground lamb seasoned with cinnamon and tomato, layered with sliced eggplant, topped with a creamy yoghurt sauce, and baked until golden.

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### Chicken Legs

**\$5.50**

roasted misty knoll chicken legs glazed with honey, lemon, and oregano. minimum 10 people

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### Side Dishes

please call for seasonal offerings and availability of side dishes.