

~ Antipasta ~

- Beer Cheese Dip** 10
local craft beer / smoked gouda /
pepperjack / crostini
- Formaggio Plate** 16
chef's selection of local cheeses/
seasonal fruits / nuts
- Meatballs** 12
soft polenta/ bacon marinara/
queso fresco/crumbled bacon
- Crispy Calamari & Rock Shrimp** 14
spicy peppers / lemon aioli / parmesan
- Roasted Garlic Hot Wings** 14
buffalo sauce / smoky bleu cheese/
fresh herbs / carrot

~ Zuppa & Insalata ~

- Soup of the Day** 6/9
- Formaggio Salad (G/V)** 12
mixed greens / aldon's lettuce/ garden
vegetables / black olives / feta /
italian vinaigrette
- Caesar Salad** 12
romaine lettuce/ garlic croutons/
parmesan cheese/creamy garlic dressing
- Shrimp Cobb Salad (G)** 15
bay shrimp / smoked bleu cheese /
buttermilk dressing / hard egg / bacon

~ Pasta ~

- Seasonal Risotto** AQ
chef's choice of seasonal rice dish
- Spaghetti and Meatballs** 21
marinara/ confit tomato/ shaved ricotta
- Shrimp Scampi** 24
angel hair / tomato/ garlic/ wine

~ Pizza ~

- Margherita (V)** 16
fresh mozzarella /tomatoes / basil/
three cheese blend
- Pepperoni** 17
three cheese blend
- Italian Sausage** 18
three cheese blend / mixed peppers/
onions / mushrooms / olives/
ricotta salata
- Spicy California** 18
linguica sausage/ grilled pineapple/pickled
jalapeno/ calabrian chili marinara
- Chicken & Bacon** 18
garlic cream sauce / grilled chicken/
bacon / tomatoes / green onion

~ Secondi ~

- Marmalade Chicken** 24
chicken breast / roasted asparagus /
cherry tomatoes / riced cauliflower /cotija
- Baby Back Ribs** 27
half rack / tuscan potato/ coleslaw
- Fresh Market Fish** MP
chef's choice of fresh fish / with seasonal
accompaniments
- Pan Seared Scallops** 28
honey glazed carrots/ snap peas
confit marbled potatoes/
spring pea tarragon sauce
- Grilled Ribeye** 33
potato gratin/ caulilini/ bordelaise

~ Sides ~

- Roasted Broccoli** 9
romesco / feta / raisins
- Vegetable Medley** 7
seasonal vegetable medley
- Tuscan Potato** 8
parmesan / garlic
- Truffle Mac and Cheese** 10
orecchiette/ fontina/ bread crumbs

Ask your server about our Chef's daily specials.

(V) Denotes Vegetarian Selection
(G) Denotes Gluten Free
18% service charge is added to parties of 6 or more.
Limit 4 split checks per table.
Split charge \$3.
**Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of
foodborne illnesses.*

FORMAGGIO

✻ Taverna and Patio ✻

11211 Point East Drive, Rancho Cordova Ca 95742

For Reservations, please call us at 916.638.1100

Or visit us on the web:

www.opentable.com