

forte AT SYMPHONY CENTER dinner

mezze *mezze platters sized for table*

HOUSEMADE LABNEH

with Roasted Squash, Cherry Tomato Salad, Honey, Mint

MARINATED OLIVES

with Mozzarella, Artichoke, Italian Marinade

V

FIG & OLIVE SALAD

Spinach, Frisée, Walnut, Feta

ROASTED VEGETABLES

with Cous Cous, Citrus Vinaigrette

V

MUHAMMARA Spicy Roasted Walnut & Red Pepper Dip

HUMMUS Crispy Garbanzo, Tahini

FETA WHIP Aleppo Pepper

Served with Pita

V

bar snacks

LENTIL SOUP

V AVG

Tahini Yogurt, Urfa, Herbs 11

SAGANAKI HALLOUMI

V AVG

Calabrian Chile Hot Honey, Schug, Herbs 19

FRIED ARTICHOKEs

V AVG

Roasted Garlic Aioli, Charred Lemon 15

CHICKEN SHAWARMA SKEWER

Tzatziki, House Pickles, Fronds, Pita 19

bar snacks offered supplemental with first course

glossary (as we define them)

gremolata green sauce with parsley, lemon, garlic

labneh tangy cheese from strained yogurt

muhammara spicy walnut and bell pepper dip

osso buco beef shank cooked low and slow to tender

shawarma thinly sliced meat roasted on a spit

schug herb garlic pepper sauce, similar to chutney

halloumi squeaky goat and sheep's milk cheese

mezze a selection of small dishes served as an appetizer

musakhan roasted chicken served over (pita) bread

prosciutto cured pork

saganaki fried cheese appetizer

tzatziki salted yogurt and cucumber dip

includes focaccia, choice of mezze and choice of main
fifty five dollars per person plus applicable taxes
credit card only

V VEGETARIAN

V² VEGAN

AVG AVOIDING GLUTEN

main

HALLOUMI VEGETABLE KEBOB

V AVG

Calabrian Chile Hot Honey, Zucchini, Tomato, Red Onion, Schug, Basmati Rice

FALAFEL PITA

V²

Chickpea Falafel, Hummus, Cherry Tomato, Red Schug, Herbs

BAY SCALLOPS

AVG

Verde Muhummara, Pomegranate Molasses, Mint and Dill

BAKED HALIBUT

AVG

Red Schug, Butter Baked Halibut, Lentil Salad, Honey Broth

MUSAKHAN CHICKEN

Braised Red Cabbage, Sumac Chicken Thigh, Cippolini Tomato Ragout, Charred Lemon, Crema, Herbs, Pita

BEEF OSSO BUCO

Polenta, Gremolata, Jus, Chive

FORTE GRIDDLE BURGER

Two Beef Patties, Cheddar, Arugula, Tomato Jam, Roasted Garlic Aioli

TAGLIATELLE

Butternut Squash Cream, Spiced Squash, Parmesan, Fried Sage, Crispy Prosciutto

**Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

@ChicagoForte
Executive Chef **Leonardo Moslemian**
General Manager **Grant Chinouth**

forte bar

AT SYMPHONY CENTER

starters

LENTIL SOUP **V** **AVG**

Tahini Yogurt, Urfa, Herbs 11

FRIED ARTICHOKE **V** **AVG**

Roasted Garlic Aioli, Charred Lemon 15

MARINATED OLIVES & MOZZARELLA **V** **AVG**

Artichoke, Pearl Mozzarella, Italian Marinade 13

TRADITIONAL HUMMUS **V²**

Tahini, Roasted Garlic, Lemon, Garbanzo, Pita 14

MUHAMMARA **V²**

Roasted Walnut & Red Pepper Dip, Pita 15

FIG AND OLIVE SALAD **V** **AVG**

Spinach, Calamata, Pickled Red Onion, Feta, Walnut 17

ROASTED VEGETABLE COUS COUS SALAD **V**

Israeli Cous Cous, Citrus Vinaigrette, Feta 17

SAGANAKI HALLOUMI **V** **AVG**

Calabrian Chile Hot Honey, Schug, Herbs 19

main

BAKED HALIBUT **AVG**

Red Schug, Butter Baked Halibut, Lentil Salad, Honey Broth 32

FORTE GRIDDLE BURGER

Two Beef Patties, Cheddar, Arugula, Tomato Jam, Roasted Garlic Aioli 25

CHICKEN SHAWARMA SKEWER

Tzatziki, House Pickles, Fronds, Pita 19

FALAFEL PITA **V²**

Chickpea Falafel, Hummus, Cherry Tomato, Red Schug, Herbs 25

MUSAKHAN CHICKEN

Braised Red Cabbage, Sumac Chicken Thigh, Cippolini Tomato Ragout, Charred Lemon, Crema, Herbs, Pita 29

TAGLIATELLE

Butternut Squash Cream, Spiced Squash, Parmesan, Fried Sage, Crispy Prosciutto 29

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saganaki fried cheese appetizer
tzatziki salted yogurt and cucumber dip

mezze a selection of small dishes served as an appetizer
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