



New Italian Gem in Santa Monica: Forma

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Forma Restaurant & Cheese Bar

1610 Montana Ave. Santa Monica, CA 90403

Beautiful new Italian restaurant that just opened up three months ago on Montana Avenue serving incredible Italian foods at its finest! Homemade pastas finished table side tossed in cheese wheels, from giant Parmigiano Reggiano to Pecorino Romano.

They offer the largest selection of cheese we have yet seen offered any restaurant as well as a great selection of wine. We opted to try the Truffle Tremor, Chimay Grand Classique and Bayley Hazen Blue Cheese which were all wonderful.

For appetizer we would highly suggest the Mussels prepared in san marzano tomato sauce, fresh "peperoncino", and fresh n'duja sausage. The burrata is definitely another dish to opt for if offered, served with roasted sweet heirloom tomatoes. Delicious!

The Truffle Tortellini served with a medley of mushrooms was just out of this world! If you're a fan of cheesy warm hearty meals finished with a strong truffle flavor definitely do not pass this up.

Roasted Jidori Chicken is a large portion, an entire half organic free range chicken roasted with herbs, served with roasted yukon golden potatoes and roasted heirloom baby tomatoes. Juicy, flavorful, possibly the tastiest poultry dish around.

For dessert their decadent Chocolate Banana Pecan Tart is a must. That tart shell felt like a delicate crumbly sweet nutty treat on its own, filled with bananas and chocolaty fudge like ganache, topped with brûléed caramelized bananas and vanilla whipped cream. Words cannot express how divine this sweet treat was.

The foods at Forma stand out in both quality and taste and outshine all other popular Italian restaurants around town. A great new addition to Montana Avenue.









<http://www.losangeleseateries.com/#!New-Italian-Gem-in-Santa-Monica-Forma/c1rfl/55ddd9e30cf269cc03e2bc9b>