



June Market Menu

Parma is committed to supporting local farmers and to use the finest ingredients available. Our Market/Seasons menu will showcase local "Farm to Table" ingredients and seasonal dishes. Chef Warren Seta will change the Market/Seasons menu monthly.



zuppa

GUMBO

Chicken, Sausage, Tomato, Basil 6.50 cup / 8.50 bowl



pasta

SPAGHETTI with PANCETTA

Black Pepper Butter, Grana Padano, Pecorino Romano 22 / primi 12.50



secondo

PORK CHOP PIZZAIOLA

Tomato Mushroom Ragout, Whipped Garlic Potatoes 28



dolce

CHOCOLATE RASPBERRY ZUCCOTTO

Chocolate Sponge Cake, Chocolate Mousse, Fresh Raspberries 10

Sourcing from our local farms and purveyors

BelGioiso Cheese, Demark, WI • Bix Produce, Minneapolis, MN • Great Ciao, Minneapolis, MN • Swanson Meats, Minneapolis, MN

Featured Beverages

Gavi di Gavi, Araldica, Piedmont, Italy 2014 10.00

PARMA SHANDY

Tattersall Bitter Orange, Tattersall Orange Crema, Fresh Lemonade,
topped with Fulton Lonely Blonde 11.00

Saturday Date Night

3 courses

\$50 for 2

50% off select bottles of wine

Happy Tower

TUESDAY - FRIDAY

4 - 8:30 PM

available in the Bar and Lounge

\$5 Appetizers

\$4 House Wine, Beer and Rail Drinks



Antipasti

FRIED SICILIAN RICE BALLS
with mozzarella and marinara 11

FRIED CALAMARI
with lemon sauce 13

BAKED SHRIMP
with tomato, feta, garlic and Calabrian chili oil 15

PARMA MEATBALLS
with marinara and ricotta 12

MARGHERITA FLATBREAD
with slow-roasted tomato, sweet basil and mozzarella cheese 9

GOAT CHEESE FLATBREAD
with bourbon honey, onions and roasted grapes 9

APPLE SALAD
with romaine, red onion, candied hazelnuts and gorgonzola dressing 11

PARMA HOUSE SALAD
with arugula, cherry tomatoes, parmigiano and lemon vinaigrette 9

WATERMELON SALAD
with basil, mint and goat cheese 11

LOCAL TOMATO and BURRATA SALAD
with basil and extra-virgin olive oil 15

Pasta

PENNE
with tomato cream, vodka and parmigiano 18 / *primi* 14 / *add chicken* 4

CAVATELLI
with Molise country pork rib ragu 19.5 / *primi* 14.5

SPAGHETTI and MEATBALLS
with marinara 19.5 / *primi* 14.5

RICOTTA GNOCCHI
with spicy sausage cacciatore and Castelvetro olives 19.5 / *primi* 14.5