



April Seasons 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

ITALIAN WEDDING SOUP

Chicken meatballs, fregola, spinach, parmesan 6.50 cup / 8.50 bowl



pasta

WILD MUSHROOM and CHICKEN RIGATONI

Local morels, braised chicken, creamy tarragon-pecorino sauce 28/15



secondo

SALTIMBOCA

Prosciutto-wrapped veal cutlets, sage marsala brown butter sauce 32



dolce

GRANDMOTHER'S TORTE

with strawberries and orange blossom honey 10

Sourcing from our local farms and purveyors

Belgioioso, Demark, WI • Bix Produce, Minneapolis, MN • Great Ciao, Minneapolis, MN • Swanson Meat, Minneapolis, MN

Featured Local Beverages

Pseudo Sue Pale Ale, Toppling Goliath Brewing Co, Decorah, IA (16oz) 8

Trapiche Oak Cask, Malbec, Mendoza, Argentina 2015 10 glass / 40 bottle

Date Night

SUNDAYS

3 courses

\$50 for 2

50% off bottles of wine under \$100

Live Music

THE BENNY WEINBECK TRIO

Saturday Nights

7:30 – 10:30 pm

Happy Tower

MON – FRI 2:30 – 7 pm

SAT & SUN 5 – 7 pm

available in the Bar and Lounge

\$5 Appetizers

\$4 House Wine, Beer and Rail Drinks