



February 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 Irina Kolosov will change the Market/Seasons menu monthly.



primo

NORWEGIAN SALMON TARTARE Catallia tortilla chips 12



zuppa

FIELDS and SONS PARSNIP and CARROT SOUP 6.50 cup / 8.50 bowl



pasta

PAPPARDELLE with Creekstone Farms braised beef and Grana Padano 22 / 13



secondo

SWANSON MEATS VEAL PARMESAN with BelGioioso burrata and spaghetti marinara 32



dolce

DARK CHOCOLATE MOUSSE with moro blood orange, olive oil and raspberries 10

Sourcing from our local farms and purveyors

BelGioioso Cheese, Demark, WI • Catallia Mexican Tortilla's, Eagan, MN • Creekstone Farms, Arkansas City, KA
Fields and Sons, Andover, MN • Swanson Meats, Minneapolis, MN

Featured Local Wine

Frontenac Gris, Parley Lake Winery, Waconia, MN 9

Red Blend, Cannon River Winery, 'Family Reserve Red,' Cannon Falls, MN 9

Raspberry Wine, Two Rivers Vineyard and Winery, Ramsey, MN 9

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



Antipasti

FRIED SICILIAN RICE BALLS
with mozzarella and marinara 11

SALUMI AND CHEESE PLATE
Robiola, Asiago, Prosciutto, Capicola and Sopressata 15

FRITTO MISTO
with seasonal vegetables and bagna cauda aioli 13

FRIED CALAMARI with lemon sauce 13

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

MIXED MUSHROOM BRUSCHETTA
with taleggio fonduta 12

PARMA MEATBALLS with marinara and ricotta 12

Piadina

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

SAUSAGE FLATBREAD house-made sausage with
crimini mushrooms and provolone cheese 9

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

CHICKEN FLATBREAD
bacon jam, tomatoes and spinach 9

Insalata

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

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

BIBB SALAD with broccoli, prosciutto
and creamy mascarpone dressing 11

MARINATED BEET SALAD
with grapes, arugula, fried onions and sour cream 11

SHAVED PEAR SALAD with harvest blend lettuce, can-
died walnuts, gorgonzola and sweet citrus vinaigrette 11

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

BUCATINI "LIMONE" with spinach, capers, lemon
and parmigiano 19.5 / *primi* 14.5

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

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. —Minnesota Department of Health



February Seasons Lunch Menu

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zuppa

FIELDS and SONS PARSNIP and CARROT SOUP 6.50 cup / 8.50 bowl



pasta

PAPPARDELLE with Creekstone Farms braised beef chuck and Grana Padano 14



panini

SWANSON MEATS ROAST BEEF with smoked bacon, cheddar, caramelized onion 15



dolce

DARK CHOCOLATE MOUSSE with moro blood orange, olive oil and raspberries 10

Sourcing from our local farms and purveyors

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