



## March 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

CHICKEN MINISTRONE  
with cannellini beans and rice flour penne 6.50 cup / 8.50 bowl



### pasta

LINGUINI 'FRUTTI DI MARE'  
with halibut, tomato basil and manila clams 28/15



### secondo

'SURF AND TURF'  
Korean-style short ribs with butter poached shrimp and ginger cilantro gremolata 32



### dolce

LEMON MASCARPONE CROSTATA  
with tangerine marmalade 10

## Sourcing from our local farms and purveyors

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

## Featured Local Beverages

Freewheeler Dry Apple, Sociable Cider Werks, Minneapolis, MN (16oz) 8

Surly Hell Lager, Minneapolis, MN (16oz) 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