



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

### zuppa

CHILLED BEET SOUP with cucumber and yogurt 6.50 *cup* / 8.50 *bowl*



### pasta

BURRATA RAVIOLI with fresh tomato and sweet basil 14



### panini

DUROC PORK LOIN with spicy mustard and pecorino aioli 15

## Sourcing from our local farms

Fischer Farms • Living Waters Garden • Belgioioso

## Featured Local Beers

Excelsior Brewing Company, Big Island Blond Ale, Excelsior, Minnesota, 12oz can 8  
Goose Island Beer Company, Island Lolita American Wild Ale, Illinois, 25.9oz bottle 14

### Date Night

SUNDAYS

3 courses  
\$50 for 2

50% off bottles of wine under \$100

### Happy Tower

Monday-Friday 2:30 – 7 pm  
Saturday & Sunday 5 – 7 pm  
available in the Bar and Lounge  
\$5 Appetizers  
\$4 House Wine, Beer and Rail Drinks

### Live Music

Thursday Nights  
6:00 – 8:00 pm  
Fridays and Saturday Nights  
7:30 – 10:30 pm