

# Lunch

## Antipasti

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

FRIED CALAMARI with lemon sauce 13

FRIED SICILIAN RICE BALLS  
with mozzarella and marinara 11

GORGONZOLA CAESAR SALAD 9

BIBB SALAD with broccoli, prosciutto  
and creamy mascarpone dressing 15

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

MARINATED BEET SALAD  
with grapes, arugula, fried onions and sour cream 13

## Entrée Salads

CHOP SALAD with roasted turkey, avocado,  
blue cheese, hard-boiled egg, pickled onion, bacon,  
tomato and lemon dressing 15

GORGONZOLA CAESAR SALAD  
with grilled chicken 14 / with grilled shrimp 16

CHICKEN SALAD with apple, candied hazelnuts  
and gorgonzola dressing 14

FLAT IRON STEAK SALAD  
with grilled romaine, peppers, radicchio and creamy  
balsamic dressing 18

## Pasta

PENNE with tomato cream, vodka and  
parmigiano 12 *add chicken 2*

CAVATELLI with Molise country pork rib ragu 14

BUCATINI 'LIMONE'  
with spinach, capers, lemon and parmigiano 14

LASAGNA with house-made sausage and ricotta 14

LINGUINE with clams, white wine and garlic 15

RICOTTA GNOCCHI with spicy sausage cacciatore  
and Castelvetro olives 15

## Piadina

*Flatbreads are served with a small Caesar or Parma House Salad*

MARGHERITA FLATBREAD with slow-roasted  
tomato, sweet basil and mozzarella cheese 12

SAUSAGE FLATBREAD house-made sausage with  
crimini mushrooms and provolone cheese 12

GOAT CHEESE FLATBREAD  
with bourbon honey, onions and roasted grapes 12

CHICKEN FLATBREAD  
bacon jam, tomatoes and spinach 12

## Panini

*All sandwiches are served with house-made potato chips and pickles*

GRILLED CHICKEN BREAST SANDWICH  
with barbeque sauce, fried onion, bacon jam  
and muenster cheese 15

TURKEY SANDWICH with avocado,  
smoked bacon and onion marmalade 13

TUNA SANDWICH with peperonata,  
olives, tomato and basil 13

HOT ITALIAN with sausage, beef, marinara,  
pepperoncini and mozzarella 13

HOT PASTRAMI SANDWICH with pickled fennel,  
smoked gouda and horseradish aioli 15

PARMA CHEESEBURGER with fontina, braised pork  
belly and caramelized onion jam 15

## Entrée

SEARED SALMON with zucchini, asparagus,  
tomato and garlic parmesan brodo 21

DAILY SEAFOOD SPECIAL *market price*

BEEF and MUSHROOM RISOTTO  
with parmigiano 16



## January 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.



### zuppa

ROSEMARY CANNELLINI BEAN SOUP crispy Fischer Farms pork belly 6.50 cup / 8.50 bowl



### pasta

SPICY FERNDALE FARMS TURKEY BOLOGNESE house-made fettuccine noodles 22 / primi 14



### panini

SPARBOE FARMS FRIED EGG SANDWICH Fischer Farms bacon, tomato jam 15



### dolce

FORELLE PEAR and ALMOND PRALINE CROSTATA Moscato zabaglione cream 9

## Sourcing from our local farms and purveyors

Classic Provisions, Minneapolis, MN • Ferndale Market, Cannon Falls, MN • The Fish Guys, St Louis Park, MN  
Fischer Family Farms, Waseca, MN • Great Ciao Inc, Minneapolis, MN • Sparboe Farms, Litchfield MN

## Featured Local Beer and Wine

Badger Hill Brewing Company, Shakopee MN, Foundation Stout (12oz can) 8

Sovereign Estates Winery, Waconia MN, Syrah 2014 15

### 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

## Dolci

PARMA SUNDAE  
with amarena cherry, pistachio and hot fudge 8

BUTTERSCOTCH PANNA COTTA  
with sea salt-chocolate shortbread 8

DARK CHOCOLATE AMARETTI MOUSSE TORTE  
with fresh berries 8

HOUSE-MADE CANNOLI  
with lemon ricotta cheesecake  
and toasted almond toffee 8

GELATI or SORBETTI  
with chocolate-dipped pizzelle 7.5

## Beverages

Red Bull 4

Limonata 4

Aranciata 4

Dry vanilla bean soda 4

Fresh-squeezed lemonade 3.5

Fresh-squeezed strawberry lemonade 4

Fresh-brewed iced tea 3.25

Coke, Diet Coke, Minute Maid Light lemonade,  
Barq's root beer, Sprite, Diet Sprite 3.25

Acqua Panna Natural liter 6 / half liter 4.5

San Pellegrino Sparkling liter 6 / half liter 4.5

## Parma Cocktails

REVERSE MANHATTAN 14  
Tattersall Italiano, Old Overholt Whiskey, Tattersall Sour  
Cherry, Orange Bitters, Luxardo Cherry Garnish

THE MINNESOTA COSMO 13  
Prairie Organic Vodka, Tattersall Cranberry Liqueur,  
Tattersall Orange Crema, Lime Juice

THE NEW APEROL SPRITZ 12  
North Shore Distillery Distiller's Gin No. 11, Aperol,  
Lemon, Prosecco

PROSECCO COCKTAIL 12  
Prosecco, Tattersall Crème de Fleur

MARGARITA DI CAMPANIA 12  
1800 Silver Reserva Tequila, Strega, Lemon, Lime,  
Citrus Salt Rim

PARMA'S BRANDY CRUSTA 11  
Christian Brothers Brandy, Tattersall Orange Crema,  
Lemon Juice

NORTHEAST MINNEAPOLIS GIMLET 11  
Tattersall Aquavit, Crème de Fleur, Lime Juice

NEGRONI LIMON 12  
Beefeater Gin, Parma Infused Campari,  
Tosti Rosso, Orange

## Glass Vino

SPARKLING	6 oz
Prosecco, Astoria Lounge, Veneto, Italy NV	9.5
Moscato Spumante, Colli Euganei, Veneto, Italy 2014	9.5
Rose Brut, Roederer Estate, Anderson Valley, California NV	15

WHITE WINES	
Pinot Grigio, Ca' Donini, Veneto, Italy 2015	9
Sauvignon Blanc, 13 Celsius, Marlborough, New Zealand 2015	10.5
Pinot Bianco, Alois Lageder, Alto Adige, Italy 2015	10.5
Orvieto Classico, Santa Cristina, 'Campogrande,' Umbria, Italy 2014	9.5
Vernaccia di San Gimignano, Fontaleoni 2015	10
Estate Riesling, Jones of Washington, Wahluke Slope 2014	10
Chardonnay, 10 Span, Central Coast, California 2014	9
Chardonnay, Tormaresca, Puglia, Italy 2014	11
Chardonnay, Cuvaion, Carneros, California 2013	14.5

RED WINES	
Pinot Noir, Castle Rock Cuvee, California 2013	9
Montepulciano d'Abruzzo, Tre Saggi 2013	12
Pinot Noir, Argyle, Willamette Valley, Oregon 2014	13.5
Chianti, Castelvechio, 'Santa Caterina,' Tuscany, Italy 2013	9
Cabernet Sauvignon, Horse Heaven Hills, Columbia Valley, Washington 2014	9.5
Merlot, Cannonball, Sonoma County, California 2014	11
Red Blend, If You See Kay, Lazio, Italy NV	12
Cabernet Sauvignon, Katherine Goldschmidt, Alexander Valley 2014	14
Syrah, Boomtown, Columbia Valley, Washington 2013	10