

**HAPPY HOUR**

*Parma*   
trattoria - mozzarella bar

**3 : 3 0 p m - 6 : 0 0**

## ALCOLICI (COCKTAILS)

<b>Limoncello Drop</b> 9 Homemade Limoncello, Vodka, Sugar Rim	<b>Moscow Mule</b> 8 Vodka, Ginger Beer, Fresh Squeezed Lime	<b>Lambrusco</b> 7 Light-Sparkling Red Wine
<b>Prickly Prosecco</b> 8 Prickly Pear Liqueur , Prosecco	<b>Negrone Sbagliato</b> 8 Prosecco, Sweet Vermouth, Campari, Soda	<b>Chianti (DOCG)</b> 6 <b>Pinot Grigio</b> 6 <b>Beer Bottles</b> 5 <b>Draft Beer</b> 6
<b>Parma Margarita</b> 8 Fresh Lime+Lemon+Orange, Tequila, Simple Syrup	<b>Well Drinks</b> 6 Tequila, Vodka, Gin, Rum, Burbon	

## ANTIPASTI (APPETIZERS)

### BRUSCHETTE

<b>Pomodoro</b> 4 Tomato, Basil, Garlic, Olive Oil
<b>Caprino</b> 4 Avocado, Goat Cheese, Onion, Chili Sauce

### FRITTURA (LIGHTLY FRIED)

<b>Calamari</b> 7 Spicy Marinara
<b>Fiori di Zucca</b> 8 Lightly Fried Sicilian Zucchini Blossom Stuffed With Fresh Mozzarella
<b>Panzarotti</b> 6 Mozzarella Stuffed Breaded Ravioli

### INSALATE (SALADS)

<b>Rapa</b> 6 Greens, Beets, Pistachios, Goat Cheese, Lemon Vinaigrette
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### CICCHETTI (SMALL BITES)

<b>Peperoncini Verdi</b> 7 Blistered Shishito Peppers, Side Garlic Aioli
<b>Cavolini</b> 7 Sautéed Brussel sprouts, White Wine, Shallots, Parmesan Cheese
<b>Fries</b> 5 Truffle Oil, Parmesan
<b>Scampi *</b> 7 Grilled Shrimp, Lemon
<b>Cozze *</b> 7 Mussels, White Wine, Garlic, Cherry Tomato
<b>Vongole *</b> 7 Clams, White Wine, Garlic, Cherry Tomato
<b>Polpetta</b> 6 Homemade Meatballs, Tomato Sauce
<b>Polenta Gorgonzola</b> 6 Mushrooms, Rosemary Cream Sauce

### AFFETTATI (CURED SLICED MEATS)

Served with Arugula, Shaved Parmesan, Olive Oil

**Prosciutto di Parma** (Aged 18 Months) 6, **Smoked Prosciutto** 6, **Spicy Salame Calabrese** 6

## PIZZA

Gluten Free Pizza Add 4

<b>Margherita</b> 10 Mozzarella, Tomato Basil Sauce	<b>Pepperoni</b> 10 Tomato Sauce, Mozzarella
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\* Consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. Parma Trattoria is dedicated to the use of local farmer's organic ingredients and green unaltered products whenever possible. Gluten Free dishes available upon request. Please alert your server if you have any food allergies or dietary restrictions.