

## Parma

**Bresaola** 14  
*Salt cured beef round, Parmesan Reggiano cheese croutons, lemon pepper oil, spiced figs*

**Hot Italian Coppa** 14  
*Oven roasted tomatoes, braised escarole, marinated artichokes with a rosemary mustard and romesco sauce*

**Prosciutto** 15  
*18 month aged Italian Prosciutto di San Daniele, goat cheese, poached pear*

## Moza

**Bufala Mozzarella Caprese** 13  
*Red and yellow tomatoes, olive oil, rosemary sea salt, organic basil*

**Burrata with Sweet Pickled Beets** 13  
*Golden beets, red endive, Champagne vinaigrette, maple glazed pecans, arugula*

**Bufala with Spiced Figs** 13  
*Lavender-honey grilled leeks, sweet pepper relish*

**Burrata from Puglia with Poached Pear** 26  
*Imported from Puglia, Italy. Perfect for sharing. Limited Quantities.*

**Burrata and Crispy Prosciutto** 14  
*Caramelized shallots, braised escarole and port reduction*

**Burricotta with Pecan and Almond Spread** 15  
*Hickory smoked almonds, maple glazed pecans, arugula, fresh strawberries and balsamic glaze*

## Platters

**Moza Tasting** 28  
*Bufala mozzarella, Parmesan Reggiano, ricotta salata and Asiago cheese, smoked red sea salt, balsamic vinegar, romesco sauce, caramelized shallots, baby arugula and tapenade*

**Parma Tasting** 29  
*Prosciutto, hot Italian coppa, Bresaola, Asiago cheese, ricotta salata, spiced figs, braised escarole, caramelized shallots, port reduction, lavender-honey grilled leeks with a lemon pepper oil*

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# THE Parma Bar STORY

Take a journey through the flavors of Italy at our Parma Bar, featuring tastings of the finest cured meats from Parma in Northern Italy, the artisan breads of Tuscany and the freshest mozzarellas and burratas from the Southeastern Puglia region.

**Tanzzy**<sup>®</sup>  
ARTISANAL ITALIAN

\*Meat will be cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.

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