

MARCH

OCTOBER 28, 2023
SIX COURSE DISCOVERY MENU

LOUNGE SNACKS

caviar cannoli, pistachio di bronte, grapefruit
marinated clams, lime, salsify
panelle, fig caponata, preserved lemon
oxtail arancini, orange, bee pollen

ÀMMARU E TUNNU ROSSU

fennel, blood orange, cerasuola & biancolilla olive oil

PEPERUNATA

king crab, pistachio cream, salmoriglio

LA NORMA

eggplant, tomato, basil, ricotta salata

FACIANU

agrodolce, celery root, almond crumble

BUCCULARU ARRUSTUTU

mulberry, allium, foie gras

CARRUBBA

espresso, siracusa lemon, milk chocolate

PASTICCINI

selection of sweet treats inspired by Sicily

*With gratitude from
the culinary team,*

CHEF PARTNER
Felipe Riccio

CULINARY DIRECTOR
Amber Burling

CHEF DE CUISINE
Chris Davies

SOUS CHEF
Julio Moreno

PASTRY CHEF
Samantha Mendoza

MARCH RESTAURANT
1624 Westheimer Road
Houston, Texas 77006
MarchRestaurant.com
(832) 380-2481

