

MARCH

AUGUST 17, 2023

NINE COURSE EXPLORATION TASTING MENU

LOUNGE SNACKS

caviar cannoli & grapefruit, marinated clams & lime, panelle & preserved lemon, oxtail arancini & orange

ÀMMARU E TUNNU ROSSU

fennel, blood orange, cerasuola & biancolilla olive oil

PEPERUNATA

king crab, pistachio cream, salmoriglio

LA NORMA

eggplant, tomato, basil, ricotta salata

LICCIOLU

seaweed pantesca, squid ink & marsala, caper

PASTA CU LI SARDI

saffron, golden kaluga caviar, tuna marrow

FACIANU

agrodolce, celery root, almond crumble

BUCCULARU ARRUSTUTU

mulberry, allium, foie gras

GRANITA RI SANGUINELLA

fennel, bergamot, pistachio

U'BBIANCUMANCIARI

noto romana almond, praline, meringue

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

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