

# MARCH

AUGUST 17, 2023  
SIX COURSE DISCOVERY MENU

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## LOUNGE SNACKS

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

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## 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*

## BUCCULARU ARRUSTUTU

*mulberry, allium, foie gras*

## CARRUBBA

*espresso, siracusa lemon, milk chocolate*

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## 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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