



parmesan white truffle kettle chips |

cipollini onion + *la quercia pancetta* dip 6

roasted garlic and butternut squash soup |

la quercia prosciutto, aged provolone, fontina, asiago, mustarda di frutti
panini 6

citrus garlic cannellini bean dip |

cauliflower + *south union bread shards* 7

Parmesan cauliflower crisps GF 8

Graziano Meatballs | tomato ragu 6

tomato bruschetta |

swede point goat cheese, *johnson farms basil*, roasted roma and balsamic
reduction on *south union ciabatta* 9

Bacon Wrapped Dates | Orange Mascarpone Crema 12

chicken spiedini |

marinated chicken, asiago, *la quercia prosciutto*

+ romesco sauce 10

Marinated Olive Salad | Olive oil, orange zest, garlic + *Johnson Farms basil* 7

frito misto |

calamari, shrimp, pan fish, white anchovy, flash fried crispy + lemon saffron
aioli 13

iowa burger |

pesto, asiago, *la quercia pancetta*, roasted roma tomato, arugula, garlic
confit, *south union ciabatta* + parmesan white truffle kettle chips 12

panini scopri |

aged provolone, mustarda di frutti, *la quercia prosciutto*, *graziano salami*,
graziano mortadella, sweet savory oregano thyme pickled onions, roasted
roma tomato, garlic confit on *south union ciabatta* + parmesan white truffle
kettle chips 15

graziano flatbread |

caramelized cipollini onion, garlic confit,

asiago, fontina + balsamic reduction 12

margherita flatbread |

genovese “no nut” pesto, roasted tomato, fresh mozzarella, fresh basil and
white balsamic reduction 12

panzanella salad |

South Union garlic herb bread shards, baby tomato, cucumber, red onion,
radish, shaved parmesan, arcadian baby greens, baby kale + house olive oil
pinot noir vinaigrette 7

add to salad | chicken spiedini 9 | crab cake 11 |

petite iowa black angus filet 14

local meat and cheese |

house giardiniera, mustarda di frutti, sweet savory thyme pickled onions,
sweet hot pickled bell pepper, *la quercia borsellino*, *prosciutto americano*,
and *graziano salami*, chef’s selection of cheese + *south union bread shards*

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Items Prepared From Locally Sourced Farms And Producers Whenever
Possible If You Have Any Concerns Regarding Food Allergies, Please Alert
Your Server Prior To Ordering.

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs
May Increase Your Risk Of Foodborne Illnesses.

☞ Items Marked With This Symbol Can Be Modified To Be Gluten Friendly.

A 20% Service Charge Will Be Added To Parties Of 8 Or More.

DSMBR Coda All Day Spring Summer 2018