

SCOPRI

Antipasto-Beginnings

Roasted Garlic And Butternut Zuppa | *Laqueria Prosciutto*, Aged Provolone, Fontina, Asiago, Mustarda Di Fruitti Panini 6

Roasted Tomato Bruschetta | *Swede Point Goat Cheese*, *Johnson Farms Basil*, Roasted Roma, Pickled Onion And White Balsamic Reduction On *South Union Ciabatta* 9

House *Graziano Meatballs* | Tomato Basil Ragu 6

Cannellini Bean Dip | Charred Cauliflower And *South Union Bread Shards* 7

Bacon Wrapped Dates | Orange Mascarpone Crema 12 **GF**

Chicken Spiedini | Marinated Chicken, Asiago, *La Quercia Prosciutto* And Romesco 10

Frito Misto | Flash Fried Calamari, Shrimp, Pan Fish, White Anchovy And Lemon Saffron Aioli 13

Iowa Black Angus Carpaccio | Shaved Iowa Black Angus Filet, House Sweet Hot Bell Pepper, Capers, Olives, Oregano, Lemon Infused Olive Oil, Arugula, House Pinot Noir Vinaigrette, Shaved Parmesan, Lemon Wedge And *South Union Bread Shards* 16

Primo-Pasta And Light Morsels

Campanelle Or Fettucini | Shaved Parmesan and *Dogpatch Urban Gardens Micro Greens* 12

Asiago Alfredo | Graziano Bolognese | Tomato Basil Ragu | Genovese "No Nut" Pesto Substitute Gluten Free Barilla Spaghettini 13 **GF**

Additions | House *Graziano Meatballs* 6 | Chicken Spiedini 9 | Crab Cake 11 | *Iowa Petite Filet* 14

Penne Puttanesca Frutti Di Mare | Calamari, Shrimp, White Anchovy, Tomato Onion Caper Ragu, *Dogpatch Urban Gardens Micro Greens*, *South Union Bread Shard* 18

House Ravioli | Rustic House Braised Iowa Angus Beef Rib Ravioli, Roasted Mushroom Marsala, Egg Yolk, Crispy Sage and Leek, Shaved Parmesan, *South Union Bread Shard* 16

House Lapota Gardens Potato Gnocchi Genovese | *Lapota Gardens Potato Celery Heart Gnocchi*, Genovese "No Nut" Basil Pesto, Roasted Roma, Shaved Parmesan, *Dogpatch Urban Gardens Micro Greens*, 15 **GF**

Insalata-Salads

Panzanella | Arcadian Greens, Baby Kale, *Garlic Herb South Union Bread Shards*, Baby Tomato, Cucumber, Red Onion, Shaved Parmesan With House Olive Oil Pinot Noir Vinaigrette 6

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.

GF Items Marked With This Symbol Are Gluten Friendly

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

DSMBR Scopri Dinner-073018

Antipasti Chop | Romaine, Arcadian Greens, Baby Kale, Aged Provolone, *Graziano Salami*, *Graziano Cappicola*, Pepperoncini, Gaeta Olive, Baby Tomato, Cucumber, Red Onion, Shaved Parmesan, *Garlic Herb South Union Bread Shards*, With House Creamy Garlic 9

Grilled Romaine And Radicchio | Gaeta Olives, Tart Cherry, Iowa Black Walnuts And Orange White Balsamic Bagna Cauda 6

Additions | Chicken Spiedini 9 | Crab Cake 11 | *Iowa Petite Filet* 14

Secondo-Signature Entrees

Iowa Sea Bass | *Veroblue Farms Barramundi*, *Lapota Gardens Fingerling Potato* Fennel Charred Cauliflower and Broccolini Insalata, Roasted Tomato Saffron Broth With Orange Infused Olive Oil 27 **GF**

Chicken Saltimbocca | Marinated Chicken Breast, Parmesan Egg Batter, Sage Leaf, *La Quercia Prosciutto*, Simple Risotto And Marsala Butter 22

Beef Short Rib | Boneless Barolo Braised Iowa Black Angus Short Rib, Citrus Herb Gremolata, Roasted Bone Marrow And Potato Gnocchi With *Maytag Blue Cheese* Brown Butter 29 **GF**

Layered Lasagna Bolognese | Fresh Pasta Layers, Special Recipe Bolognese, Aged Provolone, Asiago Alfredo Sauce 19

Pork Osso Bucco | Chianti Braised Pork Shank, Orange Basil Mascarpone Polenta, Charred Fennel, Roasted Carrots, Mustarda Di Fruitti, and Reduction Ragu 32 **GF**

Iowa Raised Black Angus Filet | Cast Iron Seared Marinated Filet Mignon, Orange White Balsamic Bagna Cauda, Roasted *Lapota Gardens Potato* Celery Heart Puree, Broccolini, Oven Roasted Tomato, Caramelized Cipollini And Iowa's Own Sauce De' Burgo 36 **GF**

Carni E Formaggi-Local Meats And Cheeses

Local Meat And Cheese | House Giardiniera, Mustarda Di Fruitti, Sweet Savory Thyme Pickled Onions, Sweet Hot Pickled Bell Pepper, *Laquercia Borsellino*, *Prosciutto Americano* And *Graziano Salami*, Chef's Selection Of Three Local Craft Cheeses, Bacon Wrapped Dates And *South Union Bread Shards* 24

Marrow and Maytag| Roasted Bone Marrow, Arugula Salad, *Maytag Bleu Cheese*, House Giardiniera, Mustarda Di Fruitti, Sweet Savory Thyme Pickled Onions, Sweet Hot Pickled Bell Pepper, *South Union Bread Shards* 24

Contorno-Accompaniments

Lapota Gardens Fingerling Potatoes | Herb And Garlic Roasted 3 **GF**

Frites | Herb And Garlic Truffle 4 **GF**

Broccolini | Lemon Oil Grated Parm 4 **GF**

Charred Cauliflower | Herb And Garlic Infused Oil Honey White Balsamic Reduction 3 **GF**

Giardiniera | House Recipe Mini Mason Jar 3 **GF**

House Sweet Spicy Bell Pepper And Garlic | House Recipe Mini Mason Jar 3 **GF**

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Dolce-Sweet Fair

Biscotti Delle Nonne | Amaretti And Smoked Salt Dark Chocolate Florentines 8

Black Tea Chai Zeppole | Vanilla Bean *Cedar Ridge Dark Rum* Steamed Milk Glaze 4

Panna Cotta Trifle | Amaretti, Vanilla Bean Panna Cotta, Spiced Dried Cherry Compote, Fallen Cream 8

Charred Lemon Mascarpone Cheesecake | Ricotta, Mascarpone, Charred Lemon, Almond Frangipane Crust +
White Balsamic Reduction **GF** 6

Chocolate Flourless Caprese Torte | Smoked Almond Brickle, Vanilla Bean Fallen Cream 7 **GF**

Gelato | Caramel Sea Salt | Chocolate | Vanilla Bean | Pistachio 8

Sorbet | Blood Orange And Smoked Salt Dark Chocolate Florentine 8 **GF**

Bevande-Beverages

Starbucks Coffee | Regular And Decaffeinated 3

Ross Street Roasters | "Meow That's A Light Roast" 5

Iced Or Hot Tazo Tea 3

Local Anderson Erickson Milk | 2%, Skim or Chocolate Milk 3

Bottled Water | Evian Still 4 San Pellegrino Sparkling 4

Soft Drink | 3

Pepsi, Diet Pepsi, Sierra Mist Natural

Mill Stream Soda | 4

Mill Stream Cream Soda Bottle Amana, Iowa

Mill Stream Root Beer Bottle Amana, Iowa

Espresso Creations	Tall	Grande	Venti
Caffe Latte	4	5	6
Caffe Mocha	4	5	6
Flavored Latte	4	5	6
White Chocolate Mocha	4	5	6
Cappuccino	4	5	6
Caramel Macchiato	4	5	6
Espresso			
Caffe Americano	3	4	5

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