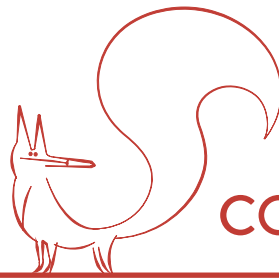




ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA



CODA DI **Volpe**

ANTIPASTI

ARANCINI CARBONARA	\$9
<i>CDV ham, english peas, parmigiana crema</i>	
FIOR DI ZUCCA	\$11
<i>ricotta stuffed squash blossom, saba, lemon, parsley (v)</i>	
GRILLED OCTOPUS	\$17
<i>garbanzo beans, roasted peppers, fennel, 'nduja vinaigrette (gf)</i>	
PORK & BEEF MEATBALLS	\$14
<i>pomodoro, basil, grana padano</i>	
IMPORTED PUGLIAN BURRATA	\$16
<i>honey roasted peaches, crostini, sea salt, extra virgin olive oil (v)</i>	

SALUMI "CDV" MEANS HANDMADE BY US

PROSCIUTTO E MELONE	\$18
<i>20 month aged prosciutto, cantaloupe, arugula</i>	
CDV COPPA	\$16
<i>arugula, grana padano, lemon, olive oil</i>	
MORTADELLA	\$12
<i>parmigiano reggiano, croccantini, black pepper</i>	
CDV SALUMI MISTI + FORMAGGIO	\$24
<i>marinated olives, pickled vegetables, candied nuts (n)</i>	

INSALATA

SPICY CALABRIAN CAESAR	\$14
<i>little gem, grana padano, breadcrumbs (v)</i>	
ARUGULA SALAD	\$13
<i>pickled & roasted grapes, fried almonds, pecorino, lemon citronette (gf/n/v)</i>	
LIGURIAN TUNA CONSERVA	\$17
<i>marble potato, bell peppers, jammy egg, leccino olive, red onion, green beans, capers, mint (gf)</i>	

bread service

AVAILABLE UPON REQUEST

(gf) gluten-free • (v) vegetarian • (n) nuts • (s) shellfish • (t) cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness please inform your server of any allergies as not all ingredients are listed on the menu

PIZZA NAPOLETANA

ARUGULA \$3 | CDV FENNEL SAUSAGE \$4
PROSCIUTTO SAN DANIELLE \$5

MARINARA	\$12
<i>san marzano, wild oregano, garlic (v)</i>	
MARGHERITA DI BUFALA	\$15 \$18
<i>DOP san marzano, fior di latte, basil, grana padano (v)</i>	
VERDURE	\$17
<i>roasted mushrooms, bell peppers, onions, fior di latte, grana padano, wild oregano, arugula (v)</i>	
SALSICCIA	\$18
<i>CDV fennel sausage, spring onions, fior di latte, pecorino, chili flakes</i>	
MORTADELLA E PISTACHIO	\$18
<i>pork mortadella, mozzarella di bufala, caciocavallo, basil, pistachio pesto (n)</i>	
DIAVOLA	\$18
<i>CDV 'nduja, fior di latte, pecorino, grana padano, wild oregano, garlic, arugula, calabrian chili oil</i>	
TARTUFO	\$19
<i>black truffle puree, mozzarella di bufala, grana padano, arugula (v)</i>	

pizza served "subito" FRESH OUT OF THE OVEN

PASTA

gluten free pasta available

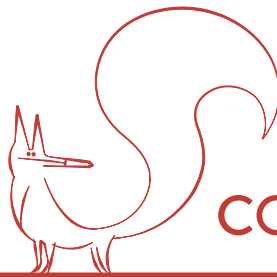
BURRATA POMODORO	\$19
<i>fresh spaghetti, chili flake, garlic, basil (v)</i>	
SWEET CORN RAVIOLI	\$21
<i>roasted sweet corn, grana padano, mascarpone, herb-butter (v)</i>	
AMALFI SHRIMP SPAGHETTI	\$24
<i>slivered garlic, tomatoes, fresno chili, genovese basil (s)</i>	
CACIO E PEPE	\$18
<i>fresh perciatelli, pecorino, pink & black peppercorn (v)</i>	
SHORT RIB RAGU	\$20
<i>mafaldine pasta, parmigiano-reggiano</i>	

ENTRATA

CHICKEN DIAVOLA	\$26
<i>calabrian chili & honey glaze, grilled broccolini (gf)</i>	
BRANZINO PICCATA	\$32
<i>crispy skin, caper-lemon butter, parsley, shaved fennel (gf)</i>	
PORK CHOP PEPPERONATA	\$28
<i>roasted peppers, caper-salsa verde (gf)</i>	
DOLCI VIVI LA DOLCE VITA	
CHOCOLATE NEMESIS	\$11
<i>flourless chocolate cake, vanilla whipped cream (gf)</i>	
CLASSIC TIRAMISU	\$11
<i>sweet mascarpone, espresso, cocoa</i>	
RICOTTA BUDINO	\$11
<i>berry coulis, strawberries, graham cracker crumble</i>	
GELATI E SORBETTI	\$3/SCOOP

hand selected

WINES BY THE GLASS



CODA DI Volpe

COCKTAILS

- HIBISCUS LIGHTWORKS** *slushie cocktail in the style of sgroppino made with lime, vodka, cream limoncello, saltwater, topped with prosecco* \$12
- APEROL SPRITZ** *refreshing drink of Venice - available in classic or passionfruit!* \$12
- ROSÉ SPAGLIATO** *Campari, Cocchi Rosa & sparkling rose* \$12
- STOLEN VESPA** *herb, spice & grapefruit shaken with tequila, La Luna Mezcal & Vermouth Rouge, garnished with black olive salt* \$12
- KING FOR A DAY** *Bank Note Scotch, Prairie Organic Gin, Aperol, orange marmalade & lemon* \$13
- OLD FASHIONED** *Old Forester Single Barrel 'Gage Label' Bourbon, marsala, bitters & orange oil* \$13
- WHITE GRAPEFRUIT NEGRONI** *Prairie Organic Gin, Giffard Grapefruit, Dolin Blanc & a secret* \$13

ROSÉ

- 'ECOLOSI' NERO D'AVOLA ROSÉ 2019 SICILY** \$11/\$44
organic grapes - aromatic with sea breeze minerality
- LIVELI 'PRIMEROSE' 2019 PUGLIA** \$12/\$48
vanilla-glazed peaches, ripe strawberry & tart red plum
- PLANETA ROSÉ 2018 SICILY** \$13/\$52
50% Nero d'Avola, 50% Syrah, Provencal style
- PALA 'CHIARO DI STELLE' 2019 SARDINIA** \$13/\$52
raspberry & herbs with a whisper of iris & red plum

WHITES

- MARCHESE MONTEFUSCO PINOT GRIGIO 2019 SICILY** \$11/\$44
fresh peaches, ripe meyer lemon, bone dry
- TERREDORA DI PAOLO CODA DI VOLPE 2018 CAMPANIA** \$12/\$48
lively tropical notes, citrus & minerality elegantly represent our namesake wine
- CANICATTI FILENO 2019 SICILY** \$13/\$52
Sauvignon Blanc enthusiasts will love this rich, grapefruit driven expression of 100% Grillo
- BONANNO CHARDONNAY 2018 NAPA** \$14/\$56
buttery toffee, oak, caramelized green apple

FRANCESCO ATZORI APERTIVO 2 OZ POURS

- VERNACCIA DI ORISTANO DOC 2006** \$10
tart apple & marzipan, sea spray, almond & chamomile linger
- VERNACCIA DI ORISTANO DOC 1996** \$14
hazelnut, dried florals & a salty butterscotch finish

SPARKLING

- VALDO 'NUMERO' CUVÉE EXTRA DRY NV VENETO** \$12/\$48
blend of Chardonnay, Pinot Noir & Sicilian Garganega with a light touch of peaches & apple
- KIR-YIANNI AKAKIES SPARKLING ROSÉ 2018 AMYNDEON, GREECE** \$13/\$52
strawberry, lemon leaf, & rose petal - a playful summer wine from a serious grape, Xinomavro

DRAFT BEER

- REVOLUTION ANTI-HERO** \$8
American IPA
- MENABREA BIONDA** \$8
Italian Lager

R E D S

- TERRE DI GIURFO 'BELSITO' FRAPPATO 2017 SICILY** \$12/\$48
juicy raspberry & florals - supple, fresh, & light. for fans of Pinot Noir, enjoy chilled!
- MASSERIA LI VELI 'PASSAMANTE' 2018 PUGLIA** \$11/\$44
intensely aromatic - ripe strawberry & cherries, velvety & robust with a lasting impression of baking spice
- TENUTA CAVALIER PEPE 'TERRA DEL VARO' 2013 CAMPANIA** \$13/\$52
a blend of Aglianico & Merlot - blackberry & leather aromas, licorice & cherries in a velvet-lined cigar box
- AGRICOLA PUNICA 'MONTESSU' 2018 SARDINIA** \$16/\$64
deep, dark fruit, a dash of baking spices & plush texture
- ETTORE GERMANO CODA DI VOLPE CASK 2015 BAROLO DOCG** \$26/\$104
100% Nebbiolo, silky, elegant style that sings of raspberry, white truffle, sourced exclusively for CODA DI VOLPE

AMARO

1 OZ \$7 / 2 OZ \$10

In Italian culture no meal is complete without an Amari. Herbaceous, flavorful & a natural way to settle your stomach after a meal!

AMARO DELL'ETNA
AVERNA
BRAULIO
BORSCHI

CAPPALLETTI SFUMATO
CINPATRAZZO
CYNAR
FERNET BRANCA
FERNET MENTA

MELETTI
MONTENEGRO
RABBARO
SILANO

hand selected
WINES BY BOTTLE



SICILY

Nicosia Fondo Filara 2017 \$64
an exceptional Frappato with velvet texture- aromas of raspberries & bergamot, lithe on the palate Sicily DOC

Tenuta di Castellaro 'Nero Ossidiana' 2013 \$95
blend of Corinto, Nero d'Avola, native vines, unfiltered from this small island comes loads of volcanic flavors & structure Sicily IGT

PUGLIA

Castello Monaci Artas Primitivo 2016 \$90
explosively rich & layered with ripe, sun-drenched berry fruit, black pepper spice and smoky oak IGT Salento

CAMPANIA

Tenuta Cavalier Pepe 'Opera Mia' 2013 \$82
intense aromas of crushed mint take center stage along with more subtle scents of black-skinned berry, leather & exotic spice Taurasi DOCG

Mastroberardino 'Radici' 2011 \$125
flag planting, true expression of Aglianico power, elegance & complexity Taurasi DOCG

SOUTHERN ITALIAN WHITES

Antonio Mazzella 'Ischia' 2019 \$60
steep slopes of obsidian soil bring aromatic intensity of tropical fruit, flavors of mineral & apricot, & a lasting finish Biancolella DOC

SPARKLING WINE

Cleto Chiarli Lambrusco di Sorbara Vecchia Modena \$52
dry & tangy with sliced oranges & cherries Emilia-Romagna

ORANGE WINE

COS 'Ramí Bianco' 2018 \$64
honeyed lemon peel, tobacco leaf, smoked rosemary native blend of Insolia & Grecanico in a Ramato, ancient way Sicily

NORTHERN ITALIAN RED

Valentina Cubi 'Morar' 2009 \$98
Amarone della Valpolicella Classico- a blend of Corvina, Corvinone & Rondinella- wild cherry & blackberry fruit with dark, spicy chocolate Amarone della Valpolicella DOC

Piancornello Brunello di Montalcino 2015 \$120
a Brunello of generous aromatics- raspberry, violets & flint, complex flavors of dark fruits & herbs melt into a lengthy finish that sings of florals & spices Tuscany DOCG

limited quantities available