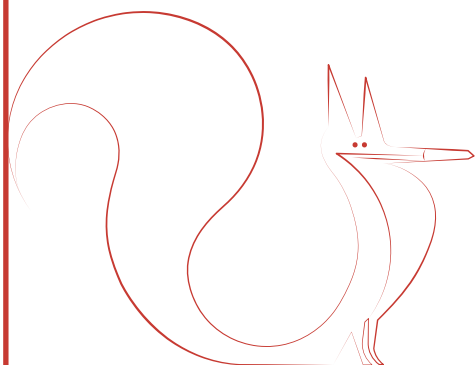


CODA DI *Volpe*



CHICAGO RESTAURANT WEEK

January 26 - February 8, 2018

DINNER MENU | \$44

Please select one from each course

V= Vegetarian GF= Gluten Free AGF= Available Gluten Free

First Course

choice of

Arugula Salad V GF

pickled & roasted grapes, fried almond, pecorino monte poro, lemon citronette

or

Wood-Grilled Octopus GF

fingerling potato, celery, senise pepper, castelvetrano olive

or

Bruschetta V

imported puglian burrata, blood orange marmalade, hazelnut butter, fresh herbs

Second Course

choice of

Wild Mushroom Risotto V GF

carnaroli rice, trumpet mushrooms, mascarpone, black truffle

or

Chicken Diavola GF

preserved lemon, calabrian chili, thyme, crispy fingerling potato

or

Wild Boar Osso Buco

white bean ragu, roasted carrots, carrot top pesto, gremolata

Third Course

choice of

Brown-Butterscotch Budino V GF

maple walnuts, walnut cream, black sea salt

or

Gelato and Sorbetto Seasonal Selections V GF

or

Fresh Fruit Crostata V

seasonal fruit, flaky pie crust

The Restaurant Week menu is designed for each guest to enjoy individually; regular restaurant menu items may be ordered in addition. Beverages, tax and gratuity not included.