

POMERIGGIO

Saturday & Sunday 2:30pm-4:30pm

- Arugula Salad** \$12
pickled & roasted grape, almond, pecorino, lemon citronette
- Artisanal Cheeses** \$16
capretto, tiger lily, pecorino dolce
- Assorted Salumi** \$17
mangalitsa soppressata, pork liver terrina, bresaola, napoletana

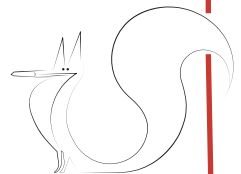
Chef's Selection
\$25

PIZZA NAPOLETANA

- Marinara** \$12
san marzano tomato, garlic, oregano
- Margherita | Di Bufala** \$15 | \$18
san marzano tomato, fior di latte, grana padano, basil
- Spicy CDV Soppressata** \$19
san marzano tomato, shishito peppers, fior di latte, pecorino, oregano, basil
- Funghi** \$17
roasted mushroom, scamorza, bloomsdale spinach, garlic, grana padano, chili flake
- Mortadella e Pistachio** \$18
pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo
- Diavola** \$17
CDV 'nduja, garlic, fior di latte, arugula, chili flake, oregano
- Salsiccia** \$18
CDV fennel sausage, fiore di latte, roasted spring onion, chili flake, pecorino

CODA DI

Volpe



COCKTAILS

DRAFT \$12

Strawberry Basil Lightworks *slushie cocktail in the style of Italian sgroppino made with vodka, cream limoncello, saltwater, topped with prosecco*

Innocents Abroad *a refreshing herbal sipper with vodka & gin, bright citrus, finished with a hint of ginger spice & rosemary*

Wind Up Bird *exotic yuzu, ripe pineapple, and aloe are paired with lime, cucumber, sea salt and Organic Prairie Vodka*

APERTIVO \$12

Rosé Sbagliato *a sparkling & fresh summer sipper of Campari, Cocchi Rosa Aperitivo & our Garrubba sparkling rose*

Stolen Vespa *flavors of herb, spice & grapefruit shaken with tequila, mezcal, citrus & Vermouth Rouge, garnished with black olive salt*

Stella Cadente *this 'Marsala Cobbler' blends sweet & dry Marsala with St. George Spiced Pear & citrus for an experience as bright & warm as a 'fallen star'*

Succo di Persepina *a blend of rye & Bonal Apertif that finishes with pomegranate tea & a kiss of Campari*

STIRRED \$13

White Grapefruit Negroni *Prairie Organic Gin paired with Giffard Grapefruit Liqueur, Carpano Bianco vermouth, charred grapefruit & a secret*

Old Fashioned *Old Forester Bourbon, marsala reduction, bitters & orange oils*

DRAFT BEER

Moretti L'Autentica *Pale Lager, Italy (4.7% abv)* \$8

Revolution Gagelicious *Golden Ale, Chicago, IL (4.7% abv)* \$7

Revolution Anti-Hero *American IPA, Chicago, IL (6.5% abv)* \$7

Canned 2 Towns Ciderhouse *Cider, Coravallis, OR (6% abv)* \$8

Aperitivo Hour

Monday through Friday 4:30-6:00pm

Saturday and Sunday 2:30-4:30pm

DRINKS \$8

Aperitivo Hour White

Aperitivo Hour Red

Aperitivo Cocktail

FOOD

Ricotta Bruschetta

*house-made ricotta, smashed peas, meyer lemon,
mint-pea pesto | \$6*

Pork & Prosciutto Meatballs

san marzano tomato, basil, grana padano | \$8

Arancini

san marzano tomato, fior di latte, basil aioli | \$8

Vegetable Antipasti

*marinated olives, pickled veggies,
grilled eggplant agrodolce, roasted squash | \$8*

