

# WINE

Our namesake, **Coda di Volpe**, comes from a grape only found in Southern Italy.

*This is not just any grape - it is one that expresses  
the true landscape and vineyards of the region of Campania.*

*Meaning 'Tail of the Fox', this grape has influenced our entire wine program.*

*Some of the most dynamic wines in the world are being made and bottled  
from the 6 traditional regions of Southern Italy  
Campania, Basilicata, Puglia, Calabria, Sicily and Sardinia.*

*We look forward to sharing our passion for these regions in every glass we pour.*

CODA DI *Volpe*

# SPARKLING & WHITE BY THE GLASS

## Bubbles

### Montesole Brut Greco NV

*100% Greco bright, light crispness with citrus and pear*

\$12 / \$48

Irpinia DOC

### Garrubba Brut Rosé NV

*100% Gaglioppo, fresh berries, silky texture*

\$13 / \$52

Calabria IGT

### Pedres 'Dolci Note' Moscato 2016

*white flowers, white peach, lemon marmalade - lightly sweet*

\$10 / \$40

Sardinia IGT

## White

### Marchese Montefusco Pinot Grigio 2016

*fresh peaches, ripe meyer lemon, bone dry*

\$11 / \$44

Terre Siciliane IGP

### Cantina del Taburno **Coda di Volpe** 2016

*dry tropics, intensely aromatic, U.S. Exclusive for our restaurant!*

\$12 / \$48

Beneventano IGT,  
Campania

### Canicatti Fileno 2016

*Sauvignon Blanc enthusiasts will love this rich, grapefruit driven expression of 100% grillo*

\$12 / \$48

Sicily IGT

### Vigneti Zanatta Vermentino 'Orion' 2016

*Mediterranean citrus, golden apple, refreshment*

\$12 / \$48

di Sardegna DOC

### BonAnno Chardonnay 2016

*buttery toffee, oak, caramelized green apple*

\$14 / \$56

Carneros of Napa, CA

# ROSÉ & RED BY THE GLASS

## Rosé

### **Planeta Rosé 2016**

*50% Nero d'Avola, 50% Syrah, fresh strawberries, Provencal style*

**\$12 / \$48**

Sicily DOC

### **Ippolito 1845 Rosé 2017**

*100% Gaglioppo, raspberries, watermelon rind & herbs,  
for red wine drinkers*

**\$13 / \$52**

Ciro DOC, Calabria

## Red

### **Terre Nere Nerello Mascalese 2016**

*black cherry, cinnamon, the Pinot Noir of Sicily*

**\$14 / \$56**

Etna Rosso DOC, Sicily

### **Bacaro Nero d'Avola 2016**

*purple plum, black pepper, blueberry preserves*

**\$12 / \$48**

Sicily IGT

### **Cafaggio Chianti Classico 2015**

*100% Sangiovese grosso, dry cherry, with food friendly minerality*

**\$14 / \$56**

Tuscany

### **Olianas Cannonau 2016**

*fresh raspberries, light tannins & a smooth finish*

**\$13 / \$52**

Sardinia

### **Agricola Punica 'Montessu' Cabernet Blend 2016**

*complex, velvety finish, bold red fruits*

**\$15 / \$60**

Isola dei Nuraghi IGT

# SOUTHERN ITALIAN WHITES

## Feudi di San Gregorio 2012 \$49

*orange zest, mouth-watering, clean and crisp blend* Lacryma Christi del Vesuvio DOC,  
of **Coda di Volpe** and Falanghina - classic wine of the region Campania

## Fattoria Alois 'Caulino' Falanghina Campania 2015 \$50

*volcanic soil offers a wide range of crispness with lush citrus and nectarine,*  
*perfect pairing for seafood from that region and after dinner with a cheese plate* Campania

## La Capranera Fiano 2016 \$48

*meaning 'the black goat' that populates this maritime location, this wine* Campania IGP  
*shows bright pear, food loving salinity and a crispness to rival any Pinot Grigio*

## Planeta 'La Segreta' IL Bianco 2016 \$46

*50% Grecanico, 30% Chardonnay, 10% Fiano, 10% Viognier -* Sicily DOC  
*papaya & chamomile characterize this exotic yet versatile blend*

## Librandi, 'Critone' 2016 \$44

*90% Chardonnay, 10% Sauvignon Blanc - fans of these grapes* Val di Neto Bianco IGT  
*can look forward to a unique marriage of peach and green apple with a bigger body*

## Benanti 2015 \$60

*Rich, fresh and well-balanced this is 100% Carricante* Etna Bianco DOC  
*which offers a bouquet of almonds, yellow apple and sweet botanicals*

## Tenuta Rapitalà 'Grand Cru' Chardonnay 2015 \$85

*rich buttery finish, baked apple, Italian Meursault* Sicily IGT  
*Sicilian family with ties to French royalty before and after Le Guillotine*

## Cantina di Mogoro, Ajò Nuragus 2015 \$48

*fresh green apple, bursting with pear and melon* DOC Cagliari, Sardinia  
*that pairs well cheeses and creamy dishes*

## SPARKLING WINES

### Murgo Brut Rosé 2014

*100% Nerello Mascalese, crushed red berries, bath bubble froth  
It's the Billecart-Salmon of Sicily!*

\$79

Metodo Classico,  
Sicily

### Terrazze dell'Etna Brut 2012

*rich, creamy, toasty notes of baked apple, walnuts  
100% Chardonnay made in the Champagne method*

\$67

Metodo Classico di Mt. Etna,  
Sicily

### Cantina Puianello 'Contrada Borgoletto' Lambrusco NV

*full bodied with dense plum and a sense of savory  
that pairs well with all salumi, not a sweet lightweight*

\$46

Emilia-Romagna,  
Reggiano DOC

## NORTHERN ITALIAN WHITES

### La Cappuccina Sauvignon Blanc 2016

*intensely tropical, grapefruit, serrano pepper  
- where Sancerre and Kivi Sauvignon Blancs go on vacation*

\$44

Veneto IGT

### Ca'Lojera Lugana Turbiana 2016

*an extremely rare grape, Turbiana expresses honeydew melon  
and mint for a unique palate experience*

\$56

Veneto, Lugana DOC

## ROSÉ AND ORANGE WINE

### Rosé

### Argiolas 'Serra Lori' Rosato 2016

*rich ruby color, blackberry, intensely aromatic  
blend of native grapes: Monica, Carignano, Cannonau, Bovale*

\$45

Isola dei Nuraghi IGT,  
Sardinia

### Orange

### COS 'Ramí Bianco' 2015

*honeyed lemon peel, tobacco leaf, smoked rosemary  
native blend of Insolia & Grecanico in a ramato, ancient way*

\$64

Terre Siciliane IGP

# THE FRONT OF THE BOOT CAMPANIA & CALABRIA



*Just outside of Naples comes some of the most iconic wines of Italy.  
The shadows and lava of Mount Vesuvius has shaped the soils  
to offer wines unlike any other region in Italy.*

*In Calabria, influences from both seas create amazing wines using Gaglioppo.  
Love Barolo - drink Gaglioppo!*

## RED WINE OF CAMPANIA

### Montesole Piediroso 2015

\$42

*raspberry jam, purple rain, soft n' juicy*

Lacryma Christi DOC

*meaning 'tears of Christ', Lacryma Christi will make you cry tears of joy*

### Fattoria Alois 'Settimo' 2014

\$55

*dried black cherry, tannins, exotic baking spices*

Terre del Volturno IGT

*60% Pallagrello Nero, 40% Casavecchia, both wild, native varieties*

### Marisa Cuomo Furore Rosso 2016

\$86

*luscious ripe cherries with a licorice twist,*

Costa d'Amalfi DOC

*stunning blend of Piediroso and Aglianico*

### Donna Paolina 2012

\$100

*100% Aglianico that's lush, powerful and a true ambassador of*

Taurasi DOCG

*Italy's best red wine grapes. More personality than Cabernet and*

*equally as interesting as anything out of Southern Rhone, this*

*Aglianico is silky plums and exotic spices*

### Montevetrano 2012

\$155

*black currant, pipe tobacco, aged leather*

Colli di Salerno IGP

*blend of Cabernet, Aglianico, Merlot, Campania's most collectible wine*

## RED WINE OF CALABRIA

### Du Cropio 'Serra Sanguigna' 2013

\$63

*punch packed plums, very dry and rustic, one of a kind*

Calabria IGT

*funky blend of Gaglioppo with Malvasia Nera and Greco Nero*

### Ippolito 1845 'Ripe del Falco' 2006

\$99

*black raspberry, truffle, dried exotic spices*

Cirò Riserva DOC

*100% Gaglioppo that reminds of great aged Burgundy*

### Librandi 'Gravello' 2011

\$80

*cassis, roasted coffee beans, intense cedar notes*

Val di Neto IGT

*a Super-Calabrian blend of Gaglioppo and Cabernet Sauvignon*

# THE HEEL OF THE BOOT APULIA & BASILICATA



*The sun-drenched regions of Puglia and Basilicata are creating some of the most amazing wines in Italy - at a great value!*

*Try the Campanian grape Aglianico, rich Zin-like Primitivo and other hearty reds from the Adriatic influence of the eastern shores of Italy!*

# RED WINE OF PUGLIA

<b>Masseria LiVeli Susumaniello 2016</b>	<b>\$56</b>
<i>bing cherry, strawberry-rhubarb, satin smooth ancient Greek varietal that reminds of a blend of Pinot Noir and Grenache</i>	Salento IGT
<b>Feudo di San Nicola Sangiovese 2016</b>	<b>\$48</b>
<i>raspberry, oregano, Italian herbs - for the Chianti lover this Tuscan grape went on vacation to the Southeastern part of Italy</i>	Puglia IGT
<b>Luccarelli Negroamaro 2017</b>	<b>\$45</b>
<i>100% Negroamaro which translates to "bitter black" delicious ripe dark fruit that is not as dry as the name indicates</i>	Puglia IGP
<b>Rocca dei Mori 2014</b>	<b>\$53</b>
<i>boysenberry jam, bold blackberry, red pepper juicy blend of 70% Negroamaro and 30% Montepulciano</i>	Copertino DOP
<b>Tormaresca 'Torcicoda' Primitivo 2014</b>	<b>\$60</b>
<i>dried currants, herbaceous, touch of amarena cherry the first wine from Puglia to be on Wine Spectator's Top 100!</i>	Salento IGT
<b>Botromagno Murgia Pier delle Vigne 2012</b>	<b>\$98</b>
<i>Aglianico &amp; Montepulciano - powerful yet elegant with notes of cinnamon, chocolate &amp; blackberries. Lovers of New World wines will love this blend</i>	Puglia IGP

# RED WINE OF BASILICATA

<b>Grifalco 'Gricos' 2012</b>	<b>\$45</b>
<i>a great introduction into the world of Aglianico - this wine pairs well across the board! ripe, smooth with just the right amount of fruit forwardness and deep tanins</i>	'del Vulture DOC
<b>Grifalco 'Damaschito' 2013</b>	<b>\$75</b>
<i>100% estate-grown Aglianico that packs a wallop! bursting with blackberries, tobacco and a complexity that will satisfy all palates</i>	'del Vulture DOC
<b>Paternoster 'Rotondo' Aglianico 2011</b>	<b>\$88</b>
<i>big and jammy plum meets brooding volcanic dryness from one of the most important producers in the region</i>	'del Vulture DOC

# THE ISLANDS

## SICILIA & SARDEGNA



*Arguably no other culture in Italy is so fiercely regional.  
Who can blame them - as Sicily offers some of  
Europe's most beautiful coastline.*

*Their northern cousins, the Sardinians live longer than any other people  
They attribute it to drinking Cannonau, a local clone of Grenache!*

## RED WINE OF SICILY

- Valle dell' Acate Il Frappato 2016** **\$48**  
*juicy red berries, baking spice, very light and floral*  
*all stainless steel to maximize freshness - great for crudo* Vittoria DOC
- Tasca d'Almerita Lamuri 2015** **\$52**  
*a benchmark of Sicily's best known grape, Nero d'Avola!*  
*lively ripe red fruit with enough dryness to satisfy all wine lovers* Sicily DOC
- Terrazze dell'Etna 'Cratere' 2011** **\$59**  
*black cherry, dried tobacco, cocoa powder*  
*one of a kind blend of Nerello Mascalese and Petit Verdot* Mt. Etna, Sicily IGT
- Planeta 'Dorilli' 2014** **\$82**  
*70% Nero d'Avola and 30% Frappato - one of Sicily's most*  
*important wines is also the most delicious, ripe raspberries & vanilla*  
*meet in a spectacular union* Cerasuolo di Vittoria  
Classico DOCG
- Donnafugata 'Tancredi' 2014** **\$85**  
*black currant, licorice, bold smoky notes*  
*Cabernet Sauvignon, Nero d'Avola, Tannat - a big boy* Sicily IGP
- Planeta Etna Rosso 2015** **\$90**  
*100% Nerello Mascalese, a unique and volcanic terroir allows this to*  
*be both fruity and graphite dry - it pairs well with everything!* Etna DOC

## RED WINE OF SARDINIA

- Santadi 'Grotto Rosso' Carignano 2013** **\$48**  
*crushed rose petals, licorice whips, mellow tannins*  
*same grape as Carignan that you find in Southern France and Priorat, Spain* 'del Sulcis DOC
- Pala Cannonau Riserva 2014** **\$68**  
*fine spicy notes, black raspberry, limestone - clay soil notes*  
*multiple winner of Tre Bicchieri - the top wine award in Italy* 'di Sardegna DOC
- Agricola Punica 'Barrua' 2013** **\$100**  
*mostly Carignano blend that is intense, for the Napa lover*  
*when Santadi and Sassicaia get together,*  
*expect big and bold - 10th Anniversary* Isola dei Nuraghi IGT

# REDS OF NORTHERN ITALY AND AMERICAN REDS

## Negro Angelo & Figli 'Angelin' 2016

*light bodied but complex is the nature of young Nebbiolo and this one does not disappoint, blackberries and blackcurrant drip from the first sip*

\$60

Langhe DOC,  
Piedmont

## Antonio Columbo e Figli, Apertura Pinot Nero 2013

*soft, ripe red fruit, elegant tannins from an up and coming producer reminiscent of top Oregon pinots*

\$76

DOC Piedmont

## Ettore Germano 'Acanto Cask' 2013

*100% Nebbiolo, silky, elegant style that sings of raspberry, white truffle sourced exclusively for our sister restaurant, Acanto, by our wine director*

\$99

Barolo DOCG,  
Piemonte

## Gianni Brunelli 2012

*small producer that makes very approachable yet elegant Sangiovese Grosso, dried cherries and cassis merge with compact tannins*

\$120

di Montalcino DOCG,  
Tuscany

## Valentina Cubi 'Morar' 2008

*Amarone della Valpolicella Classico - a blend of Corvina, Corvinone and Rondinella - wild cherry and blackberry fruit with dark, spicy chocolate and a lovely tannic grip*

\$98

Veneto DOC

## Lemelson 'Six Vineyards' 2014

*truffles, pine and raspberry, where Burgundy meets America combining some of the best Pinot fruit in Oregon to complete the puzzle*

\$60

Williamette Valley, OR

## Long Meadow Ranch 'Hunt & Harvest' Merlot 2015

*violet nose, dry and bold, black pepper spice did we mention Chef will be getting married at this ranch?*

\$54

Rutherford of Napa Valley, CA

## Foxen 'Volpino' 2015

*blend of Sangiovese & Merlot, Super Tuscan influence, California ripeness makes sense we would stock Volpino - "the little fox"*

\$75

Santa Ynez Valley,  
CA

## Robert Foley 'The Griffin' 2014

*Petite Sirah, Syrah, Charbono, Merlot - big bodied and rich, this is a cult wine that satisfies all Cabernet drinkers and wine nerds alike*

\$95

Napa Valley, CA

## SOUTHERN SWEETS

*Like Asti?*

**Pedres 'Dolci Note' Moscato 2016**

*bubbly, white flowers, white peach, lemon marmalade*

**\$10**

Sardinia IGT

*Like Sauternes?*

**Librandi Le Passule Vino Passito 2009**

*100% Mantonico Bianco, nutty with accents of fig and orange peel*

**\$15**

Calabria

*Like Tokaji?*

**Donnafugata 'Ben Rye' 2015**

*100% Zibbibo, dried figs, honey, baked peaches*

**\$10**

Passito di Pantelleria DOC

*Like Vinsanto?*

**Botromagno 'Gravisano' 2008**

*100% Malvasia, candied apricot, toffee, coffee, sun-dried for 35 days then into barrels for over 3 years*

**\$12**

Murgia IGT

*Like Port?*

**Fratelli Pardi Sagrantino di Montefalco 2010**

*100% Sagrantino grapes can go toe to toe with any of the world's best vintage Ports - dark chocolate and coffee hints that also have rich tannins*

**\$20**

Umbria

## FEELIN' FANCY

**\$32**

**Negro Angelo & Figli 'Birbet' 2015**

*fruity, sparkling dessert wine that can be enjoyed paired with dessert or by itself! strawberry, raspberry and a hint of watermelon*

375ML

Roero Brachetto

DOCG

# PRIMA E DOPO

*before and after*

## *Aperitivi e Licori*

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1oz | 2oz

Amaretto Luxardo	\$8   \$10
Aperol	\$6   \$9
Bailey's	\$7   \$9
Campari	\$7   \$9
CH Rubin	\$10   \$12
Chartreuse Green	\$10   \$12
Chartreuse Yellow	\$8   \$10
Drambuie	\$10   \$12
Dumante	\$8   \$10
Frangelico	\$8   \$10
Grand Marnier	\$10   \$12
Limoncello Pallini	\$7   \$9
Malort	\$7   \$9
Mirto Judu	\$7   \$9
Pimm's	\$7   \$9
Tempus Fugit Gran Classico	\$6   \$9
Sambuca Romano	\$6   \$9
Suze Gentiane	\$7   \$9

# PICCOLI BERRETTI

*little nightcaps*

*Amari* \$6 for 1oz | \$9 for 2oz

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Amaro Lucano	Pisticci, Basilicata
Amaro Silano	Calabria
Averna	Caltanissetta, Sicily
Braulio	Valtellina
Cinpatrazzo	Chicago
Cynar	Sicily
Fernet Branca	Milano
Fernet Dogma	Chicago
Fernet Branca Menta	Milano
Meletti	Le Marche
Montenegro	Bologna
Nardini Tagliatella	Bassano, Veneto
Ramazzotti	Milano

*In the Italian culture - no meal is complete without an Amari.  
Herbaceous, flavorful and a natural way to settle your stomach  
after a night of fantastic pasta and pizza!*

*Grappa* 2oz pours

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Nardini	\$12
<i>Picpoul, Cabernet, Merlot, Tocai</i>	Bassano del Grappa, Veneto
Poli Miele	\$9
<i>grappa with acacia honey</i>	Schiavon, Veneto
Poli Elegante	\$12
<i>Pinot noir</i>	Schiavon, Veneto
Poli Sarpa Barrique	\$9
<i>barrel-aged Merlot &amp; Cabernet</i>	Schiavon, Veneto

*Grappa is the first and last thing that  
a true Italian will drink during the day and night.  
A little with your espresso and a little to help you sleep at night!*

# SPIRITI

*backbar spirit selections*

## *Vodka*

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Grey Goose	2oz   3oz
	\$12   \$14
Ketel One	\$12   \$14
Prairie Organic	\$8   \$10
Reyka	\$8   \$10
St. George Citrus	\$10   \$12
Tito's	\$10   \$12

## *Gin*

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Bombay London Dry	2oz   3oz
	\$10   \$12
CH London Dry	\$10   \$12
Death's Door	\$10   \$12
Hendrick's	\$12   \$14
Nolet's	\$12   \$14
Ransom Old Tom	\$11   \$13
Plymouth	\$10   \$12
Prairie Organic	\$10   \$12
Tanqueray	\$12   \$14

## *Tequila & Mezcal*

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Del Maguey Vida	2oz
	\$12
Grand Mayan Extra Anejo	\$16
Milagro Blanco	\$10
Siembre Azul Anejo	\$14
Tequila Ocho Blanco	\$12
Tromba Reposado	\$12

# SPIRITI

*backbar spirit selections*

## Rum

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2oz

Bacardi Silver	\$10
Cutwater Three Sheets	\$10
Denizen	\$10
Diplomatico Exclusiva	\$12
Ron Zacapa	\$14
Sailor Jerry	\$10
Smith and Cross	\$10

## Bourbon Whiskey

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2oz

Booker's	\$14
Buffalo Trace	\$10
Bulleit	\$12
Dickel 12	\$10
Maker's Mark	\$12
Old Forester 100 Signature	\$10
Wild Turkey 101	\$12
Woodford Reserve	\$14

## Rye Whiskey

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2oz

Bulleit	\$12
High West Double Rye	\$12
Lot 40	\$10
Rittenhouse	\$10
Whistlepig 10yr	\$15

# SPIRITI

*backbar spirit selections*

## Scotch Whisky

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20z

Auchentoshan 3 Wood	\$14
Balvenie 14yr Caribbean Cask	\$14
Dalmore 18yr	\$28
Glenlivet 12yr	\$13
Great King Street Artist Blend	\$10
Great King Street Glasgow Blend	\$10
Highland Park 12yr	\$14
Johnny Walker Black Label	\$12
Lagavulin 16yr	\$19
Laphroaig 10yr	\$14
Macallan 12yr	\$14
Peat Monster	\$14
St. George Single Malt	\$28

## Irish Whiskey

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20z

Jameson	\$10
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## Brandy

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20z

Hennessy VSOP	\$14
Jean Luc Pasquet VSOP	\$14
Kappa Chilean Pisco	\$10
Laird's Apple Brandy	\$10
Pierre Ferrand 1840	\$12

