

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, Campania
perfect pairing for seafood from that region and after dinner with a cheese plate

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

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

RED WINE OF BASILICATA

Grifalco 'Gricos' 2012	\$45
<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
Grifalco 'Damaschito' 2013	\$75
<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
Paternoster 'Rotondo' Aglianico 2011	\$88
<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

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

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

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 & 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

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

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

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

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

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

2oz

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

SPIRITI

backbar spirit selections

Scotch Whisky

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

20z

Jameson	\$10
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Brandy

20z

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

