

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

Cantina di Mogoro 'Anastasia' Brut NV **\$12 / \$48**
100% Semidano, bright, crisp - the Prosecco of Southern Italy Sardinia

Garrubba Brut Rosé NV **\$13 / \$52**
100% Gaglioppo, fresh berries, silky texture Calabria IGT

Pedres 'Dolci Note' Moscato 2016 **\$10 / \$40**
white flowers, white peach, lemon marmalade - lightly sweet Sardinia IGT

White

Marchese Montefusco Pinot Grigio 2016 **\$11 / \$44**
fresh peaches, ripe meyer lemon, bone dry Terre Siciliane IGP

Cantina del Taburno **Coda di Volpe 2016** **\$12 / \$48**
dry tropics, intensely aromatic, U.S. Exclusive for our restaurant! Beneventano IGT,
Campania

Fazio Muller-Thurgau 2016 **\$11 / \$44**
grapefruit, fresh melon, like rich Sauvignon Blanc, U.S. Exclusive! Erice DOC, Sicily

Vigneti Zanatta Vermentino 'Orion' 2016 **\$10 / \$40**
Mediterranean citrus, golden apple, refreshment di Sardegna DOC

Miali Chardonnay 2015 **\$13 / \$52**
toasted pineapple, butterscotch, creamy finish, single vineyard Salento IGP, Puglia

ROSÉ & RED BY THE GLASS

Rosé

Ippolito 1845 Rosé of Gaglioppo 2016

rich red fruit, watermelon, fresh basil, for red wine lovers

\$13 / \$52

Ciro DOC, Calabria

Red

Terre Nere Nerello Mascalese 2015

black cherry, cinnamon, the Pinot Noir of Sicily

\$14 / \$56

Etna Rosso DOC, Sicily

Bacaro Nero d'Avola 2015

purple plum, black pepper, blueberry preserves

\$11 / \$44

Sicily IGT

La Palazzetta Rosso di Montalcino 2015

100% Sangiovese grosso, dry, ripe cherries, violet, tobacco

\$14 / \$56

Tuscany

Feudo di San Nicola Primitivo 2016

jammy purple berries, smoky oak, cousin of Zinfandel

\$13 / \$52

Puglia IGT

Agricola Punica 'Montessu' Cabernet Blend 2015

complex, velvety finish, bold red fruits

\$15 / \$60

Isola dei Nuraghi IGT

Bisceglia 'Gudarra' Aglianico 2012

ripe blackberries, smoked meats, cigar box

\$15 / \$60

'del Vulture DOC, Basilicata

SOUTHERN ITALIAN WHITES

Feudi di San Gregorio 2012 **\$49**

orange zest, mouth-watering, clean and crisp Lacryma Christi del Vesuvio DOC,
*blend 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, Campania IGP
this wine shows bright pear, food loving salinity and a crispness to rival any Pinot Grigio

Re Manfredi Bianco 2012 **\$45**

70% Muller Thurgau - 30% Traminer, intensely floral Basilicata IGT
in a region known for red wine, this takes a page from zee Germans

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

NORTHERN ITALIAN WHITES

La Cappuccina Sauvignon Blanc 2016 **\$44**

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

Bertani Pinot Grigio 2016 **\$44**

pear skin, rich and dry, true Italian Pinot Grigio Venezia Giulia IGT, Friuli
- a wine we discovered on a recent visit

Ca'Lojera Lugana Turbiana 2016 **\$56**

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

SPARKLING WINES

Cantina di Morgoro 'Anastasia' Brut NV	\$48
<i>100% Semidano, bright, crisp - the Prosecco of Southern Italy</i>	Sardinia
Murgo Brut Rosé 2010	\$79
<i>100% Nerello Mascalese, crushed red berries, bath bubble froth It's the Billecart-Salmon of Sicily!</i>	Metodo Classico, Sicily
Terrazze dell'Etna Brut 2012	\$67
<i>rich, creamy, toasty notes of baked apple, walnuts 100% Chardonnay made in the Champagne method</i>	Metodo Classico di Mt. Etna, Sicily
Feudi di San Gregorio 'DUBL' Brut NV	\$99
<i>100% Greco, crisp ginger, rich yeasty character the soils of Tufo are quite similar to that of certain Champagne</i>	Vino Spumante di Qualita, Campania
Cantina Puianello 'Contrada Borgoletto' Lambrusco NV	\$46
<i>full bodied with dense plum and a sense of savory that pairs well with all salumi, not a sweet lightweight</i>	Emilia-Romagna, Reggiano DOC

ROSÉ, ORANGE WINE AND DOMESTIC

Rosé

Argiolas 'Serra Lori' Rosato 2016	\$45
<i>rich ruby color, blackberry, intensely aromatic blend of native grapes: Monica, Carignano, Cannonau, Bovale</i>	Isola dei Nuraghi IGT, Sardinia

Orange

COS 'Ramí Bianco' 2014	\$64
<i>honeyed lemon peel, tobacco leaf, smoked rosemary native blend of Insolia & Grecanico in a ramato, ancient way</i>	Terre Siciliane IGP

USA

BonAnno Chardonnay 2014	\$56
<i>Asian pear, brioche, caramelized green apple sees barrel and malolactic fermentation for a big, rich, oaky profile</i>	Carneros of Napa Valley, CA

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 2012

\$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 varietals

Marisa Cuomo Furore Rosso 2016

\$96

luscious ripe cherries with a licorice twist,

Costa d'Amalfi DOC

stunning blend of Piediroso and Aglianico

Donna Paolina 2011

\$100

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

Taurasi DOCG

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 Cropa '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' 2002

\$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 2015	\$56
<i>bring 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 2014	\$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 2016	\$45
<i>dried currants, herbaceous, touch of amarena cherry 100% Negroamaro which translates to "bitter black"</i>	Puglia IGP
Rocca dei Mori 2013	\$53
<i>boysenberry jam, bold blackberry, red pepper juicy blend of 70% Negroamaro and 30% Montepulciano</i>	Copertino DOP
Tormaresca 'Torcicoda' Primitivo 2013	\$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
Bisceglia 'Tréje' 2013	\$56
<i>red currants, silky tannins, modern style for the region Tréje means three in local dialect, for the blend of Aglianico, Merlot, and Syrah</i>	Basilicata IGT
Pasternoster 'Synthesi' Aglianico 2013	\$60
<i>licorice, black pepper spice, for fans of Syrah the perfect wine for lamb, boar, salumi</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
Bisceglia 'Gudarrà Riserva' Aglianico 2007	\$125
<i>volcanic soil notes, complex dark fruit, their top bottling Gudarrà means "to be enjoyed" - we think you will see why</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 2015 **\$48**

*juicy red berries, baking spice, very light and floral
all stainless steel to maximize freshness - great for crudo*

Vittoria DOC

Baglio di Grisi 2015 **\$50**

*a popular Sicilian entry that is 100% Syrah - this is a spicy wine
that's not too dry and succeeds in all areas of complimenting our cuisine*

Terre Siciliane IGP

Gulfi 'Nerojbleo' Nero d'Avola 2010 **\$52**

*intense red fruit, dry but approachable, smoked meats
100% Nero d'Avola from 3 organic, biodynamic estate vineyards*

Ragusa, Sicily IGT

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

Tenuta di Castellaro 'Nero Ossidiana' 2012 **\$92**

*blend of Corinto, Nero d'Avola, native vines, unfiltered
from this small island comes loads of volcanic flavors and structure*

Isle of Lipari, Sicily IGT

Passopisciaro 'Guardiola' Nerello Macalese 2013 **\$135**

*screams intense red fruit, blood orange, bitter almond
old vineyard site thought to be lost to 1947 volcanic eruption*

Mt. Etna, Sicily IGP

Donnafugata 'Tancredi' 2012 **\$85**

*black currant, licorice, bold smoky notes
Cabernet Sauvignon, Nero d'Avola, Tannat - a big boy*

Sicily IGP

RED WINE OF SARDINIA

Mura 'Cortes' Cannonau 2015 **\$52**

*fresh cherry, dried Italian herbs, rocky minerality
scientists say that Cannonau has the highest polyphenols of any grape*

'di Sardegna DOC

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' 2015 **\$60**
light bodied but complex is the nature of young Nebbiolo and this one does not disappoint, blackberries and blackcurrant drip from the first sip Langhe DOC, Piedmont

Alois Lageder Pinot Noir 2015 **\$65**
soft red fruit, elegant tannins, touch of baking spice Südtirol DOC, Alto Adige
founded over 150 years ago, one of the Dolomiti's top producers

Fratelli Revello 2013 **\$95**
100% Nebbiolo, feminine style, young red fruits Barolo DOCG, Piemonte
grapes sourced from some of Barolo's top Cru vineyards

Ettore Germano 'Acanto Cask' 2013 **\$99**
100% Nebbiolo, silky, elegant style that sings of raspberry, white truffle Barolo DOCG, Piemonte
sourced exclusively for our sister restaurant, Acanto, by our wine director

Cafaggio 'Single Estate' 2013 **\$50**
100% Sangiovese, red fruit, leather, elegantly dry Chianti Classico DOCG, Tuscany
one of Chianti's top estates, bottling this wine just for us

La Serena Brunello 2011 **\$115**
dried raspberry, cedar and oak, leather di Montalcino DOCG, Tuscany
small producer that represents the highest quality of Sangiovese

Lemelson 'Six Vineyards' 2014 **\$60**
truffles, pine and raspberry, where Burgundy meets America Willamette Valley, OR
combining some of the best Pinot fruit in Oregon to complete the puzzle

Long Meadow Ranch 'Hunt & Harvest' Merlot 2015 **\$54**
violet nose, dry and bold, black pepper spice Rutherford of Napa Valley, CA
did we mention Chef will be getting married at this ranch?

Foxen 'Volpino' 2014 **\$75**
blend of Sangiovese & Merlot, Super Tuscan influence, California ripeness Santa Ynez Valley, CA
makes sense we would stock Volpino - "the little fox"

Robert Foley 'The Griffin' 2014 **\$95**
Petite Sirah, Syrah, Charbono, Merlot - big bodied and rich, Napa Valley, CA
this is a cult wine that satisfies all Cabernet drinkers and wine nerds alike

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' 2014

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 CH	\$7 \$9
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

Casa Dragones Blanco	2oz
	\$16
Del Maguey Vida	\$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
Jack Daniel's Black Label	\$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
Whistlepig Farmstock	\$15

SPIRITI

backbar spirit selections

Scotch Whisky

2oz

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

2oz

Jameson	\$10
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Brandy

2oz

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

