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.
# 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
ROSE & RED BY THE GLASS

Rosé

Ippolito 1845 Rosé of Gaglioppo 2016
$13 / $52
rich red fruit, watermelon, fresh basil, for red wine lovers
Ciro DOC, Calabria

Red

Terre Nere Nerello Mascalese 2015
$14 / $56
black cherry, cinnamon, the Pinot Noir of Sicily
Etna Rosso DOC, Sicily

Bacaro Nero d’Avola 2015
$11 / $44
purple plum, black pepper, blueberry preserves
Sicily IGT

La Palazzetta Rosso di Montalcino 2015
$14 / $56
100% Sangiovese grosso, dry, ripe cherries, violet, tobacco
Tuscany

Feudo di San Nicola Primitivo 2016
$13 / $52
jammy purple berries, smoky oak, cousin of Zinfandel
Puglia IGT

Agricola Punica ‘Montessu’ Cabernet Blend 2015
$15 / $60
complex, velvety finish, bold red fruits
Isola dei Nuraghi IGT

Bisceglia ‘Gudarra’ Aglianico 2012
$15 / $60
ripe blackberries, smoked meats, cigar box
‘del Vulture DOC, Basilicata
SOUTHERN ITALIAN WHITES

Feudi di San Gregorio 2012
orange zest, mouth-watering, clean and crisp
Lacryma Christi del Vesuvio DOC, Campania
blend of Coda di Volpe and Falanghina - classic wine of the region

Fattoria Alois ‘Caulino’ Falanghina Campania 2015
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

La Capranera Fiano 2016
meaning ‘the black goat’ that populates this maritime location,
this wine shows bright pear, food loving salinity and a crispness to rival any Pinot Grigio

Re Manfredi Bianco 2012
70% Muller Thurgau - 30% Traminer, intensely floral
in a region known for red wine, this takes a page from the Germans

Librandi, ‘Critone’ 2016
90% Chardonnay, 10% Sauvignon Blanc - fans of these grapes
can look forward to a unique marriage of peach and green apple with a bigger body

Benanti 2015
Rich, fresh and well-balanced this is 100% Carricante
which offers a bouquet of almonds, yellow apple and sweet botanicals

Tenuta Rapitalà ‘Grand Cru’ Chardonnay 2015
rich buttery finish, baked apple, Italian Meursault
Sicilian family with ties to French royalty before and after Le Guillotine

NORTHERN ITALIAN WHITES

La Cappuccina Sauvignon Blanc 2016
intensely tropical, grapefruit, serrano pepper
- where Sancerre and Kiwi Sauvignon Blancs go on vacation

Bertani Pinot Grigio 2016
pear skin, rich and dry, true Italian Pinot Grigio
- a wine we discovered on a recent visit

Ca’Lojera Lugana Turbiana 2016
an extremely rare grape, Turbiana expresses honeydew melon and mint for a unique palate experience
**SPARKLING WINES**

- **Cantina di Morgoro ‘Anastasia’ Brut NV**
  - $48
  - 100% Semidano, bright, crisp - the Prosecco of Southern Italy
  - Sardinia

- **Murgo Brut Rosé 2010**
  - $79
  - 100% Nerello Mascalese, crushed red berries, bath bubble froth
  - Metodo Classico, Sicily

- **Terrazze dell’Etna Brut 2012**
  - $67
  - rich, creamy, toasty notes of baked apple, walnuts
  - Metodo Classico di Mt. Etna, Sicily

- **Feudi di San Gregorio ‘DUBL’ Brut NV**
  - $99
  - 100% Greco, crisp ginger, rich yeasty character
  - Vino Spumante di Qualita, Campania

- **Cantina Puianello ‘Contrada Borgoleto’ Lambrusco NV**
  - $46
  - full bodied with dense plum and a sense of savory
  - Emilia-Romagna, Reggiano DOC

**ROSÉ, ORANGE WINE AND DOMESTIC**

**Rosé**

- **Argiolas ‘Serra Lori’ Rosato 2016**
  - $45
  - rich ruby color, blackberry, intensely aromatic blend of native grapes: Monica, Carignano, Cannonau, Bovale
  - Isola dei Nuraghi IGT, Sardinia

**Orange**

- **COS ‘Ramí Bianco’ 2014**
  - $64
  - honeyed lemon peel, tobacco leaf, smoked rosemary
  - Terre Siciliane IGP

**USA**

- **BonAnno Chardonnay 2014**
  - $56
  - Asian pear, brioche, caramelized green apple sees barrel and malolactic fermentation for a big, rich, oaky profile
  - Carneros of Napa Valley, CA
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 Piedirosso 2012

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

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

luscious ripe cherries with a licorice twist,
Costa d’Amalfi DOC

stunning blend of Piedirosso and Aglianico

Donna Paolina 2011

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

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 Cropia ‘Serra Sanguigna’ 2013

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

black raspberry, truffle, dried exotic spices
Cirò Riserva DOC

100% Gaglioppo that reminds of great aged Burgundy

Librandi ‘Gravello’ 2011

cassis, roasted coffee beans, intense cedar notes
Val di Neto IGT

a Super-Calabrian blend of Gaglioppo and Cabernet Sauvignon
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
- bing cherry, strawberry-rhubarb, satin smooth
- ancient Greek varietal that reminds of a blend of Pinot Noir and Grenache
- Salento IGT

**Feudo di San Nicola Sangiovese 2014**
- $48
- raspberry, oregano, Italian herbs - for the Chianti lover
- this Tuscan grape went on vacation to the Southeastern part of Italy
- Puglia IGT

**Luccarelli Negroamaro 2016**
- $45
- dried currants, herbaceous, touch of amarena cherry
- 100% Negroamaro which translates to “bitter black”
- Puglia IGP

**Rocca dei Mori 2013**
- $53
- boysenberry jam, bold blackberry, red pepper
- juicy blend of 70% Negroamaro and 30% Montepulciano
- Copertino DOP

**Tormaresca ‘Toricoda’ Primitivo 2013**
- $60
- dried currants, herbaceous, touch of amarena cherry
- the first wine from Puglia to be on Wine Spectator’s Top 100!
- Salento IGT

**Botromagno Murgia Pier delle Vigne 2012**
- $98
- Aglianico & Montepulciano - powerful yet elegant with notes of cinnamon, chocolate & blackberries. Lovers of New World wines will love this blend
- Puglia IGP

**RED WINE OF BASILICATA**

**Grifalco ‘Gricos’ 2012**
- $45
- 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 tannins
- ‘del Vulture DOC

**Bisceglia ‘Tréje’ 2013**
- $56
- red currants, silky tannins, modern style for the region
- Tréje means three in local dialect, for the blend of Aglianico, Merlot, and Syrah
- Basilicata IGT

**Pasternoster ‘Synthesi’ Aglianico 2013**
- $60
- licorice, black pepper spice, for fans of Syrah
- the perfect wine for lamb, boar, salumi
- ‘del Vulture DOC

**Grifalco ‘Damaschito’ 2013**
- $75
- 100% estate-grown Aglianico that packs a wallop!
- bursting with blackberries, tobacco and a complexity that will satisfy all palates
- ‘del Vulture DOC

**Bisceglia ‘Gudarrà Riserva’ Aglianico 2007**
- $125
- volcanic soil notes, complex dark fruit, their top bottling
- Gudarrà means “to be enjoyed” - we think you will see why
- ‘del Vulture DOC
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 ‘Craterere’ 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 IGT

**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 Biccheri - 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**
- 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

**Alois Lageder Pinot Noir 2015**
- Soft red fruit, elegant tannins, touch of baking spice
- Founded over 150 years ago, one of the Dolomiti’s top producers
- $65
- Südtirol DOC, Alto Adige

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

**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

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

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

**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’ 2014**
- 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**

- $10
- bubbly, white flowers, white peach, lemon marmalade
- Sardinia IGT

**Like Sauternes?**

**Librandi Le Passule Vino Passito 2009**

- $15
- 100% Mantonico Bianco, nutty with accents of fig and orange peel
- Calabria

**Like Tokaji?**

**Donnafugata ‘Ben Rye’ 2014**

- $10
- 100% Zibibbo, dried figs, honey, baked peaches
- Passito di Pantelleria DOC

**Like Vinsanto?**

**Botromagno ‘Gravisano’ 2008**

- $12
- 100% Malvasia, candied apricot, toffee, coffee, sun-dried for 35 days then into barrels for over 3 years
- Murgia IGT

**Like Port?**

**Fratelli Pardi Sagrantino di Montefalco 2010**

- $20
- 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
- Umbria

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# 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
## Aperitivi e Licori

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<th>Item</th>
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Amari $6 for 1 oz | $9 for 2 oz

Amaro Lucano
Amaro Silano
Averna
Braulio
Cinfatrazzo
Cynar
Fernet Branca
Fernet Dogma
Fernet Branca Menta
Meletti
Montenegro
Nardini Tagliatella
Ramazzotti

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 2 oz pours

Nardini $12
Picpoul, Cabernet, Merlot, Tocai
Bassano del Grappa, Veneto

Poli Miele $9
grappa with acacia honey
Schiavon, Veneto

Poli Elegante $12
Pinot noir
Schiavon, Veneto

Poli Sarpa Barrique $9
barrel-aged Merlot & Cabernet
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!
### Vodka

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### Tequila & Mezcal

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**Scotch Whisky**

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

**Irish Whiskey**

- Jameson $10

**Brandy**

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