

# 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 2015** **\$10 / \$40**  
*white flowers, white peach, lemon marmalade - lightly sweet* Sardinia IGT

## White

**Cantina del Taburno **Coda di Volpe** 2015** **\$12 / \$48**  
*dry tropics, intensely aromatic, U.S. Exclusive for our restaurant!* Beneventano IGT,  
Campania

**Marchese Montefusco Pinot Grigio 2015** **\$11 / \$44**  
*fresh peaches, ripe meyer lemon, bone dry* Terre Siciliane IGP

**Fazio Muller-Thurgau 2015** **\$11 / \$44**  
*grapefruit, fresh melon, like rich Sauvignon Blanc, U.S. Exclusive!* Erice DOC, Sicily

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

# ROSÉ & RED BY THE GLASS

## Rosé

**Terradora di Paolo Rosé of Aglianico 2015** **\$12 / \$48**  
*fresh, crispy, light strawberry, similar to Provencal style* Irpinia DOC, Campania

**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 2014** **\$14 / \$56**  
*black cherry, cinnamon, the Pinot Noir of Sicily* Etna Rosso DOC, Sicily

**Rallo 'Normanno' Nero d'Avola 2015** **\$11 / \$44**  
*purple plum, black pepper, blueberry preserves* Sicily IGT

**Caparra e Siciliani 'Solagi' 2013** **\$12 / \$48**  
*100% Gaglioppo, dried berries, for the bordeaux lover* Cirò Rosso, DOC

**Feudo di San Nicola Primitivo 2014** **\$13 / \$52**  
*jammy purple berries, smoky oak, cousin of Zinfandel* Puglia IGT

**Bisceglia 'Gudarra' Aglianico 2012** **\$15 / \$60**  
*ripe blackberries, smoked meats, cigar box* 'del Vulture DOC, Basilicata

**Feudi del Pisciotto 'Missoni' 2013** **\$15 / \$60**  
*100% Cabernet, elegant spice, intense cherry & raspberry nose* Sicily

## SOUTHERN ITALIAN WHITE

**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

**Vigneta Zanatta 'Orion' Vermentino 2015** **\$40**

*bright, zingy, fragrant, floral - a real winner for crudo* di Sardegna DOC  
*originally a French grape called Rolle that fermented its way to the island*

**Cantine di Marzo Greco di Tufo 2014** **\$56**

*grated ginger, star anise, rich minerality* Greco di Tufo DOCG,  
*dating back to 1647, the family that brought Greco to Tufo* Campania

**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*

**Tenuta Rapitalà 'Grand Cru' Chardonnay 2014** **\$85**

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

## OTHER WHITE ITALIAN & OTHERWISE

**La Cappuccina Sauvignon Blanc 2015** **\$44**

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

**Bertani Pinot Grigio 2015** **\$44**

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

**LaVis 'Simboli' Riesling 2014** **\$47**

*sweet orange blossom, quartz minerality, a touch sweet* Trentino DOC  
*single vineyard that sits on some of the most mineral rich soil in Europe*

**BonAnno Chardonnay 2014** **\$56**

*Asian pear, brioche, caramelized green apple* Carneros of Napa Valley, CA  
*sees barrel and malolactic fermentation for a big, rich, oaky profile*

# SPARKLING WINES

<b>Cantina di Morgoro 'Anastasia' Brut NV</b>	<b>\$48</b>
<i>100% Semidano, bright, crisp - the Prosecco of Southern Italy</i>	Sardinia
<b>Murgo Brut Rosé 2010</b>	<b>\$79</b>
<i>100% Nerello Mascalese, crushed red berries, bath bubble froth It's the Billecart-Salmon of Sicily!</i>	Metodo Classico, Sicily
<b>Terrazze dell'Etna Brut 2012</b>	<b>\$67</b>
<i>rich, creamy, toasty notes of baked apple, walnuts 100% Chardonnay made in the Champagne method</i>	Metodo Classico di Mt. Etna, Sicily
<b>Feudi di San Gregorio 'DUBL' Brut NV</b>	<b>\$99</b>
<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
<b>Champagne Collet Brut NV</b>	<b>\$99</b>
<i>toasted walnuts, bright lemon peel, rich and powerful classic blend of Pinot Meunier, Chardonnay, Pinot Noir with long aging</i>	Champagne, France

# ROSÉ & ORANGE WINES

## Rosé

<b>Di Giovanna Rosé of Nerello Mascalese 2015</b>	<b>\$50</b>
<i>tart cherry, watermelon, freshly cut pine notes 100% organic from just outside an old Moroccan settlement</i>	Terre Siciliane IGT
<b>Planeta Rosé 2016</b>	<b>\$48</b>
<i>hints of strawberry and berry pie, fruity, silky finish blend of Nero d'Avola and Syrah</i>	Sicilia DOC
<b>Argiolas 'Serra Lori' Rosato 2015</b>	<b>\$45</b>
<i>rich ruby color, blackberry, intensely aromatic blend of native grapes: Monica, Carignano, Cannonau, Bovale</i>	Isola dei Nuraghi IGT, Sardinia

## Orange

<b>COS 'Ramí Bianco' 2012</b>	<b>\$64</b>
<i>honeeyed lemon peel, tobacco leaf, smoked rosemary native blend of Insolia &amp; Grecanico in a ramato, ancient way</i>	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' 2013** \$55  
*black cherry, silky tannis, exotic baking spices* Terre del Volturno IGT  
*60% Pallagrello Nero, 40% Casavecchia, both wild, native varieties*
- Cantine di Marzo Aglianico 2013** \$56  
*blackberry pie, earthy pines, licorice whips* Irpinia Rosso DOC  
*from the family that brought modern viticulture to the area in 1647!*
- Moletierri Aglianico 'Renanno' 2010** \$75  
*vast but refined tannins, 9 different types of berries, black tea* Taurasi DOCG  
*the iconic village for Aglianico - rivals the best Chateaufneuf's of France*
- 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

- Ippolito 1845 Calabrese 2014** \$54  
*blackened plums, white pepper, plush teddy bear* Calabria IGT  
*100% Calabrese thought to be lost, the indigenous name for Nero d'Avola*
- Du Cropa 'Serra Sanguigna' 2012** \$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

<b>Masseria LiVeli Susumaniello 2015</b>	<b>\$56</b>
<i>bing cherry, strawberry-rhubarb, satin smooth</i>	Salento IGT
<i>ancient Greek varietal that reminds of a blend of Pinot Noir and Grenache</i>	
<b>Feudo di San Nicola Sangiovese 2013</b>	<b>\$48</b>
<i>raspberry, oregano, Italian herbs - for the Chianti lover</i>	Puglia IGT
<i>this Tuscan grape went on vacation to the Southeastern part of Italy</i>	
<b>Luccarelli Negroamaro 2015</b>	<b>\$45</b>
<i>dried currants, herbaceous, touch of amarena cherry</i>	Puglia IGP
<i>100% Negroamaro which translates to "bitter black"</i>	
<b>Masseria Surani 'Ares' 2013</b>	<b>\$40</b>
<i>black cherry, raspberry preserves, cinnamon spice</i>	Puglia IGT
<i>blend of Primitivo, Negroamaro, Cabernet, owned by the Tomassi family</i>	
<b>Rocca dei Mori 2013</b>	<b>\$53</b>
<i>boysenberry jam, bold blackberry, red pepper</i>	Copertino DOP
<i>juicy blend of 70% Negroamaro and 30% Montepulciano</i>	
<b>Tormaresca 'Torcicoda' Primitivo 2013</b>	<b>\$60</b>
<i>dried currants, herbaceous, touch of amarena cherry</i>	Salento IGT
<i>the first wine from Puglia to be on Wine Spectator's Top 100!</i>	

## RED WINE OF BASILICATA

<b>Bisceglia 'Tréje' 2013</b>	<b>\$56</b>
<i>red currants, silky tannins, modern style for the region</i>	Basilicata IGT
<i>Tréje means three in local dialect, for the blend of Aglianico, Merlot, and Syrah</i>	
<b>Pasternoster 'Synthesi' Aglianico 2013</b>	<b>\$60</b>
<i>licorice, black pepper spice, for fans of Syrah</i>	'del Vulture DOC
<i>the perfect wine for lamb, boar, salumi</i>	
<b>Elena Fucci 'Titolo' Aglianico 2013</b>	<b>\$72</b>
<i>roasted meats, sun-dried raspberries, big silky tannins</i>	'del Vulture DOC
<i>Elena dedicates her entire winery to just this wine - see why!</i>	
<b>Bisceglia 'Gudarrà Riserva' Aglianico 2007</b>	<b>\$125</b>
<i>volcanic soil notes, complex dark fruit, their top bottling</i>	'del Vulture DOC
<i>Gudarrà means "to be enjoyed" - we think you will see why</i>	

# 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

<b>Valle dell' Acate Il Frappato 2015</b>	<b>\$48</b>
<i>juicy red berries, baking spice, very light and floral all stainless steel to maximize freshness - great for crudo</i>	Vittoria DOC
<b>Gulfi 'Nerojbleo' Nero d'Avola 2010</b>	<b>\$52</b>
<i>intense red fruit, dry but approachable, smoked meats 100% Nero d'Avola from 3 organic, biodynamic estate vineyards</i>	Ragusa, Sicily IGT
<b>Terrazze dell'Etna 'Cratere' 2010</b>	<b>\$59</b>
<i>black cherry, dried tobacco, cocoa powder one of a kind blend of Nerello Mascalese and Petit Verdot</i>	Mt. Etna, Sicily IGT
<b>Tenuta di Castellaro 'Nero Ossidiana' 2012</b>	<b>\$92</b>
<i>blend of Corinto, Nero d'Avola, native vines, unfiltered from this small island comes loads of volcanic flavors and structure</i>	Isle of Lipari, Sicily IGT
<b>Passopisciaro 'Guardiola' Nerello Macalese 2013</b>	<b>\$135</b>
<i>screams intense red fruit, blood orange, bitter almond old vineyard site thought to be lost to 1947 volcanic eruption</i>	Mt. Etna, Sicily IGP

## RED WINE OF SARDINIA

<b>Mura 'Cortes' Cannonau 2015</b>	<b>\$52</b>
<i>fresh cherry, dried Italian herbs, rocky minerality scientists say that Cannonau has the highest polyphenols of any grape</i>	'di Sardegna DOC
<b>Santadi 'Grotto Rosso' Carignano 2013</b>	<b>\$48</b>
<i>crushed rose petals, licorice whips, mellow tannins same grape as Carignan that you find in Southern France and Priorat, Spain</i>	'del Sulcis DOC
<b>Pala Cannonau Riserva 2013</b>	<b>\$68</b>
<i>fine spicy notes, black raspberry, limestone - clay soil notes multiple winner of Tre Bicchieri - the top wine award in Italy</i>	'di Sardegna DOC
<b>Agricola Punica 'Barrua' 2013</b>	<b>\$100</b>
<i>mostly Carignano blend that is intense, for the Napa lover when Santadi and Sassicaia get together, expect big and bold - 10th Anniversary</i>	Isola dei Nuraghi IGT

## REDS OF NORTHERN ITALY

### Alois Lageder Pinot Noir 2013

*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 2010

*100% Nebbiolo, feminine style, young red fruits  
grapes sourced from some of Barolo's top Cru vineyards*

**\$95**  
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

### Vie Cave Malbec 2011

*big bold spices, blackberry jam, cloves  
one of few 100% Malbec bottlings in Italy - Mendoza would be proud*

**\$63**  
Maremma IGT,  
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

## AMERICAN REDS

### 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**  
Willamette Valley, OR

### Long Meadow Ranch 'Hunt & Harvest' Merlot 2013

*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' 2012

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

**\$75**  
Santa Ynez Valley,  
CA

### Steltzner Cabernet Sauvignon 2012

*classic Stag's Leap structure, black fruits, huge oak notes  
Steltzner recently sold their winery so this is a limited run on the list*

**\$100**  
Napa Valley, CA

# SOUTHERN SWEETS

\$10

*Like Asti?*

## **Pedres 'Dolci Note' Moscato 2015**

*white flowers, white peach, lemon marmalade  
about 1/1000 the bubbles of champagne, lightly sweet*

Sardinia IGT

*Like Sauternes?*

## **Mastroberardino 'Melizie' Fiano 2012**

*apricot jam, dried golden raisins, liquid gold  
air-dried grapes from some of the finest vineyards in Campania*

Irpinia DOC

*Like Tokaji?*

## **Donnafugata 'Ben Rye' 2013**

*100% Zibbibo, dried figs, honey, poached peaches  
the island where time stops*

Passito  
di Pantelleria DOC

*Like Ruby Port?*

## **Masseria Li Veli 'Aleatico Passito' 2008**

*jammy berries, plush plum, dark chocolate  
100% Aleatico, a grape you may never see again*

Salento IGT, Puglia

*Like Vinsanto?*

## **Botromagno 'Gravisano' 2008**

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

Murgia IGT

# PRIMA E DOPO

*before and after*

## Aperitivi e Licori

1oz | 2oz

Aperol	\$6   \$9
Campari	\$6   \$9
Cardamaro	\$6   \$9
Chartreuse Green	\$10   \$12
Chartreuse Yellow	\$8   \$10
Grand Marnier	\$10   \$12
Limoncello CH	\$6   \$9
Limoncello Pallini	\$6   \$9
Malort	\$5   \$8
Mirto - Argollas Tremontis	\$6   \$8
Tempus Fugit Gran Classico	\$6   \$9
Sambuca Luxardo	\$6   \$9
Suze Gentiane	\$6   \$9
Tagliatella	\$8   \$10

# PICCOLI BERRETTI

*little nightcaps*

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

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Amaro Lucano	Pisticci, Basilicata
Averna	Caltanissetta, Sicily
Cynar	Sicily
Fernet Branca	Milano
Fernet Dogma	Chicago
Fernet Branca Menta	Milano
Meletti	Le Marche
Monetenegro	Bologna
Nardini	Bassano, Veneto
Zucca	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
Ketel One	\$12   \$14
Reyka	\$8   \$10
St. George Citrus	\$10   \$12
Tito's	\$10   \$12

## *Gin*

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Bombay London Dry	2oz   3oz
CH London Dry	\$10   \$12
Death's Door	\$10   \$12
Hayman's Old Tom	\$10   \$12
Hendrick's	\$12   \$14
Prairie Organic	\$10   \$12
Tanqueray	\$12   \$14

## *Tequila & Mezcal*

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

# SPIRITI

*backbar spirit selections*

## Rum

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2oz

Bacardi Silver

\$8

Diplomatico Blanco

\$8

Diplomatico Exclusiva

\$10

Ron Zacapa

\$12

## Bourbon Whiskey

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2oz

Booker's

\$14

Buffalo Trace

\$10

Bulleit

\$12

Dickel 12

\$10

Four Roses Single Barrel

\$10

Jack Daniel's Black Label

\$10

Maker's Mark

\$12

Old Forester 100 Signature

\$10

Wild Turkey 101

\$10

Woodford Reserve

\$14

## Rye Whiskey

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2oz

Bulleit

\$12

High West Double Rye

\$12

Rittenhouse

\$10

Whistlepig 10yr

\$15

# SPIRITI

*backbar spirit selections*

## *Scotch Whisky*

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2oz

Auchentoshan 3 Wood	\$15
Balvenie 14yr Caribbean Cask	\$14
Dalmore 18yr	\$28
Glenlivet 12yr	\$13
Great King Street Artist Blend	\$10
Highland Park 15yr	\$18
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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2oz

Jameson	\$10
Powers John's Lane	\$15

## *Brandy*

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2oz

Hennessy VSOP	\$14
Jean Luc Pasquet VSOP	\$14
Kappa Chilean Pisco	\$10
Pierre Ferrand 1840	\$12

