

POMERIGGIO

Saturday & Sunday 2:30pm-4:30pm

Arugula Salad \$12

pickled & roasted grape, almond, pecorino, lemon citronette

Artisanal Cheeses \$16

robiola di bosina, pecorino boschetto, three sisters

Assorted Salumi \$17

finocchiona, black pepper lonza, pork liver terrina, bresaola

Chef's Selection
\$25

PIZZA NAPOLETANA

Marinara \$12

san marzano tomato, garlic, oregano

Margherita | Di Bufala \$14 | \$17

san marzano tomato, fior di latte, grana padano, basil

Quattro Formaggi \$17

fior di latte, pecorino crotonese, grana padano, gorgonzola, arugula

Funghi \$17

roasted mushroom, scamorza, bloomsdale spinach, garlic, grana padano, chili flake

Mortadella e Pistachio \$18

pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo

Salsiccia \$18

fennel sausage, roasted spring onions, chili flake, garlic, fior di latte, pecorino

Diavola \$17

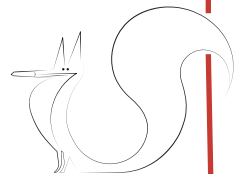
garlic, 'nduja, fior di latte, arugula, chili flake, oregano

Soppressata Calabrese \$18

san marzano tomato, fior di latte, grana padano, leccino olives, chili flake, ramp pesto

CODA DI

Volpe



COCKTAILS

Aperol Spritz \$12

the refreshing drink of Venice served Classic or Strawberry Mint

Highball Spritz \$12

deliciously-bittersweet Montenegro Amaro, mixed with rosé, fresh lemon, topped with a splash of ginger beer & prosecco

Lemon Thyme Lightworks \$12

slushie cocktail in the style of a classic Italian sgroppino made with Reyka Vodka, cream limoncello, saltwater, topped with prosecco

Wind Up Bird \$12

exotic yuzu, ripe pineapple, and aloe are paired with lime, cucumber, sea salt and Organic Prairie Vodka

Stolen Vespa \$12

flavors of herb, spice & grapefruit shaken with Suerte Blanco Tequila, Del Magney Vida Mezcal, citrus & Vermouth Rouge, garnished with black olive salt

Green Grove Smash \$12

a satsuma infused Old Forrester Bourbon smash with basil, lemon, and a touch of green chartreuse

White Grapefruit Negroni \$13

this white negroni pairs Plymouth Gin with Giffard Grapefruit Liqueur, Del Professore Bianco vermouth, charred grapefruit & a secret

Old Fashioned \$13

house style with Old Forester Bourbon, marsala reduction, bitters & orange oils

Rhuby Road \$13

a punchy, spring-time cocktail based in Buffalo Trace Bourbon balanced with tart rhubarb, Aperol & Carpano Bianco

DRAFT BEER

Birra Moretti L'Autentica

Light Lager, Udine, Italy (4.6% abv)

\$7

Birra Moretti La Rossa

Malted Amber, Udine, Italy (7.2% abv)

\$8

Revolution Anti-Hero

American IPA, Chicago, IL (6.5% abv)

\$7

Revolution Sun Crusher

American Pale Wheat Ale, Chicago, IL (5.3% abv)

\$8

Begyle Crash Landed

American Pale Wheat Ale, Chicago, IL (7% abv)

\$8

Anchor California Lager

American Pale Lager, San Francisco, CA (4.9% abv)

\$7

Canned Seattle Cider - Dry

Cider, Seattle, WA (6.5% abv)

\$8