

POMERIGGIO

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

Arugula Salad \$12
pickled & roasted grape, almond, pecorino, lemon citronette

Artisanal Cheeses \$16
sottocenere, tiger lily, ubriacone

Assorted Salumi \$17
bresaola, finocchiona, pork liver terrina, soppressata napoletana

Chef's Selection
\$25

PIZZA NAPOLETANA

Marinara \$12
san marzano tomato, garlic, oregano

Margherita | Di Bufala \$15 | \$18
san marzano tomato, fior di latte, grana padano, basil

Funghi \$17
roasted mushroom, scamorza, bloomsdale spinach, garlic, grana padano, chili flake

Mortadella e Pistachio \$18
pistachio pesto, mozzarella di bufala, fresh basil, caciocavallo

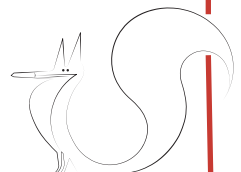
Diavola \$17
CDV 'nduja, garlic, fior di latte, arugula, chili flake, oregano

Salsiccia \$18
CDV fennel sausage, fiore di latte, san marzano tomato, broccolini, chili flake, pecorino

Spicy Soppressata \$18
CDV salami, castelvetrano olives, fiore di latte, grana padano, chili oil, garlic, basil

CODA DI

Volpe



COCKTAILS

DRAFT \$12

Cherry Sage Lightworks *slushie cocktail in the style of a classic Italian sgroppino made with vodka, limoncello, saltwater, topped with prosecco*

"In Bocca al Lupo" *drink this one for good luck! hibiscus paired with house infused ginger vodka, perfectly balanced with floral St.-Germain & bittersweet Gran Classico*

Sunny Days Revival *a delicious trinity of spiced rum, charred orange and a bright burst of Aperol*

APERTIVO \$12

Green Eyed Bandit *the natural flavors in Prairie Organic Gin fortified with green chartreuse, juniper berry, & fresh basil*

Pompeii Smash *a rich backbone of Rittenhouse Rye & Cynar, finishes with blackberry and a touch of cinnamon & Angostura bitters*

Stolen Vespa

flavors of herb, spice & grapefruit shaken with tequila, Del Maguey Vida Mezcal, citrus & Vermouth Rouge, garnished with black olive salt

STIRRED \$13

White Grapefruit Negroni *Prairie Organic Gin paired with Giffard Grapefruit Liqueur, Carpano Bianco vermouth, charred grapefruit & a secret*

Old Fashioned *Old Forester Bourbon, marsala reduction, bitters & orange oils*

DRAFT BEER

Peroni \$8
Pale Lager, Rome, Italy (5.1% abv)

Revolution Gagelicious \$7
Golden Ale, Chicago, IL (4.7% abv)

Revolution Anti-Hero \$7
American IPA, Chicago, IL (6.5% abv)

Canned Seattle Cider-Dry \$7
Cider, Seattle, WA (6.5% abv)

Aperitivo Hour

Monday through Friday 4:30-6:00pm

Saturday and Sunday 2:30-4:30pm

DRINKS \$8

Aperitivo Hour White

Aperitivo Hour Red

Campari Spritz

campari, orange reduction, sparkling wine

FOOD

Burrata Bruschetta

*imported puglian burrata, winter citrus marmallata,
hazelnut butter, watercress, grilled ciabatta | \$6*

Pork & Prosciutto Meatballs

san marzano tomato, basil, grana padano | \$8

Arancini

black truffle, truffled cheese, black garlic aioli | \$10

Vegetable Antipasti

*marinated olives, pickled veggies,
grilled eggplant agrodolce, delicata squash | \$8*

