

POMERIGGIO

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

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

Artisanal Cheeses \$16
fresh robiola, tartufino, big woods blue

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

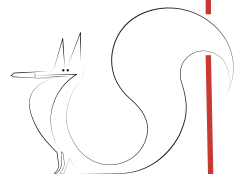
Salsiccia \$18
fennel sausage, roasted broccolini, chili flake, garlic, fior di latte, pecorino

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

Cacio e Pepe \$18
fior di sardo, pecorino jagas, fior di latte, grana padano, black & pink peppercorns, arugula, farm egg

CODA DI

Volpe



COCKTAILS

Lightworks \$12

slushie cocktail in the style of a classic Italian sgroppino made with Reyka Vodka, CH Cream Limoncello, Luxardo Morlacco Cherry, sage, fresh citrus, saltwater & prosecco

Dimmer Switch \$12

a refreshing love letter to Autumn in the form of Prairie Organic Vodka, Drambuie, Lustau Amontillado Sherry, hibiscus, cinnamon, lemon & pear cidre

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

Paradiso Rosa \$12

a nod to the classic pisco sour...Nardini grappa, alongside a blood orange shrub, fresh lemon, thyme, egg white and garnished with a blood orange chip

Green Grove Smash \$12

a tangelo infused Old Forester 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

Gucci Manehattan \$13

a manhattan inspired both by royalty and a classic tiramisu dessert that features Lot 40 Rye, Dolin Dry Vermouth, Lustau Oloroso Sherry, Borghetti Coffee Liqueur, chocolate bitters, and vanilla

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 Eugene Porter

English Porter, Chicago, IL (6.8% abv)

\$7

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