

# 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*

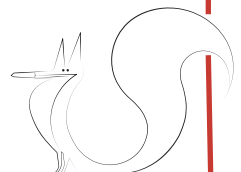
**Diavola** \$17  
*CDV 'nduja, garlic, fior di latte, arugula, chili flake, oregano*

**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

Muscat Spritz

*dry muscat, lime & mint*

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## FOOD

Ricotta Bruschetta

*house-made ricotta, smashed peas, meyer lemon,  
mint-pea pesto | \$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, roasted squash | \$8*

