

# 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

### **Valdo Numero Cuvee Extra Dry NV**

*blend of Garganega, Chardonnay & Pinot Noir,  
with a light touch of peaches and apple*

**\$12 / \$48**

Veneto

### **Marotti Campi Brut Rosé NV**

*100% Lagrein, dry, light berries, luxurious bubbles*

**\$13 / \$52**

Marche IGT

### **Pedres 'Dolci Note' Moscato 2017**

*white flowers, white peach, lemon marmalade - lightly sweet*

**\$10 / \$40**

Sardinia IGT

## White

### **Marchese Montefusco Pinot Grigio 2017**

*fresh peaches, ripe meyer lemon, bone dry*

**\$11 / \$44**

Sicily IGP

### **Cantina del Taburno CODA DI VOLPE 2016**

*dry tropics, intensely aromatic, U.S. Exclusive for our restaurant!*

**\$12 / \$48**

Beneventano IGT

### **La Cappuccina Sauvignon Blanc 2017**

*intensely tropical, grapefruit, serrano pepper -  
a perfect marriage of New Zealand and Sancerre*

**\$13 / \$52**

Veneto IGT

### **Valle dell'Acate Insolia 2017**

*crisp Mediterranean citrus, honeysuckle, jasmine*

**\$13 / \$52**

Sicily DOC

### **BonAnno Chardonnay 2017**

*buttery toffee, oak, caramelized green apple*

**\$14 / \$56**

Carneros of Napa, CA

# ROSÉ & RED BY THE GLASS

## Rosé

### **DRAFT Tiamo Rosato 2017**

*60% Montepulciano, 40% Sangiovese,  
wild strawberries*

**\$11**  
Terre di Chieti IGT

## Red

### **Statti Gaglioppo 2015**

*fresh raspberries, light tannins, for fans of Pinot Noir*

**\$14 / \$56**  
Calabria IGT

### **Fantini Montepulciano d'Abruzzo 2016**

*spicy, dry, ripe plum meets deep woods backbone*

**\$12 / \$48**  
Abruzzo DOC

### **Bacaro Nero d'Avola 2017**

*purple plum, black pepper, blueberry preserves*

**\$12 / \$48**  
Sicily DOC

### **Le Corti Chianti Classico 2014**

*primarily Sangiovese with a touch of Colorino,  
combine to offer sheer Chianti pleasure*

**\$16 / \$64**  
Tuscany DOCG

### **Capolino Perlingieri Sciasci 2010**

*Aglianico & Sciascinoso coalesce into a rich, powerful  
Campanian companion*

**\$15 / \$60**  
Sannio DOC

### **Giogantinu Nastarrè 2016**

*big bodied blend that speaks to domestic Cabernet fans*

**\$15 / \$60**  
Sardinia IGT

## SOUTHERN ITALIAN WHITES

**Fattoria Alois 'Caulino' Falanghina Campania 2017** **\$50**

*volcanic soil offers a wide range of crispness with lush citrus and nectarine, perfect pairing for seafood from that region and after dinner with a cheese plate* Campania IGT

**La Capranera Fiano 2016** **\$48**

*meaning 'the black goat' that populates this maritime location, this wine shows bright pear, food loving salinity and a crispness to rival any Pinot Grigio* Campania IGP

**Capolino Perlingieri Greco "Vento" 2015** **\$60**

*indigenous varietal Greco, has similarities to a Viognier, while still maintaining zesty Campanian minerality* Sannio DOC

**Re Manfredi Bianco 2012** **\$45**

*70% Muller Thurgau - 30% Traminer, intensely floral in a region known for red wine, this takes a page from zee Germans* Basilicata IGT

**Librandi, 'Critone' 2016** **\$44**

*90% Chardonnay, 10% Sauvignon Blanc - fans of these grapes can look forward to a unique marriage of peach & green apple with a bigger body* Val di Neto Bianco IGT

**Terre del Principe Pallagrello Bianco Le Sèrole 2015** **\$82**

*100% Pallagrello Bianco, once thought extinct, this cult wine offers some amazing pairing possibilities for any of our spicy dishes* Campania IGT

**Cantina di Mogoro, Ajò Nuragus 2015** **\$48**

*fresh green apple, bursting with pear and melon that pairs well cheeses and creamy dishes* Cagliari DOC

## NORTHERN ITALIAN WHITES

**Ca'Lojera Lugana Turbiana 2017** **\$56**

*an extremely rare grape, Turbiana expresses honeydew melon and mint for a unique palate experience* Lugana DOC

**Isole e Olena Chardonnay 2015** **\$110**

*Italy isn't always known for Chardonnay but this wine can go toe-to-toe with any Burgundy or Carneros offerings - preserved lemon, toffee and just a hint of oak* Tuscany IGT

# SPARKLING WINES

## Murgo Brut Rosé 2010

\$79

*100% Nerello Mascalese, crushed red berries, bath bubble froth  
It's the Billecart-Salmon of Sicily!*

Metodo Classico,  
Sicily

## Terrazze dell'Etna Brut 2012

\$67

*rich, creamy, toasty notes of baked apple, walnuts  
100% Chardonnay made in the Champagne method*

Metodo Classico di Mt. Etna,  
Sicily

## Cantina Puianello 'Contrada Borgoletto' Lambrusco NV

\$46

*full bodied with dense plum and a sense of savory  
that pairs well with all salumi, not a sweet lightweight*

Emilia-Romagna,  
Reggiano DOC

Rosé

## ROSÉ

### Argiolas 'Serra Lori' Rosato 2017

\$45

*rich ruby color, blackberry, intensely aromatic  
blend of native grapes: Monica, Carignano, Cannonau, Bovale*

Isola dei Nuraghi IGT

### Terradora di Paolo Rosarnovae Rosato 2017

\$48

*100% Aglianico, fresh cherries, apricot and a dry minerality due to  
growth in the shadows of Mt. Vesuvius*

Irpinia DOC

# ORANGE WINE

Orange

### COS 'Ramí Bianco' 2015

\$64

*honeyed lemon peel, tobacco leaf, smoked rosemary  
native blend of Insolia & Grecanico in a ramato, ancient way*

Sicily

# 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

- Fattoria Alois 'Settimo' 2014** **\$55**  
*dried black cherry, tannins, exotic baking spices* Terre del Volturno IGT  
*60% Pallagrello Nero, 40% Casavecchia, both wild, native varieties*
- Marisa Cuomo Furore Rosso 2016** **\$86**  
*luscious ripe cherries with a licorice twist,* Costa d'Amalfi DOC  
*stunning blend of Piediroso and Aglianico*
- Mastroberardino "Radici" 2014** **\$125**  
*flag planting, true expression of Aglianico* Taurasi DOCG  
*power, elegance & complexity*
- 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

- Du Cropio 'Serra Sanguigna' 2015** **\$69**  
*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' 2006** **\$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 2016</b>	<b>\$60</b>
<i>bing cherry, strawberry-rhubarb, satin smooth ancient Greek varietal that reminds of a blend of Pinot Noir and Grenache</i>	Salento IGT
<b>Luccarelli Negroamaro 2017</b>	<b>\$45</b>
<i>100% Negroamaro which translates to "bitter black" delicious ripe dark fruit that is not as dry as the name indicates</i>	Puglia IGP
<b>Rocca dei Mori 2015</b>	<b>\$54</b>
<i>boysenberry jam, bold blackberry, red pepper juicy blend of 70% Negroamaro and 30% Montepulciano</i>	Copertino DOP
<b>Tormaresca 'Torcicoda' Primitivo 2014</b>	<b>\$65</b>
<i>dried currants, herbaceous, touch of amarena cherry the first wine from Puglia to be on Wine Spectator's Top 100!</i>	Salento IGT
<b>Botromagno Murgia Pier delle Vigne 2014</b>	<b>\$98</b>
<i>Aglianico &amp; Montepulciano - powerful yet elegant with notes of cinnamon, chocolate &amp; blackberries. Lovers of New World wines will love this blend</i>	Puglia IGP

## RED WINE OF BASILICATA

<b>Grifalco 'Gricos' 2014</b>	<b>\$49</b>
<i>a great introduction into the world of Aglianico - this wine pairs well across the board! ripe, smooth with just the right amount of fruit forwardness and deep tanins</i>	'del Vulture DOC
<b>Grifalco 'Damaschito' 2013</b>	<b>\$75</b>
<i>100% estate-grown Aglianico that packs a wallop! bursting with blackberries, tobacco and a complexity that will satisfy all palates</i>	'del Vulture DOC
<b>Paternoster 'Rotondo' Aglianico 2011</b>	<b>\$88</b>
<i>big and jammy plum meets brooding volcanic dryness from one of the most important producers in the region</i>	'del Vulture DOC
<b>Bisceglia 'Gudarrà Riserva' Aglianico 2007</b>	<b>\$110</b>
<i>volcanic soil notes, complex dark fruit, their top bottling Gudarrà means "to be enjoyed" - we think you will see why</i>	'del Vulture DOC

# 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

**Valle dell'Acate Il Frappato 2016** **\$48**

*juicy red berries, baking spice, very light and floral  
all stainless steel to maximize freshness - great for crudo*

Vittoria DOC

**Tasca d'Almerita Lamuri 2015** **\$52**

*a benchmark of Sicily's best known grape, Nero d'Avola!  
lively ripe red fruit with enough dryness to satisfy all wine lovers*

Sicily DOC

**Gulfi Rossojbleo 2017** **\$59**

*aromas of lush strawberry, cocoa dusted raspberry, supple finish of bright  
fruit & sweet violet, 100% Nero d'Avola, organic, biodynamic, unfiltered*

Sicily DOC

**Marco De Bartoli 'Rosso di Marco' 2015** **\$68**

*100% Pignatello, medium-bodied, gently floral, smooth-textured red,  
with raspberry and cherry flavors*

Sicily IGT

**Planeta 'Dorilli' 2014** **\$82**

*70% Nero d'Avola and 30% Frappato - one of Sicily's most  
important wines is also the most delicious, ripe raspberries & vanilla  
meet in a spectacular union*

Cerasuolo di Vittoria  
Classico DOCG

**Donnafugata 'Tancredi' 2014** **\$85**

*black currant, licorice, bold smoky notes  
Cabernet Sauvignon, Nero d'Avola, Tannat - a big boy*

Sicily IGP

**Planeta Etna Rosso 2015** **\$90**

*100% Nerello Mascalese, a unique and volcanic terroir allows this to  
be both fruity and graphite dry - it pairs well with everything!*

Etna DOC

## RED WINE OF SARDINIA

**Pala Cannonau Riserva 2014** **\$68**

*fine spicy notes, black raspberry, limestone - clay soil notes  
multiple winner of Tre Bicchieri - the top wine award in Italy*

Sardinia DOC

**Agricola Punica 'Barrua' 2013** **\$100**

*mostly Carignano blend that is intense, for the Napa lover  
when Santadi and Sassicaia get together,  
expect big and bold - 10th Anniversary*

Isola dei Nuraghi IGT

# REDS OF NORTHERN ITALY AND AMERICAN REDS

**Negro Angelo & Figli 'Angelin' 2016** **\$60**  
*light bodied but complex is the nature of young Nebbiolo and this one does not disappoint, blackberries and blackcurrant drip from the first sip* Langhe DOC,  
Piedmont

**Cuoredivino 'La Botte' 2015** **\$76**  
*Cabernet Sauvignon blended with Croatina that is elegant and well structured with soft tannins and ripe berries* Lombardy IGT

**Agostina Pieri Rosso di Montalcino 2016** **\$78**  
*more approachable than young Brunello and a fraction of the price, smaller producer of Sangiovese Grosso that doesn't cut any corners* Tuscany DOC

**Ettore Germano 'Acanto Cask' 2013** **\$99**  
*100% Nebbiolo, silky, elegant style that sings of raspberry, white truffle sourced exclusively for our sister restaurant, Acanto* Barolo DOCG,  
Piedmont

**Gianni Brunelli Brunello di Montalcino 2012** **\$120**  
*small producer that makes very approachable yet elegant Sangiovese Grosso, dried cherries and cassis merge with compact tannins* Tuscany DOCG

**Valentina Cubi 'Morar' 2008** **\$98**  
*Amarone della Valpolicella Classico - a blend of Corvina, Corvinone & Rondinella - wild cherry and blackberry fruit with dark, spicy chocolate* Vendemmia DOC,  
Veneto

**Ken Wright Cellars Pinot Noir 2015** **\$75**  
*one of Oregon's top and most eccentric wine producers has crafted a perfectly balanced Pinot Noir with soft berries, that evokes old & new world* Willamette Valley, OR

**Long Meadow Ranch 'Hunt & Harvest' Merlot 2015** **\$54**  
*violet nose, dry and bold, black pepper spice did we mention Chef will be getting married at this ranch?* Rutherford  
of Napa Valley, CA

**Foxen 'Volpino' 2014** **\$75**  
*blend of Sangiovese & Merlot, Super Tuscan influence California ripness, makes sense we would stock Volpino - "the little fox"* Santa Ynez Valley,  
CA

**Robert Foley 'The Griffin' 2015** **\$95**  
*Petite Sirah, Syrah, Charbono, Merlot - big bodied and rich, this is a cult wine that satisfies all Cabernet drinkers and wine nerds alike* Napa Valley, CA

## SOUTHERN SWEETS

*Like Asti?*

**Pedres 'Dolci Note' Moscato 2017**

*bubbly, white flowers, white peach, lemon marmalade*

**\$10**

Sardinia IGT

*Like Sauternes?*

**Librandi Le Passule Vino Passito 2009**

*100% Mantonico Bianco, nutty with accents of fig and orange peel*

**\$13**

Calabria

*Like Tokaji?*

**Donnafugata 'Ben Rye' 2015**

*100% Zibbibo, dried figs, honey, baked peaches*

**\$14**

Passito di Pantelleria DOC

*Like Vinsanto?*

**Botromagno 'Gravisano' 2008**

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

**\$13**

Murgia IGT

*Like Port?*

**Canicatti Sciuscia Nero d'Avola 2012**

*late harvest Nero d'Avola that drinks like ruby port, macerated prunes meets Brazil nut... very unique*

**\$12**

Sicily IGP

## FEELIN' FANCY

**\$32**

**Negro Angelo & Figli 'Birbet' 2015**

*fruity, sparkling dessert wine that can be enjoyed paired with dessert or by itself! strawberry, raspberry and a hint of watermelon*

375ML

Roero Brachetto

DOCG

# PRIMA E DOPO

*before and after*

## *Aperitivi e Licori*

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1oz | 2oz

Amaretto Luxardo	\$8   \$10
Aperol	\$6   \$9
Bailey's	\$7   \$9
Campari	\$7   \$9
CH Rubin	\$10   \$12
Chartreuse Green	\$10   \$12
Chartreuse Yellow	\$8   \$10
Drambuie	\$10   \$12
Dumante	\$8   \$10
Frangelico	\$8   \$10
Grand Marnier	\$10   \$12
Limoncello Pallini	\$7   \$9
Malort	\$7   \$9
Mirto Judu	\$7   \$9
Pimm's	\$7   \$9
Tempus Fugit Gran Classico	\$6   \$9
Sambuca Romano	\$6   \$9
Suze Gentiane	\$7   \$9

# PICCOLI BERRETTI

*little nightcaps*

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

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Amaro Lucano	Pisticci, Basilicata
Amaro Silano	Calabria
Averna	Caltanissetta, Sicily
Braulio	Valtellina
Cynar	Sicily
Fernet Branca	Milano
Fernet Dogma	Chicago
Fernet Branca Menta	Milano
Meletti	Le Marche
Montenegro	Bologna
Nardini Tagliatella	Bassano, Veneto
Ramazzotti	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

<u>Nardini</u>	\$12
<i>Picpoul, Cabernet, Merlot, Tocai</i>	Bassano del Grappa, Veneto
<b>Poli Miele</b>	<b>\$9</b>
<i>grappa with acacia honey</i>	Schiavon, Veneto
<b>Poli Elegante</b>	<b>\$12</b>
<i>Pinot noir</i>	Schiavon, Veneto
<b>Poli Sarpa Barrique</b>	<b>\$9</b>
<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	20oz   30oz \$12   \$14
Ketel One	\$12   \$14
Prairie Organic	\$8   \$10
Reyka	\$8   \$10
St. George Citrus	\$10   \$12
Tito's	\$10   \$12

## *Gin*

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Bombay London Dry	20oz   30oz \$10   \$12
Death's Door	\$10   \$12
Hendrick's	\$12   \$14
Ransom Old Tom	\$11   \$13
Plymouth	\$10   \$12
Prairie Organic	\$10   \$12
Tanqueray	\$12   \$14

## *Mezcal & Tequila*

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Del Maguey Vida	20oz \$12
El Jimador	\$12
Siete Leguas Blanco	\$13
Siete Leguas Anejo	\$16
Siete Leguas Reposado	\$14

# SPIRITI

*backbar spirit selections*

## Rum

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2oz

Bacardi Silver

\$10

Denizen

\$10

Diplomatico Exclusiva

\$12

Sailor Jerry

\$10

Smith and Cross

\$10

## Bourbon Whiskey

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2oz

Booker's

\$14

Buffalo Trace

\$10

Bulleit

\$12

Dickel 12

\$10

Maker's Mark

\$12

Knob Creek

\$15

Old Forester 100 Signature

\$10

Wild Turkey 101

\$12

Woodford Reserve

\$14

## Rye Whiskey

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2oz

Bulleit

\$12

High West Double Rye

\$12

Lot 40

\$10

Rittenhouse

\$10

Whistlepig 10yr

\$15

# SPIRITI

*backbar spirit selections*

## Scotch Whisky

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2oz

Auchentoshan 3 Wood	\$14
Balvenie 14yr Caribbean Cask	\$24
Bank Note 5yr	\$10
Dalmore 18yr	\$28
Glenlivet 12yr	\$13
Highland Park 12yr	\$14
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
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## Brandy

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2oz

Hennessy VSOP	\$14
Jean Luc Pasquet VSOP	\$14
Kappa Chilean Pisco	\$10
Laird's Apple Brandy	\$10
Pierre Ferrand 1840	\$12

