

Salads

TUNA CARPACIO ^{NEW}	7.60
– Pink peppercorns, lemon olive oil dressing	
CAPRESE	6.50
– Mozzarella di Bufala DOP, Italian seasonal tomato, fresh basil	
BURRATA	7.50
– Burrata cheese, Italian seasonal tomatoes, speck from Alto Adige,	
POLPO	12.50
– Salad of octopus with baby new potatoes, carrot and celery, extra virgin olive oil, parsley	
BRESAOLA	7.75
– Air-dried salted beef, rocket salad, parmesan 24 month aged, mimosa dressing	
GORGONZOLA SALAD	7.50
– Gorgonzola, Radicchio salad, crostini, walnuts, extra virgin olive oil	

MIX BOARD TO SHARE 16.80 [🍷]

– Selection of our cured meats and chesses –
– Served with bread –

Made Here Dishes

PARMIGIANA	8.50
– Italian pale Aubergines, Tomato sauce, mozzarella, parmesan DOP	
POLPETTE	6.50/10.50
– Meatballs of Beef and pork with herbs mix in a rich tomato sauce	
– Aberdeen Angus (grass fed) and Free range pork mince from the our local butchers HG Walter.	
GAMBERETTI	8.50/13.50
– Tiger Prawns, cannelli beans, mini san marzano tomato, peperoncino	
– Tiger prawns from our local fishmonger	

Speak to us for any allergies.
Service charge of 10% will be added to your bill.

tag us #codadivolpeeating

Pizza

We associated few of our pizzas to some well know old tales, the Volpe, (fox) is the leading character...

MARINARA ^{VEGAN}	6.75
– Tomato sauce, garlic, oregano, extra virgin olive oil	
MARGHERITA	7.85
– Tomato sauce, mozzarella, fresh basil,	
SALSICCIA	10.85
– Mozzarella, Fresh Sicilian sausages, cherry tomatoes, caramelize onions, – no tomato	
SPECK E PANNA [👍]	8.60
– Mozzarella, speck from Alto Adige, cream, extra virgin olive oil – no tomato	
SALAME PICCANTE	8.95
– Tomato sauce, mozzarella, spicy spianata calabra salame DOP, extra virgin olive oil	
CAPRICCIOSA	9.95
– Tomato sauce, mozzarella, cooked ham, fresh mushroom with garlic, artichokes, black olives, oregano, extra virgin olive oil	
LA VOLPE	10.90
– Tomato sauce, mozzarella, Fresh Sicilian sausages, fresh spinach, fresh mushroom in garlic, extra virgin olive oil	
CALABRESE	11.70
– Tomato sauce, 'Nduja spicy sausage DOP, ricotta salata DOP, rocket salad, spicy extra virgin olive oil	
LA VOLPE E L'UVA ^{Veggie}	11.95
– Mozzarella, Gorgonzola piccante DOP, fresh pear, walnuts, extra virgin olive oil – no tomato	
LA PARMIGIANA ^{Veggie}	12.70
– Tomato sauce, baked aubergines, mozzarella, scamorza affumicata DOP, Grana 24 month aged DOP, extra virgin olive oil	

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Pizza

BRESAOLA ^{NEW}	12.50
– Mozzarella, Bresaola Punta d'Anca, rocket salad, grana padano 24 month, extra virgin olive oil – no tomato	
TONNO E CIPOLLA	9.50
– Mozzarella, tomato sauce, tuna, red onions	
SPECK AND GORGONZOLA	12.85
– Tomato sauce, mozzarella, Speck from Alto Adige, Gorgonzola piccante DOP, extra virgin olive oil	
LA VOLPE SENZA CODA ^{Veggie}	12.85
– Burrata cheese, mozzarella, fresh spinach in garlic, raisin, roasted pine nuts, extra virgin olive oil – our signature pizza	
BOMBA ^{SPICY}	13.95
– Tomato sauce, mozzarella, scamorza affumicata DOP, 'Nduja sausage DOP, spicy spianata calabra salame DOP, fresh chilli, spicy extra virgin olive oil	

Brunch pizza

We added a sunny side up egg on your pizza...

CARBONARA	10.75
– Mozzarella, speck from Alto Adige, cream, sunny side-up egg, grana padano DOP – no tomato	
SPECK E FUNGHI	9.80
– Tomato sauce, mozzarella, speck from Alto Adige, fresh mushroom with garlic, sunny side-up egg	
SPINACI E UOVA ^{Veggie}	9.80
– Mozzarella, fresh spinach, gorgonzola piccante DOP, sunny side-up egg – no tomato	

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Pasta

FREGOLA SALAD [🌞]	8.50
– Fregola pasta from Sardegna mix with mediterranean vegetables – cold	
TROFIE AL PESTO	9.50
– Fresh pasta served with Home made pesto	

Calzone

CLASSIC CALZONE	9.75
– Tomato sauce, mozzarella, cooked ham, fresh mushroom with garlic, extra virgin olive oil, oregano	
LA VOLPE E LUPO	10.85
– Tomato sauce, mozzarella, cotto ham, spicy spianata calabra salame, black olives extra virgin olive oil, oregano	
ORTOLANA ^{Veggie}	10.50
– Tomato sauce, mozzarella, mix seasonal vegetables, chilli flakes, oregano, extra virgin olive oil	
MAMMA MIA [👍]	11.70
– Tomato sauce, mozzarella, speck from Alto Adige, 'Nduja spicy sausage DOP, caramelize onions	

Desserts

AFFOGATO	4.90
– Ice cream scoop with a shot of espresso	
HOME MADE TIRAMISU ^{Made Here}	5.20
– Made with Pavesini biscuits	
PIZZA ALLA NUTELLA	6.00
– Pizza base topped with Nutella – add pear	
APEROL SPRITZ SORBET [🌞]	7.50
– Topped with prosecco – summer special	

While you wait...

GAETA OLIVES	2.50
– Black Italian Gaeta olives mix with herbs and spices. – Served with pane carasau from Sardegna	
BRUSCHETTA CON POMODORINI	5.50
– Home made toasted bread topped with Pomodorini mixed in extra virgin olive oil, garlic, oregano and basil.	
N`DUJA CROSTINI	6.80
– Home made bread spread with N`Duja spicy sausage DOP,	
PUCCIA 🍃	4.70
– Home made traditional bread from Puglia. – Served with Organic olive oil from Puglia	
<h3>Aperitif</h3>	
APEROL SPRITZ	7.00
– Aperol, Prosecco	
NEGRONI	7.00
– Gin, Campari, Punt e mes	
APEROL SPRITZ SORBET ☀️	7.50
– Topped with prosecco – summer special	
BELLINI	7.00
– White peach and Prosecco	
SBAGLIATO	6.50
– Campari, Martini rosso and a splash of prosecco	
ITALIAN GIN & TONIC	6.50
– MALFY gin distilled with classic Italian lemon peels from the Amalfi Coast.	
CRODINO	3.50
– non-alcoholic sweet bitter drink	
PROSECCO DOC*	6.50
– Millesimato, Terredirai	

Draft beer

PORETTI 3	3.50/5.50
– Poretti is a pale blonde pill-style lager that has been brewed in Varese, Northern Italy since 1877. Poretti 3 is an aromatic, citrusy lager with a happy lingering finish.	
PORETTI 8	4.60/6.25
– This beer is brewed using eight different hops varieties and is a top-fermented ale with a smooth body and intense citrusy notes. The scent is characterised by a hoppy and fresh aroma.	
<i>By bottle</i>	
BIRRA BALADIN 750CL	12.99
– Italian golden ale style beer	
MELA ROSSA CIDER	4.90
– Italian cider made in Trentino, Alto-adige from 100% italian apple	
PORETTI 4	3.90
– 4 Luppoli Originale is generously hoppy and outstandingly well-balanced.	
<h3>Soft Drinks</h3>	
SANPELLEGRINO	2.00
– Limonata, aranciata, chinotto	
ESTATHE	3.50
– Peach, lemon	
PAGO JUICE	3.00
– Orange or Peach	
LURISIA WATER	3.50
– Still or Sparkling 750cl	
LURISIA SOFT DRINKS	3.50
– Chinotto, aranciata or lemon gasozza The spring Fonte santa Barbara di Lurisia is located at the base of the western Alps in the Italian region of Piemonte. Exclusively bottled at its source-never purified filtered or treated in any way. Lurisia all-natural soft drink feature flavours such as chinotto sourced from Ligurian Rivera, infused with lemons from Almalfi, oranges from Gargano.	

Wines

CODA DI VOLPE * 24.50 – La Guardiense DOP –	
<i>Coda Di Volpe is the Italian translation for Fox Tail. It is also the name of a grape variety of the Pompei area. A white wine with a straw yellow colour, intense aromatic perfume. It's well bodied with a fine, pleasant and harmonic fragrance, which makes it a balanced and versatile wine.</i>	
PINOT GRIGIO BLUSH ☀️	5.25 18.50
– Fresh, clean and crisp	
<i>White</i>	
CODA DI VOLPE	4.75 17.50
– Golden-yellow in color, notes of citrus and quince.	
GRECANICO	5.50 19.50
– Aromas of yellow fruit , almond and spices	
CATARRATTO 🍃	6.25 22.50
– Medium body with a pleasant acidity, orange peel notes with subtle floral scents.	
– Organic	
<i>Red</i>	
MONTEPUCIANO	4.75 17.75
– Medium body, dry and lean.	
FRAPPATO	5.50 19.50
– Light, soft tannin and an abundance of fruit.	
CANNONAU	6.25 23.75
– Rich, dry, nicely balanced with hints of plum.	
<h3>Special selection</h3>	
VERMANTINO DI GALLURA DOC 26.50 – Complex bouquet with a dominant hint of apple, honey, fruity and mellow on the palate.	
ETNA ROSATO DEAEETNA D.O.C 🍃 27.50 – Complex aromas of wild strawberry, good acidity and persistent fruity aroma. – Organic	
PINOT NERO ALTO ADIGE D.O.C 36.50 – Typical ruby red appearance with elegant notes of red berry fruit on the nose – Aged in wooden casks for 4-6 months	

Amaro

AMARO DISARONO	4.20
– Disaronno Originale is an amaretto-tasting liqueur with a characteristic almond taste . Its maker, Disaronno, maintains its original "secret formula" is unchanged since 1525.	
VECCHIO AMARO DEL CAPO	4.00
– Calabrian herb based liquor made with 29 medicine herbs, camomile , bitter orange and Juniper. – Served chilled	
AMARO MONTENEGRO	4.25
– Distilled in Bologna, it is made using 40 herbs, including vanilla and orange peels. First produced in 1885 and the Amaro was named after Princess Elena of Montenegro, Queen Elena of Italy.	
BRANCA MENTA	4.90
– Bitter liqueur made from a number of herbs and spices, Myrrh, rhubarb, chamomile and saffron ,the taste is sharp and Medicinal. From Milan. – served chilled	
CYNAR	6.25
– Cynar is created in 1952 and its a liqueur obtained by 13 different types of herbs and plants, including the cinaria extracted from artichoke and renowned for its high digestive properties.	
<i>Italian Brandy</i>	
VECCHIA ROMAGNA	5.50
– From Bologna, from the Buton family, already producing a Cognac in the French Charente. Distilled from the finest grapes and a long aging in oak barrels. It's known and appreciated worldwide for its high quality and the Italian taste.	
* IGP: Indication of geographical protection * DOCG: Controlled and guaranteed designation of origin. * DOC : controlled designation of origin	