

While you wait...

GAETA OLIVES	2.50
– Black Italian Gaeta olives mix with herbs and spices.	
PUCCIA	4.00
– Home made traditional bread from Puglia.	
FOCACCIA	4.25
– Seasoned with oregano, garlic and extra virgin olive oil.	
BRUSCHETTA	5.75
– Cherry tomato, garlic, extra virgin olive oil, basil	
N`DUJA CROSTINI	6.80
– Home made bread spread with N`Duja spicy sausage DOP,	

Salads

RUCCOLA	4.25
– Rockets salad, cherry tomato, extra virgin olive oil, shaved parmesan DOP	
CAPRESE	6.50
– Bufalo mozzarella DOP , Italian seasonal tomato, fresh basil	
BURRATA	7.50
– Burrata DOP, seasonal tomatoes, speck from Alto Adige,	
BRESAOLA	7.75
– Air-dried salted beef, rocket salad , parmesan 24 month aged, mimosa dressing	
POLPO	12.50
– Salad of octopus with baby new potatoes , carrot and celery, extra virgin olive oil, parsley	

Speak to us for any allergies.

Pizza

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

MARINARA	6.75
– Tomato, garlic, oregano, extra virgin olive oil	
MARGHERITA	7.85
– Tomato sauce, mozzarella, fresh basil, extra virgin olive oil	
LA VOLPE	10.50
– Tomato sauce , mozzarella, Fresh Sicilian sausages , fresh spinach, fresh mushroom in garlic, extra virgin olive oil	
SPECK E PANNA	8.25
– Mozzarella, speck from Alto Adige , cream, extra virgin olive oil – no tomato	
ROMANA	8.75
– Tomato sauce, mozzarella, anchovies, capers, extra virgin olive oil	
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	
SALSICCIA	10.85
– Mozzarella, Fresh Sicilian sausages, cherry tomatoes, caramelize onions,	
CALABRESE	11.50
– Tomato sauce, `Nduja spicy sausage DOP, ricotta salata DOP , rocket salad, spicy extra virgin olive oil	
LA VOLPE E L`UVA	11.95
– Mozzarella, Gorgonzola piccante DOP , fresh pear, walnuts, extra virgin olive oil – no tomato	

Pizza

LA PARMIGIANA	12.50
– Tomato sauce , baked aubergines, mozzarella, scamorza affumicata DOP , Grana 24 month aged DOP, extra virgin olive oil	
SPECK AND GORGONZOLA	12.75
– Tomato sauce, mozzarella, Speck from Alto Adige, Gorgonzola piccante DOP, extra virgin olive oil	
LA VOLPE SENZA CODA	12.85
– Burrata cheese DOP, mozzarella, fresh spinach in garlic, raisin, roasted pine nuts, extra virgin olive oil – our signature pizza	
BOMBA	13.95
– Tomato sauce, mozzarella, scamorza affumicata DOP , `Nduja sausage DOP, spicy spianata calabra salame DOP fresh chilli, spicy extra virgin olive oil	
<h2>Calzone</h2>	
CLASSIC CALZONE	9.75
– Tomato sauce, mozzarella, cooked ham, fresh mushroom with garlic, extra virgin olive oil, oregano	
ORTOLANA	9.80
– Tomato sauce, mozzarella, mix seasonal vegetables, chilli flakes, oregano, extra virgin olive oil	
LA VOLPE E LUPO	10.00
– Tomato sauce, mozzarella, cotto ham, spicy spianata calabra salame, black olives extra virgin olive oil, oregano	
SALSICCIA	10.50
– Tomato sauce , mozzarella, Fresh Sicilian sausages , fresh mushroom in garlic, extra virgin olive oil	

Hot dishes

SEASONAL HOME MADE SOUP	6.15
– Served with home made bread	
PARMIGIANA	8.50
– Italian pale Aubergines, Tomato sauce, mozzarella, parmesan DOP	
POLPETTE	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	13.50
– Tiger Prawns, cannelli beans, mini san marzano tomato, peperoncino – Tiger prawns from our local fishmonger	

Brunch pizza

CARBONARA	9.95
– Mozzarella, speck from Alto Adige, cream, sunny side-up egg, parmesan DOP – no tomato	
SPECK E FUNGHI	9.50
– Tomato sauce, mozzarella, speck from Alto Adige, fresh mushroom with garlic, sunny side-up egg	
SPINACI E UOVA	9.25
– Mozzarella, fresh spinach, gorgonzola piccante DOP, sunny side-up egg – no tomato	

A discretionary service charge of 10% will be added to your bill.

Turn the page for drinks and desserts...



Cocktails

APEROL SPRITZ	7.00
– Aperol, Prosecco, soda	
NEGRONI	7.00
– Gin, Campari, Punt e mes	
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 and tonic	

Soft Drinks

SANPELLEGRINO	2.00
– Limonata, aranciata, chinotto 33 cl	
CRODINO	3.50
– non-alcoholic bitter sweet drink	
COKE/ DIET COKE	2.00
– 33 cl	
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.

Draft beer

PORETTI 3	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.	
– Available half pint	
PORETTI 9	6.25
– A highly fermented beer with an accentuated bitterness. It`s explosive personality is characterised by a special bouquet of hops that give it a floral and aroma.	
– Available half pint	

Beers & Cider

BIRRA BALADIN 750CL	12.99
– Italian golden ale style beer	
– First beer 100% Italian made from Italian raw materials	
MELA ROSSA	4.90
– Italian cider made in Trentino, Alto-adige from 100% italian apple	

Sparkling & Sweet

PROSECCO DOC*	6.25	27.50
– Millesimato, Terredirai		
FRANCIACORTA	39.50	
– Castello di Gussago DOCG*		
– Sparkling wine from the Lombardy region		
MOSCATO D`ASTI DOCG*	23.50	
– Sweet, slightly bubbly (aka frizzante) white wine made from Muscat Blanc grapes.		
VIN SANTO DOCG*	23.75	
– Fortified wine		
– Served with cantucci		

Wines

CODA DI VOLPE * 24.50
– La Guardiense DOP –

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.

	White	
CODA DI VOLPE*	4.50	17.50
– Irpinia DOP		
CHARDONNAY IGT*	5.50	19.50
– Fresh, exotic fruit and hints of peach		
SOAVE DOCG*	6.25	21.50
– Light, crisp and citrusy		
	Red	
SANGIOVESE IGT *	4.75	17.75
– Slightly tannic and fruity		
NERO D`AVOLA IGP*	5.50	19.50
– Smooth, rich and liquorish		
MERLOT DOCG*	6.25	23.75
– Rich and intense		
PINOT GRIGIO BLUSH	5.75	21.50
– on availability		

Special selection

CHIANTI CLASSICO RISERVA DOCG	47.50
– Poggio Torselli, 2013 Tuscany	
BAROLO 2011 DOCG	82.50
– Marchesi di Barolo, Piemonte	

* IGP: Indication of geographical protection

* IGT: Typical of particular geographic region

* DOC : controlled designation of origin

* DOCG: Controlled and guaranteed designation of origin.

Desserts

HOME MADE TIRAMISU	5.20
– Made with Pavesini biscuits	
PIZZA ALLA NUTELLA	6.00
– Pizza base topped with Nutella	
– add pear	
IL PANETTONE	5.80
– Bread and butter pudding using panettone	
– with hot chocolate sauce	

Amaro

VECCHIO AMARO DEL CAPO	4.00
– Calabrian herb based liquor made with 29 medicine herbs, camomile , bitter orange and Juniper. Best chilled.	
AMARO JANNAMICO	3.75
– From Abruzzo, The nose reveals a blending of herbs, tamarind and rhubarb, with wild herbs and orange tarot hints. The taste is strong, full-bodied , rightly consistent in the bitterness to a long tamarind persistence.	
– Between 1890 and 1900 this amaro received 18 honors at international competitions.	
CYNAR	4.50
– 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.	
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.	