

PIZZA

MARINARA ... Tomato sauce, garlic, oregano, extra virgin olive oil	7.50
MARGHERITA ... Tomato sauce, mozzarella, fresh basil, extra virgin olive oil	8.50
SALSICCIA ... Mozzarella, Fresh Tuscan sausages, cherry tomatoes, caramelised onions, / no tomato sauce	11.50
SPECK E PANNA ... Mozzarella, speck from Alto Adige, cream, extra virgin olive oil / no tomato sauce	12.00
TONNO E CIPOLLA ... Tomato sauce, mozzarella, tuna, red onions	10.50
SALAME PICCANTE ... Tomato sauce, mozzarella, spicy spianata calabra salame DOP, extra virgin olive oil	10.50
LA VOLPE ... Tomato sauce, mozzarella, Fresh Tuscan sausage, fresh spinach, fresh mushroom in garlic, extra virgin olive oil	13.50
CAPRICCIOSA ... Tomato sauce, mozzarella, cooked ham, fresh mushrooms with garlic, artichokes, black olives, oregano, extra virgin olive oil	12.00
LA VOLPE SENZA CODA ... Burrata cheese, mozzarella, fresh spinach in garlic, sultana raisins, roasted pine nuts, extra virgin olive oil / our signature pizza/ no tomato sauce	14.50
VEGAN ... Tomato sauce, spinach in garlic, black olives, caramelize onions, oregano and pine nuts	11.50
CALABRESE ... Tomato sauce, 'Nduja soft spicy sausage from Spilinga Calabria, Pecorino Romano DOP, rocket salad, spicy extra virgin olive oil	12.50
PUGLIESE ... Tomato sauce, mozzarella, red onions, grana padano DOP, oregano	10.00
SPECK AND GORGONZOLA ... Tomato sauce, mozzarella, Speck from Alto Adige, Gorgonzola piccante DOP, extra virgin olive oil	13.50
VERDURE ... Tomato sauce, mozzarella, mix seasonal vegetables, chilli flakes, oregano, extra virgin olive oil	12.50
LA PARMIGIANA ... Tomato sauce, baked aubergines, mozzarella, scamorza affumicata, Grana 24 month aged DOP, extra virgin olive oil	13.50
LA BRESAOLA ... Tomato sauce, mozzarella, cherry tomato, Air dried salted beef, Rocket salad, grana Padano, extra virgin olive oil	14.00
GAMBERETTI ... Tomato sauce, mozzarella, fresh tiger prawns marinated in garlic and olive oil, parsley	14.50
BOMBA ... Tomato sauce, mozzarella, scamorza affumicata, 'Nduja soft spicy sausage from Spilinga Calabria, Italian spicy salami, fresh chilli, spicy extra virgin olive oil	14.00
LA VOLPE E L'UVA ... Mozzarella, Gorgonzola piccante DOP, fresh pear, walnuts, extra virgin olive oil / no tomato sauce	13.50
QUATTRO FORMAGGI ... Tomato sauce, Fior di latte mozzarella, scamorza affumicata, Gorgonzola piccante DOP, Grana padano DOP	12.50

Coda di Volpe

B A R - P I Z Z E R I A

CALZONE

CLASSIC CALZONE ... Tomato sauce, mozzarella, cooked ham, fresh mushroom with garlic, extra virgin olive oil, oregano	11.50
LA VOLPE E IL LUPO ... Tomato sauce, mozzarella, cotto ham, spicy spianata calabra salame, black olives extra virgin olive oil, oregano	12.50
QUATTRO REGIONI CALZONE ... Tomato sauce, Fior di latte mozzarella, scamorza affumicata, Gorgonzola piccante DOP, Grana 24 month aged DOP	12.50
MAMMA MIA ... Tomato sauce, mozzarella, speck from Alto Adige, 'Nduja soft spicy sausage from Spilling Calabria, caramelize onions	13.50
ORTOLANA ... Tomato sauce, mozzarella, mix seasonal vegetables, chilli flakes, oregano, extra virgin olive oil	13.00

SUNNY SIDE UP PIZZA

CARBONARA ... Mozzarella, speck from Alto Adige, cream, sunny side-up egg, grana padano DOP / no tomato sauce	12.50
SALSICCIONA ... Tomato sauce, mozzarella, fresh Tuscan sausage, 'Nduja soft spicy sausage, rocket salad, chilli flakes, sunny side-up egg	13.50
SPINACH E UOVA ... Mozzarella, Spinach in garlic, Gorgonzola, sunny side up egg	12.50
SPECK E FUNGHI ... Tomato sauce, mozzarella, speck from Alto Adige, fresh mushroom with garlic, sunny side-up egg	12.50

SALADS

CAPRESE ... Caprese salad with Burrata cheese, Italian seasonal tomato, fresh basil.	7.50
BRESAOLA ... Air-dried salted beef, rocket salad, Grana Padang dop, mimosa dressing	8.50
POLPO ... Salad of octopus with black olives, cherry tomatoes, artichokes, extra virgin olive oil and lemon	14.50
BURRATA SALAD ... Burrata cheese, seasonal tomatoes, gate olives, extra virgin olive oil	9.50
BRUSCHETTA CON POMODORINI ... Home made toasted bread topped with Pomodorini, mixed in extra virgin olive oil, garlic, oregano and basil.	6.50
BRUSCHETTA CON 'NDUJA ... Spicy spreadable pork salami from Spilinga in Calabria, spread on a toasted home made bread.	7.50

STARTERS

GAETA OLIVES ... Black Italian Gaeta olives mix with herbs and spices. / Served with pane carasau from Sardegna	4.50
PUCCIA CON MOZZARELLA ... home made focaccia from Puglia topped with Fior di latte mozzarella and garlic oil	6.50
MIX BOARD ... Selection of cured meats and cheeses. / Served with home made bread and pane carasau	17.80
POLPETTE ... Meatballs of Beef and pork with herb mix, bread crumbs and Grana Padano dop, mix in a rich tomato sauce	12.50
GAMBERETTI E FAGIOLI ... Tiger Prawns, cannelli beans, mini san marzano tomato	14.50

PASTA

ARRABIATA ... Rich tomato sauce mix with garlic, chilli and Italian herbs	11.50
RAGU' ... Coda di volpe Ragù, fresh basil, Grana padano dop	13.00
AMATRICIANA ... Sauce made with speck, onions, parsley and tomato sauce.	13.50

PANUOZZO

TRADITIONAL STREET FOOD SANDWICH FROM CAMPANIA REGION

POLPETTE ... Meatballs of beef and pork with herbs, mix in a rich tomato sauce, mozzarella, grana Padang dop, basil	12.50
TONNO ... Tuna, mayonnaise, red onions, mozzarella, salad	10.50
TRICOLORE ... DOP buffalo mozzarella, seasonal tomatoes, fresh basil	10.50
SPECK E SALSA ROSA ... Speck, mozzarella, coda di volpe salsa rosa	11.50
MELANZANE ... Baked aubergines, seasonal tomatoes, mozzarella, rocket salad, oregano	11.00
BRESAOLA ... Air-dried salted beef, rocket salad, grana Padang dop, mimosa dressing	12.50

DESSERTS

AFFOGATO ... Home made gelato served with a shot of espresso	4.90
HOME MADE TIRAMISU' ... Made with Pavesini biscuits	5.50
HOME MADE CROSTATINE ... Italian baked tart / Served with home made gelato	5.50

COCKTAILS

FROZEN PEACH BELLINI 7 ... Italian peach puree topped with Prosecco ...
SWEET CHERRY BELLINI 7 ... Amarena cherry topped with Prosecco ...
BITTER NEGRONI 7 ... Campari, antica formula vermouth, gin ...
FRESH G AND T 7 ... Boigin gin, italicus, tonic, fresh lemon ...
CLASSIC APEROL SPRITZ 7 ... Aperol, prosecco ...

BEERS

CODA DI VOLPE LAGER 4.50 ... on tap ...
PORETTI 4 5 ... Premium lager ...
PORETTI 6 BOCK ROSSA 5.50 ... on tap ...
ICHNUSA 5.50 ... Sardenia lager ...

WINES

WHITE
COLLI EUGANEI DOC 4/26 ... Green apple and herbaceous notes. ...
CATARATTO DOC 5/33 ... Orange peel notes with subtle floral scents. ...
ROSE
ROSATO DI SANGIOVESE IGT 5/27 ... Fresh, delicate aromas of red fruit ...
RED
MONTEPULCIANO DOC 4/26 ... Medium body, dry and lean. ...
NERO D'AVOLA DOC 5/33 ... Full body, black cherry notes, lightly spicy. ...

SOFT DRINKS

SANPELLEGRINO 2.50 ... Limonata, aranciata, chinotto ...
BIO JUICES 3.50 ... Organic orange/apple juices ...
SAN BENEDETTO 3.00 ... Lemon ice tea/peach ice tea ...
SAN BENEDETTO 2.00 ... Still/Sparkling ...

COFFEE

ESPRESSO/DOPPIO 2//2.50
AMERICANO 2.50
MACCHIATO//DOPPIO 3//3.50
CAPPUCCINO//LATTE 3.50

#codadivolpeealing

We will where possible accommodate any dietary or allergies requirements that you may have, although we cannot 100% guarantee any cross contamination

Buon appetito !!