

VOLARE'S RESTAURANT

ANTIPASTI CALDI

FRIED CALAMARI	\$15.50	MUSSELS BIANCO O ROSSO	\$14.95
SAUSAGE & PEPPERS • Sweet Italian Sausage & Spicy Peppers in Marinara Sauce	\$18.95	ANTIPASTO MISTO • Eggplant Rollatini, Mussels, Clams, Shrimp & Mozzarella Carozza	\$16.95
CLAMS CASINO OR OREGANATA	\$16.95	SOUP OF THE DAY	P/A

ANTIPASTI FREDDI

CHILLED SEAFOOD SALAD	\$21.50
CARPACCIO DI MANZO • With Arugula, Capers, Sliced Provolone, Lemon, Evoo & a touch of Truffle Oil	\$18.95

INSALATA

VOLARE'S GREEK SALAD • Romaine, Cubed Tomatoes, Red Onions, Black Olives & Feta Cheese	\$12.95	INSALATA SPINACI • Fresh Spinach with Fresh Mozzarella, Walnuts & Raisins	\$12.95
INSALATA ARUGULA • Arugula, Red Onions & Tomato	\$12.95	CAESAR ROMANA	\$14.95

PASTA

TORTELLINI IN A WHITE VODKA SAUCE • Meat Tortellini in a Light Cream Sauce	\$19.95	GNOCCHI ALLA SORRENTINA • Homemade Gnocchi in a Light Tomato Sauce with Fresh Mozzarella Cheese	\$19.95
PENNE VOLARE'S • Penne Pasta in Light Creamy Tomato Sauce with Bacon, Radicchio & Smoked Mozzarella	\$21.95	HOME MADE FUSILLI FILETTO DI POMODORO • With Sautéed Prosciutto, Onion, Fresh Basil & Plum Tomato	\$21.95
ORECCHIETTE ZINGARA • Homemade Ear Shaped Pasta with Sautéed Mushrooms, Olives, Capers & Hot or Sweet Peppers in a Plum Tomato Sauce	\$21.95	LINGUINE VESPUCCI • Linguine or Capellini with Shrimp, Arugula, Lemon & Touch of Tomato	\$26.95
TONNARELLI • Home Made Linguine with Shrimp, Market Mushrooms, Smoked Bacon in a White Vodka Sauce	\$24.95	LINGUINE ALLE VONGOLE • Linguine with Fresh Clams, Garlic in White Wine Sauce	\$24.95
FUSILLI DELL VILLANO • Homemade Corkscrew Pasta with Diced Chicken, Sun Dried Tomatoes & Peas in a Vodka Sauce	\$22.95	RIGATONI IN OUR SIGNATURE BOLOGNESE	\$20.95

Half Order Pasta Available for Appetizer

Gluten Free and Wheat Pastas are Available (Additional Charge \$2)

POLLO

POLLO ALLA FRANCESE • Breast of Chicken in a Light Egg Batter with White Wine & Lemon	\$23.95
POLLO ALLA MARSALA • Breast of Chicken Sautéed with Wild Mushrooms & Marsala Wine	\$23.95
POLLO MURPHY • Tender Pieces Tossed with Onions, Mushrooms & Cherry Peppers	\$24.95
POLLO A LA PARMIGIANA • Breast of Chicken Lightly Breaded, Sautéed & Topped with Plum Tomatoes & Mozzarella, Served with Pasta del Giorno	\$24.95
POLLO DELLA NONNA • Breast of Chicken Sautéed with Artichokes, Diced Tomatoes & Asparagus in a White Wine Sauce	\$24.95

VITELLO

VITELLO ALLA SALTIMBOCCA • Milk Fed Veal Scaloppini with Prosciutto, White Wine & Sage over Spinach	\$28.95
VITELLO ALLA FRANCESE • Milk Fed Veal Scaloppini in a Light Egg Batter with White Wine and Lemon	\$27.95
VITELLO ALLA PARMIGIANA • Milk Fed Veal Lightly Breaded, Sautéed and Topped with Plum Tomatoes & Mozzarella, Served with Pasta del Giorno	\$27.95
VITELLO ALLA TOSCANO • Milk Fed Veal Scaloppini Topped with Prosciutto, Asparagus & Fontina Cheese in a Sherry Wine Demi Glaze with a Touch of Tomato	\$27.95
VITELLO ALLA MILANESE LUCIANO • Milk Fed Veal Scaloppini Panko Breaded Topped with Arugula, Diced Tomatoes & Red Onions	\$27.95

PESCE

SALMONE ALLA BALSILICO • Salmon Fillet over Arugula & Sliced Tomatoes	\$27.95
SOGLIOLA CON POLPA DI GRANCHIO • Sole Fillet Topped with Lump Crabmeat in a White Wine & Butter Sauce	\$27.95
GAMBERI MARINARA O FRA DIAVOLO • Shrimp Sautéed in a Sweet or Hot Marinara Sauce Served over Pasta del Giorno	\$26.95

SIDES

SAUTÉED BROCCOLI OR ASPARAGUS	\$10.50	SAUTÉED ESCAROLE & BEANS	\$10.50
SAUTÉED SPINACH OR BROCCOLI RABE	\$10.50	MIXED GRILLED VEGETABLES FOR 2	\$15.95
PATATE FRITTE (FRENCH FRIES) TRADITIONAL, SPICY OR TRUFFLE	\$8.50		