

## Antipasti

### Gamberoni al Brandy

Jumbo Shrimp steamed then marinated in Brandy and Lemon in a Parmigiano Reggiano basket with "Primavera" Crudite'

14

### Carciofini Ripieni

Artichoke Hearts filled with Shrimp, Herbs, and our own Cheese Blend served with Stone Ground Organic Polenta Cake, Sautéed Peppers and Spinach

13

### Prosciutto e Melone al "Porto"

Prosciutto di Parma with Melon and Port Wine

10

### Mozzarella "In Carrozza" con

#### Insalata di "Roberto"

Fresh Mozzarella breaded and fried, served with Chef Bobby's Olive Salad

10

### Portabella e Asparagi al "Gorgo"

Portabella Mushroom baked with marinated Asparagus and "Roma" Tomatoes with Gorgonzola Cheese

10

### Calamari Fritti

Lightly breaded and fried until crispy with our Pomodoro Sauce

12

### Affettato Misto

Capocollo, Soppressata, Salame "Cacciatore", Imported Cheeses, Marinated Mushrooms, Stuffed Peppers, Onions, Kalamata Olives and Marinated Asparagus (serves two)

17

### Cozze in Zuppa

Fresh Mussels briefly sautéed with Garlic Olive Oil, finished with White Wine and our own Pomodoro Sauce

14

## Insalate

### Insalata Volare

Radicchio and Organic Mesclun Salad with Gorgonzola Cheese, candied Pecans and White Merlot soaked Sun-dried Cherries with house made White Balsamic Vinaigrette

8

### Insalata "Caprese"

Red and Yellow Tomato layered with fresh Mozzarella, Pesto, Olive Oil and Honey Balsamic Reduction, served with Bibb and Radicchio Leaves

11

### Insalata Cesare

Classic Caesar Salad with fresh cut Romaine Hearts and a traditional Caesar Dressing

8

### Spinaci e Mandarini

Organic Spinach Leaves with Mandarin Oranges, Pine Nuts, Grape Tomatoes, Red Onions and shaved Parmigiano Reggiano with a warm Balsamic Dressing

9

## Minestre

### Minestra del Giorno

Ask your server about our daily offering

6

### Stracciatella alla Romana

Wedding Soup with Meatballs

7

## Dal Forno

### Pizza Margherita

Queen Margherita's favorite Tomato, Mozzarella and Basil

12

### Four Formaggi "In Bianco"

Classic "White Pizza" with Gorgonzola, Parmigiano Reggiano, Mozzarella and Fontina Cheeses

12

### Bismark

Tomato, Asparagus, Prosciutto and a "Sunny Side Up" Egg cooked on top

14

### Calzone ai Funghi

Filled with Tomato, Ricotta Cheese, Mushrooms, Organic Spinach and Prosciutto

14

### Pizza Rustica

Tomato, Mozzarella, Volare Tuscan Style Sausage Parmigiano Reggiano, Capocollo

14

### Pizza Capricciosa

Tomato, Mozzarella, Shrimp, Artichoke Hearts and Greek Olives

14

## Primi Piatti

### Lasagna alla "Bolognese"

Fresh pasta sheet layered with Bolognese, Bechamel, Parmigiano Reggiano and Fontina Cheese

19

### Tortelloni all "Carbonara"

Veal Tortelloni tossed with Pancetta, Cream and Parmigiano Reggiano, finished with one Egg Yolk

21

### Rigatoni all' Asiago

8 oz. Thyme infused Chicken Breast seared to perfection and served over Rigatoni Pasta tossed in a creamy Asiago Cheese Sauce, garnished with crisp Green Beans "Aglio e Olio"

20

### Gamberoni al Forno

Baked Shrimp Scampi with Feta Cheese, Parmigiano Reggiano, Cream and Kalamata Olives, finished with Green Onions and fresh Roma Tomatoes over Cappellini

28

### Penne Stonate

Volare's Tuscan Style Sausage and Shrimp sautéed in Olive Oil, deglazed with White Wine then tossed with Penne Pasta, Green Bean Tips, diced Potatoes, a splash of Cream, Pesto alla Genovese, Parmigiano and Romano Cheeses

26

## Secondi Piatti

### Pesce Spada

8 oz. Swordfish encrusted in breadcrumbs and Parmigiano Reggiano, served over Linguini with Lemon Butter and Sautéed Organic Spinach

27

### Salmone Ripieno

Salmon stuffed with Crabmeat and Ricotta Cheese, baked with White Wine, Garlic, Capers and Roma Tomatoes over sautéed Organic Spinach

28

### Piccata di Pollo

Chicken Breast sautéed in Olive Oil with Garlic, Green Onions, Mushrooms and Capers, finished with fresh Lemon Butter with seasonal vegetables and Cappellini

22

### Saltimbocca di Maiale

Center Cut Pork Chop wrapped in Prosciutto and Sage, served with long stem Artichokes, Swiss Chard, Parmigiano Potatoes, Roasted Garlic and Grape Tomatoes, finished with our Marsala Mushroom Sauce

26

### Dentice con Puttanesca

Red Snapper Filet pan seared in Olive Oil with Capers, minced Onions and Kalamata Olives, deglazed with White Wine then baked with fresh Tomato, Basil and Garlic, served over a bed of Capellini

30

### Costoletta alla Parmigiana

12 oz Veal Chop breaded then sautéed in Butter, baked with Mozzarella, Parmigiano and Pomodoro with Linguine and seasonal vegetables

40

### Scaloppine al Marsala

A classic...Veal sautéed in Butter with Mushrooms, Marsala Wine and a splash of Cream with Cappellini and Broccolini

27

### Aragosta e Capesante "Fra' Diavolo"

7 oz. Mediterranean Style Lobster Tail and Sea Scallops baked in Olive Oil and Crushed Red Pepper, flamed with Brandy then finished with our Pomodoro Sauce over Linguine

36

### Vitello "da Latte"

Two Grain Fed Veal Filet Mignon wrapped in Pancetta then seared to order, presented with "Risotto Con Porcini and a Barbera Reduction

38

## Carni Ai "Ferri"

### "Sottofiletto" alle Erbe

12 oz. New York Strip rubbed with Chef Maurizio's Italian Herb Butter served with Organic Roasted Potatoes, grilled Roma Tomatoes and green beans

38

### Costoletta ai Ferri

12 oz. Veal Chop grilled to order, served with Veal and Sage Ravioli tossed with Cremini Mushrooms, Asparagus tips and a touch of Pomodoro

40

### Filetto al "Taleggio"

10 oz. Filet Mignon grilled with Herb Butter topped with a slice of Artisan Italian Taleggio Cheese, served on "Trancia di Patata" Organic Spinach, Grape Tomatoes and Cremini Mushrooms sautéed in Olive Oil and Garlic, topped with Truffle Oil and Balsamic Vinegar Reduction

42