

Volare

RISTORANTE ITALIANO

Dinner

Tagliere Misto

Salumi....5 each	Formaggi.... 4 each
Prosciutto di Parma	Grana Padano
Speck	Tomino al Tartufo
Salame	Pecorino Crotonese
Sopressata	Provolone
Frutta e Verdura.... 3 each	
Assorted Italian Olives	
Roasted Peppers	
Sun Dried Tomatoes	
Orange Blossom Honey	

Antipasti Freddi

Bruschetta Italiana	8
Grilled Italian bread, basil pesto, diced tomatoes, Frantoio E.V.O.O, shaved parmernsan	
Carpaccio di Manzo	10
Sliced natural beef filet, artichokes, arugula shaved pecorino, mustard aioli	
Our Signature Insalata di Mare	18
Octopus, calamari, conch, shrimp, with garlic, lemon, extra virgin olive oil, parsley	
Ostriche Crude	14
Half dozen of chef's selected oysters	

Antipasti Caldi

Salsiccia e Peperoni	13
Italian pork sausage, roasted peppers, in our signature sauce, finished with garlic and oregano	
Grigliata Mista	17
Sea scallops, calamari, octopus and shrimp fire grilled laced with aged balsamic and Frontoio olive oil	
Fritto di Calamari	15
Our signature fried calamari	
Vongole al Forno	14
Little neck clams from our pizza oven finished with house made Italian bread crumbs	
Zuppetta di Cozze e Anduja	14
Mussels, anduja, garlic, olive oil, white wine, Sardinian fregola.	
Rotolini di Melanzane	12
Baked rolled eggplant stuffed with Ricotta cheese, fresh basil, and served with pomodoro sauce	

Pizze

Italian traditional Pizzas

Margherita	10
San Marzano tomato base, fresh mozzarella, basil, extra virgin olive oil	
Salsiccia	12
San Marzano tomato base, sliced sausage, mozzarella, red pepper flakes, and scamorza cheese	

Minestre

Minestrone alla Toscana	4
Zuppa dello Chef	M.P.

Insalate

House Salad	4
Lettuce, artichoke, tomato, roasted peppers	
Caesar Salad	6.95
Caesar salad Volare style topped with parmesan and white anchovies	
Caprese con Bufala Mozzarella	8
Insalata Volare	4.95
Chopped lettuce, artichoke heart of palm, tomatoes, radish, roasted peppers, carrots, cucumber, provolone, aged red wine vinaigrette	
Pomodoro, Rapa Gialla e Prosciutto	9
Heirloom tomato, Golden beets, Prosciutto di Parma, Bufala mozzarella, E.V.O.O. and balsamic cream	
Warm Kale Salad	7
Warm organic kale, toasted garbanzo, crispy prosciutto, pancetta, roasted cauliflower, shaved grana padano, red onion, white beans, citronette.	

Primi Piatti

Gnocchi alla Vodka	18
Ricotta dumplings in vodka sauce	
Fettuccine alla Bolognese	18
Fettuccine pasta in a traditional Bolognese sauce	
Ravioli di Ricotta	17
Ravioli filled with hand dipped ricotta, pomodoro sauce	
Lasagna al Forno	17
Traditional lasagna Bolognese style	
Fusilloni al Ragu di Vitello	20
Fusilloni with Ragu of veal, porcini mushrooms, peas, pecorino and a touch of cream	
Bavette alla Carbonara di Mare	26
Spaghetti pasta sauteed with lobster, shrimp and crawfish meat, served in a mixture of pasteurized eggs with pecorino cheese and black pepper	
Spaghetti Neri al Pesce	24
Black spaghetti tossed with sage, shrimp, lump crab, scallops, simmered in a creamy rosé sauce	
Malloreddus alla Sarda	20
Sardinian semolina pasta, sautéed with ground sausage, mushrooms and peas served in a tomato sauce and topped with shaved pecorino sardo	
Rigatoni all' Arrabbiata	17
Spicy tomato sauce with pork pancetta and garlic	
Spaghetti al Pomodoro	17
Spaghetti with fresh tomato sauce topped with fresh mozzarella	
Linguine Arselle e Bottarga	21
Linguine sautéed with clams and lemon zest, served in a garlic and olive oil sauce and topped with Bottarga	

Appetizers, Pastas and Risotti are available as half orders

We offer whole wheat and gluten free options

Risotti

Fattoria	20
Roasted chicken breast, peas, and a four cheese sauce	
Paella alla Sarda	24
Sardinian Fregola cooked in the oven with mussels, clams, shrimp, calamari, Italian sausage, red peppers, zaffron and green peas	

Secondi Piatti

Pesce Bianco e Gamberone	22
8oz Whitefish, prawns, paprika, capers, lemon sauce	
Salmone alla Crosta di Mandorle con Funghi misti	24
Almond crusted salmon fillet served over a mix of mushrooms and baby fennel with a seafood broth	
Pollo alla Parmigiana	19
Breaded chicken cutlet, tomato sauce, mozzarella, side of spaghetti	
Pollo alla Cacciatora	20
Half semi-boneless free range chicken, Cacciatore style, over spaghetti	
Vitello al Limone	24
Veal medallions sautéed in lemon an white wine	
Vitello alla Parmigiana	28
Breaded veal cutlet, tomato sauce, mozzarella, side of spaghetti	
N.Y. Strip Steak	39
Prime 12oz. grilled N.Y. strip steak served with Barolo sauce	
Filetto di Manzo	45
Prime 10oz. filet mignon, rosemary, red wine sauce	
Veal Chop	45
14oz Grilled Veal chop	
Costoline d'Agnello	40
Grilled Colorado Lamb chops, rosemary red wine sauce	

All entrees accompanied by seasonal vegetables and starch of the day

Contorni: side dishes \$5

Polpette:	Homemade meatballs
Salsiccia:	Homemade Italian sausage
Petto di Pollo:	Grilled chicken breast
Gamberoni:	Jumbo Shrimp 4.00ea / Small 2.00ea
Spinaci:	Sautéed spinach
Rapini:	Broccoli rabe

Please inform your server of any food allergies

Menu subject to change

The Illinois Department of Public Health advises that eating raw or under cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk if illness.

