

Antipasti

- Bruschetta Italiana** 8
Grilled Italian bread, basil pesto, diced tomatoes, Frantoio E.V.O.O, shaved parmesan
- Grigliata Mista** 14
Sea scallops, calamari, octopus and shrimp fire grilled laced with aged balsamic and E.V.O.O.
- Piccolo fritto di Calamari** 8
Our signature crispy calamari, lemon, spicy tomato sauce or cocktail sauce
- Rotolini di Melanzane** 12
Baked rolled eggplant stuffed with Ricotta cheese and fresh basil, served with pomodoro sauce
- Prosciutto e Melone** 12
Cantalope melon and Prosciutto di Parma
- Carpaccio di Salmone** 14
Smoked salmon carpaccio style topped with Capers, Arugula, ricotta cheese over dried Grape Tomato and green onions, served with toasted crostini and Coratina E.V.O.O.

Pizze

In the tradition of Italy, Volare's pizza dough is made daily and fired in our pizza oven

- Margherita** 10
San Marzano tomato base, fresh mozzarella, basil, extra virgin olive oil
- Ciccio** 16
Parmigiano, cherry tomatoes, arugula and Buffalo mozzarella top with E.V.O.O
- Volare** 14
Prosciutto di Parma, fresh ricotta, artichoke and fresh tomato
- Minestrone**
Minestrone alla Toscana 4
Traditional Tuscan vegetable soup
- Zuppa dello Chef** M.P.
Chef's seasonal soup selection
- Contorni: side dishes** 5
Polpetta: Our Famous meatballs made in-house everyday
- Verdure di Stagione:** Seasonal vegetables
- Petto di Pollo:** Grilled chicken breast
- Spinaci:** Sautéed spinach with garlic
- Italian Sausage:** Homemade sausage with tomato sauce

Insalate

- Insalata Volare** 10
Lettuce, artichoke heart of palm, tomatoes, radish, roasted peppers, carrots, cucumber, provolone, aged red wine vinaigrette
- Insalata di Spinaci, Ciliegie, Avocado con Salmone** 15
Fresh spinach, grilled salmon, dried cherries, avocado, goat cheese and almond in a poppy seed dressing
- Insalata Mediterranea** 16
Grilled shrimp, octopus, sea scallops, calamari, mixed greens, tomatoes, balsamic vinaigrette
- Insalata Cesare** 10
Heart of romaine, classic dressing, brioche croutons
- Insalata di Cavolfiori** 15
Roasted cauliflower, orange segment, crispy speck, toasted walnut and red Hermes rice in lemon E.V.O.O.
- Warm Kale Salad** 13
Warm organic kale, toasted garbanzo, crispy prosciutto, pancetta, roasted cauliflower, shaved grana padano, red onion, white beans, citronette
- ❖ add chicken.....5
 - ❖ add flat iron steak.....8
 - ❖ add salmon.....6
 - ❖ add small shrimp.....1.95 ea.
 - ❖ add jumbo shrimp.....3.95 ea.

Panini Sandwiches

Served with side salad or French fries

- Panino con Costolette di Manzo** 20
Slow roasted prime rib with horseradish aioli, caramelized onions and au jus
- Panino di Agnello** 14
Slow roasted lamb, lamb jus, roasted peppers, provolone cheese, sliced tomato, black olives and mayo
- Club Italiano** 14
Garlic roasted turkey breast, tomatoes, crispy pancetta, Romaine, roasted garlic, mayo

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 of illness.

Primi Piatti

Pasta Artigianale – Volare's house made Artisan pasta with seasonal ingredients and our renowned signature sauces

- Gnocchi alla Vodka** 12
Ricotta dumplings in vodka sauce
- Ravioli di Ricotta** 12
Ravioli filled with hand dipped ricotta, pomodoro sauce
- Lasagna al Forno** 12
Traditional lasagna Bolognese style, baked in our pizza oven
- Spaghetti al Pomodoro Fresco** 13
Spaghetti with fresh tomato sauce and basil simply tossed with a touch of olive oil, top with fresh ricotta
- Linguine Arselle e Bottarga** 15
Linguini sautéed with clams and lemon zest, served in a garlic and olive oil sauce and topped with Bottarga
- Spaghetti Neri al Pesce** 15
Black spaghetti tossed with sage, shrimp, lump crab, scallops, simmered in a creamy rosé sauce
- Malloreddus alla Sarda** 15
Imported Sardinian semolina gnocchi, sautéed with ground sausage, mushrooms and peas served in a tomato sauce and topped with shaved pecorino sardo.

Please allow us extra time for whole wheat and gluten free pasta requests

Secondi Piatti

All entrees accompanied by Chef's Garnish

- Pollo alla Parmigiana** 15
Pan-fried chicken cutlet, tomato sauce and mozzarella, served with a side of spaghetti
- Bistecca di Manzo alla Griglia** 20
Grilled marinated prime beef skirt steak topped with saluted grape tomato with thyme and white wine, served with roasted fingerling potatoes and parmesan crusted grilled baby romaine
- Vitello al Limone** 21
Veal medallion sautéed in lemon and white wine, seasonal vegetable, Chef's potatoes
- Salmon al miele d' Acero** 18
Broiled salmon fillet glazed with maple syrup, cumin and paprika, served over spinach with pineapple
- Pesce Bianco di Lago** 17
Whitefish, paprika, capers, lemon white wine sauce

Risotti

- Fattoria** 12
Roasted chicken breast, peas, and a four cheese sauce
- Paella alla Sarda** 16
Sardinian Fregula cooked in the oven with mussels, clams, shrimp, calamari, Italian sausage, red peppers, zaffron and green peas