

Volare

RISTORANTE ITALIANO

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 Parmesan	
Carpaccio di Manzo	10
Sliced all natural beef filet, artichoke, arugula, shaved Pecorino, mustard aioli	
Our Signature Insalata di Mare	18
Octopus, calamari, conch, shrimp, tossed in garlic, lemon, E.V.O.O., parsley	
Ostriche Crude	14
Half dozen of chef selected oysters	

Antipasti Caldi

Vongole al Forno	14
Littleneck clams baked in our pizza oven encrusted with homemade Italian breadcrumbs	
Salsiccia e Peperoni	13
Italian pork sausage and roasted peppers sautéed 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 Frantoio E.V.O.O.	
Fritto di Calamari	15
Our signature fried calamari	
Zuppetta di Cozze e 'Nduja	14
Mussels, 'nduja, garlic, E.V.O.O., white wine, Sardinian fregola.	
Rotolini di Melanzane	12
Rolled eggplant stuffed with Ricotta cheese, baked and served with fresh basil, in a pomodoro sauce	

Minestre

Minestrone alla Toscana	5
Zuppa dello Chef	MP

Please inform your server of any food allergies

Menu subject to change without notice

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.

Insalate

House Salad	4
Lettuce, artichoke, tomato, roasted peppers	
Pomodoro, Rapa Gialla e Prosciutto	9
Heirloom tomato, golden beets, Prosciutto di Parma, Bufala mozzarella, E.V.O.O. drizzled with cream of balsamic	
Insalata Cesare	7
Caesar salad Volare style topped with parmesan and white anchovies	
Caprese con Bufala Mozzarella	8
Insalata Volare	5
Chopped lettuce, artichoke, hearts of palm, tomato, radish, roasted peppers, carrots, cucumber, Provolone, aged red wine vinaigrette	
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
Homemade Ricotta dumplings in our famous vodka sauce	
Bavette alla Carbonara di Mare	26
Bavette pasta sautéed with lobster, shrimp, crawfish, pasteurized egg, Pecorino cheese, and pepper, topped with black Tobiko	
Fettuccine alla Bolognese	18
Fettuccine pasta in a traditional Bolognese sauce	
Ravioli di Ricotta	17
Homemade Ravioli filled with hand dipped Ricotta in a pomodoro sauce	
Lasagna al Forno	17
Traditional lasagna Bolognese style	
Fusilloni al Ragu di Vitello	20
Fusilloni with ragu of veal, Porcini mushroom, peas, Pecorino, and a touch of cream	
Spaghetti Neri al Pesce	24
Black squid ink spaghetti tossed with sage, shrimp, lump crab, scallops, simmered in a creamy rosé sauce	
Malloreddus alla Sarda	20
Sardinian style semolina gnocchetti sautéed with ground sausage, mushroom 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	

Pastas and Risotti are available as half orders

We offer Whole Wheat and Gluten Free options. Please allow extra time for their preparation

Risotti

Fattoria	20
Carnaroli rice, roast chicken breast, peas, and our signature four cheese sauce	
Ermes Ai Vegetali	20
Red Sardinian wild rice served with mixed seasonal vegetables in a white wine sauce	
Di Mare	24
Carnaroli rice served with mussels, clams, shrimp, scallops and calamari served in a tomato sauce	

Secondi Piatti

Pesce Bianco e Gamberone	22
8oz Whitefish filet, prawns, paprika, capers, lemon sauce	
Salmone alla Griglia	24
Grilled Salmon filet over sautéed fresh spinach drizzled with E.V.O.O	
Pollo alla Parmigiana	19
Breaded chicken cutlet, pomodoro sauce, mozzarella, side of spaghetti	
Pollo alla Cacciatora	20
Semi-boneless free range chicken half Cacciatora style, over spaghetti	
Vitello al Limone	24
Veal medallions sautéed in lemon and white wine	
Vitello alla Parmigiana	28
Breaded veal cutlet, pomodoro sauce, mozzarella, side of spaghetti	
Tagliata di NY	36
Grilled 10oz Prime NY steak sliced, Ermes and Verene rice, sautéed mix mushrooms and fresh arugula with truffle dressing	
Filetto di Manzo	39
Prime 8 oz. 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	

Select entrees accompanied by seasonal vegetables and Chef's garnish

Contorni	5 each
Polpette	Homemade meatballs
Salsiccia	Homemade Italian sausage
Petto di Pollo	Grilled chicken breast
Gamberoni	Jumbo Shrimp 4.00 ea Small Shrimp 2.00 ea
Spinaci	Sautéed spinach
Rapini	Broccoli rabe

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