

*Volare*  
RISTORANTE ITALIANO

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# Lunch

## 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

## Insalate

**Insalata Volare** 10  
Mixed greens, artichoke, heart of palm, tomato, radishes, roasted peppers, carrots, cucumber, Provolone, aged red wine vinaigrette

**Insalata di Spinaci** 12  
Fresh spinach, red onion, dried cherries, granny smith apple, radishes, walnuts, avocado, dry ricotta, champagne vinaigrette dressing

**Insalata Mediterranea** 16  
Grilled shrimp, octopus, sea scallops, calamari, mixed greens, tomatoes, balsamic vinaigrette

**Carpaccio di Rape Rosse** 10  
Thinly sliced red beets topped with fresh arugula, dried grape tomatoes and crab meat tossed in a truffle vinaigrette

**Insalata Cesare** 10  
Heart of romaine, classic dressing, brioche croutons

**Pesche e Pomodori** 13  
Peaches, Grape tomatoes, baby beets, bufala mozzarella, extra virgin olive oil, thyme, oregano, white balsamic cream

**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 2.00 ea

❖ add jumbo shrimp 4.00 ea

## Panini

**Piadina Wrap** 13  
Thin Italian flatbread, rolled with Prosciutto di Parma, Mozzarella cheese, arugula and pesto served hot with truffle fries

**Panino di Pollo Milanese** 14  
Breaded chicken breast, speck, mix mushrooms, fontina cheese, semi dried grape tomato and mayonnaise served with truffle fries

**Club Italiano** 14  
Garlic roast turkey breast, crispy pancetta, provolone cheese, avocado  
Garnished with a side of sliced tomatoes and romaine  
Choice of side salad or homemade fries

## Primi Piatti

**Linguine Arselle e Bottarga** 15  
Linguini sautéed with clams and lemon zest, served in a garlic and olive oil sauce and topped with Bottarga

**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

**Spaghetti Neri al Pesce** 15  
Black spaghetti tossed with sage, shrimp, lump crab, scallops, simmered in a creamy rosé sauce

**Bavette Cacio e Pepe** 13  
Bavette pasta tossed with cracked black pepper in a buttery Pecorino Romano 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.

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

**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.

## Minestrone

**Minestrone alla Toscana** 4  
Traditional Tuscan vegetable soup

**Zuppa dello Chef** MP  
Chef's seasonal soup selection

## Risotti

**Fattoria** 20  
Carnaroli rice, roast chicken breast, peas, and our signature four cheese sauce

**Aragosta e Pomodorini e Zucchine e Bottarga** 16  
Carnaroli rice, Lobster meat, zucchini brunoise, grape tomato sauce, Bottarga

## Secondi Piatti

**Pollo alla Parmigiana** 15  
Pan-fried chicken cutlet, tomato sauce and mozzarella, served with a side of spaghetti

**Vitello al Limone** 21  
Veal medallion sautéed in lemon and white wine, seasonal vegetable, Chef's potatoes

**Salmone Speziato** 18  
Broiled salmon fillet with cumin and paprika crust served over a sautee of greens, EVOO

**Pesce Bianco di Lago** 17  
Whitefish, paprika, capers, lemon white wine sauce

**Select entrees accompanied by seasonal vegetables and Chef's garnish**

## Contorni

**5 each**

**Truffle Fries** Truffle oil, pecorino cheese

**Polpette** Homemade meatballs

**Rapini** Broccoli rabe

**Verdure di Stagione** Seasonal vegetable

**Gamberoni** Jumbo Shrimp 4.00ea  
Small Shrimp 2.00ea

**Petto di Pollo** Grilled chicken breast

**Spinaci** Sautéed spinach with garlic

**Salsiccia** Homemade Italian sausage