

PANE ALL'AGLIO

(GARLIC BREAD ON PIZZA BASE)

FOCACCIA (VE)	7.95
Garlic, rosemary & coarse sea salt	
AGLIO E FORMAGGIO (VO)	7.95
Garlic and cheese	
AGLIO E POMODORO (VE)	7.95
Garlic and tomato	
AGLIO, POMODORO E PEPPERONCINO (VE)	7.95
Garlic, tomato and chilly	
AGLIO POMODORO E CIPOLLA (VE)	7.95
Garlic, tomato, onion and chilly	
AGLIO E POMODORO E FORMAGGIO (VO)	7.95
Garlic, tomato and cheese	

BRUSCHETTE

(TOASTED BREAD WITH A CHOICE OF TOPPINGS)

BRUSCHETTA ROMANA (VE)	6.95
Tomato, onion, basil, garlic and olive oil	
BRUSCHETTA PUGLIESE (VO)	6.95
Melted taleggio cheese & peppers	
BRUSCHETTA LIGURE (VO)	6.95
Garlic and spicy mushrooms	
BRUSCHETTA VENETA	6.95
Garlic, prawns and courgettes	

STARTERS

OLIVES, BREADS & DIPS (VO)	6.95
MINISTRONE SOUP (VE)	7.95
Homemade vegetable soup	
FISH SOUP	9.95
Mixed fish , cream, tomato & white wine	
CAPRESE (VO)	9.95
Fresh mozzarella, fresh tomato and olives with pesto, balsamic dressing and basil	
COCKTAIL DI GAMBERETTI	9.95
Classic prawn cocktail with marie-rose sauce	
BIANCHETTI FRITTI	9.95
Whitebait with tartar sauce and paprika	
PROSCIUTTO E MOZZARELLA	9.95
Finest parma ham, fresh mozzarella,rocket, sunblushed tomatos and balsamic dressing	
BRESAOLA, RUCOLA E LIMONE	10.95
Cured beef served with parmesan shavings, rocket leaves, lemon and balsamic dressing	
BURRATA AND SPECK	10.95
Fresh Burrata and thin slices of Speck on a bed of rocket and served with pane carasau and balsamic dressing	
SALMONE AFFUMICATO	9.95
Smoked salmon with prawns and marie-rose sauce	
GAMBERONI LUCIANA	11.95
King prawns in garlic, chilly with a creamy white wine and tomato sauce	
ANTIPASTO MISTO	11.95
Typical italian hors d'oeuvres	
ANY PASTA AS A STARTER	8.95
CALAMARI FRITTI	11.95
Deep fried calamari with tartar sauce.	
(Subject to availability)	

PASTA

AGLIO,OLIO E PEPERONCINO (VE)	10.95
Spaghetti with garlic, chili and oil	
TAGLIATELLE BOLOGNESE	13.95
Homemade bolognese sauce	
CARBONARA	13.95
Traditional carbonara, eggs, pecorino, parmesan, black pepper and guanciale	
NORMA (VE)	12.95
Penne, garlic, tomato,aubergines and basil	
FARFALLE SALMONE	
Smoked salmon, cream, onion, white wine, and a touch of tomato	14.95
AMATRICIANA	
Penne, spicy tomato sauce, chilly, pecorino cheese and guanciale	13.95
SPAGHETTI ALLE VONGOLE	
Clams, white wine, asparagus, olive oil, garlic, and cherry tomatoes	15.95
ORECCHIETTE GENOVESE	
Orecchiette with homemade fresh pesto topped with toasted pine nuts	12.95
PASTA AL FORNO	
Fusilli with pancetta, mushrooms, peas, tomato, cream, and egg, baked with cheese in the oven	14.95
FUSILLI BUONGUSTAIO	
Pasta with curry, baby prawns, and peas, baked in the oven with mozzarella	13.95
TAGLIATELLE PORTOFINO	
Pasta, king prawns, garlic, chilly white wine, tomato and cream	16.95

PIZZA

MARGHERITA (VO)	10.95
Tomato, cheese and oregano	
GEPPELTO	12.95
Tomato, cheese, ham and mushrooms	
CALABRESE	14.95
Tomato, cheese, spicy salami, mushrooms & fresh chilly	
CAPRICCIOSA	14.95
Tomato, cheese, ham, mushroom, onions, olives and artichokes	
QUATTRO FORMAGGI	13.95
Tomato and four different Italian cheeses	
CALZONE	15.95
Tomato, cheese, garlic, chicken and spinach	
VOLARE (VO)	15.95
Tomato, cheese, sun-blushed tomatoes, goat cheese, and rocket leaves	
CRUDO	15.95
Cheese cherry tomatoes, parma ham, rocket leaves and parmesan shavings	
SALSICCIA E PATATE	15.95
Cheese, potatoes and sausage	
TONNO	14.95
Tomato, cheese, tuna, and onion	

MAINS

POLLO CARUSO	19.95
Grilled chicken breast, marinated in garlic, lemon, and rosemary	
POLLO CACCIATORA	21.95
Chicken breast, with mushrooms, onions, tomato sauce and red wine	
POLLO VALDOSTANA	21.95
Fried chicken in breadcrumbs topped with tomato and cheese baked in the oven	
PICCATA LIMONE	21.95
Veal scallops with lemon, wine, capers, and butter	
COTOLETTA MILANESE	21.95
Veal scallop, breadcrumbed and shallow fried	
SALTIMBOCCA ALLA ROMANA	21.95
Veal scallops with sage and parma ham, white wine and butter	
LOMBATINA ALLA GRIGLIA	26.95
9OZ Sirloin steak grilled to your liking	
BATTUTA PIZZAIOLA	27.95
9OZ Sirloin steak with tomato, garlic, capers, red wine and oregano	
BATTUTA ALLA RUCOLA	27.95
Flattened sirloin steak, served on a bed of rocket and parmesan shavings	
LOMBATINA PIEMONTESE	27.95
9OZ Sirloin served with red wine, mushrooms onions and demi-glace	
FILETTO ALLA GRIGLIA	34.95
9OZ Fillet steak grilled to your liking	
FILETTO AL PEPE VERDE	35.95
9OZ Fillet steak with green peppercorn sauce	
FILETTO POSITANO	35.95
9OZ Fillet steak with red wine onion and bacon sauce	
TORNEDO ROSSINI	36.95
9OZ Fillet steak on a crouton with pate and a rich madeira sauce, topped with black truffle	

ALL MAINS ARE SERVED WITH  
VEGETABLES AND POTATOES  
OF THE DAY.

SIDES

FRIED SPINACH WITH GARLIC (VO)	4.95
EXTRA VEGETABLES & POTATO'S (VO)	4.95
PATATINE FRITTE (CHIPS) (VO)	4.95
PISELLINI UCCELLETTO	4.95
Petit pois with onion and bacon	
MIXED SALAD (VE)	4.95
TOMATO AND ONION SALAD	4.95
ROCKET SALAD	4.95

CLASSICS

STARTERS

ASPARAGUS AND POLENTA	9.95
Grilled asparagus and grilled polenta served with rocket leaves and parmesan shavings	
PARMIGIANA DI MELANZANE	9.95
Baked layers of aubergine, tomato, and cheese	
CRAB AND AVOCADO	11.95
Mild curried crab and avocado bake	

MAINS

POLLO FUNGHI	19.95
Chicken breast with white wine, mushrooms, asparagus, and cream sauce	
BEEF MEDALLIONS	£24.95
Thin beef fillets with a diana sauce	

PASTA

TAGLIATELLE RUSTICA	16.95
Chunks of monkfish, tomato, garlic, white wine, a touch of cream and finished with pesto	
LASAGNA	14.95
Bolognese, bechamel, and tomato, baked with cheese	
PENNE LAGUNA	14.95
Pasta with cream, garlic, chicken,courgettes, baby prawns and baked with cheese	

FISH DISHES

FOR FISH DISHES,  
PLEASE SEE OUR  
SPECIALS MENU



Volare

EST-2007

THE ITALIAN EXPERIENCE

VEGETERIAN,VEGAN & GLUTEN FREE DISHES AVAILABLE ON REQUEST. PLEASE LET US  
KNOW OF ANY FORMS OF FOOD ALLERGIES OR INTOLERANCES YOU MAY HAVE AND  
WE WILL DO EVERYTHING WE CAN TO ACCOMODATE YOUR REQUIREMENTS.

(VO) = VEGETERIAN OPTION

(VE) = VEGAN OPTION



**Volare**  
EST-2007  
**XPERIENCE**



VOLARE WAS ESTABLISHED IN 2007 BY ONOFRIO  
MAIMONE AND CINZIA LOPALCO, AS A SMALL  
FAMILY RUN RESTAURANT TOGETHER WITH  
JASON AND VICTORIA MAIMONE, OFFERING  
RUSTIC, TRADITIONAL AND AUTHENTIC ITALIAN  
CUISINE. WE WOULD LIKE TO THANK ALL OF OUR  
CUSTOMERS FOR THE SUPPORT WE HAVE  
RECEIVED OVER THE YEARS.

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**Volare**  
THE ITALIAN EXPERIENCE