

PANE ALL'AGLIO

(GARLIC BREAD ON PIZZA BASE)

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

BRUSCHETTE

(TOASTED BREAD WITH A CHOICE OF TOPPINGS)

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

STARTERS

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

PASTA

AGLIO, OLIO E PEPPERONCINO (VE) Spaghetti with garlic, chilli and oil	10.95
TAGLIATELLE BOLOGNESE Homemade bolognese sauce	14.95
CARBONARA Traditional carbonara, eggs, pecorino, parmesan, black pepper and guanciale	13.95
NORMA (VE) Penne, garlic, tomato, aubergines and basil	12.95
FARFALLE SALMONE Smoked salmon, cream, onion, white wine, and a touch of tomato	14.95
AMATRICIANA Penne, spicy tomato sauce, chilli, pecorino cheese and guanciale	14.95
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, chilli white wine, tomato and cream	16.95
TAGLIATELLE RUSTICA Chunks of monkfish, tomato, garlic, white wine, a touch of cream and finished with pesto	16.95

PIZZA

MARGHERITA (VO) Tomato, cheese and oregano	11.95
GEPPETTO Tomato, cheese, ham and mushrooms	13.95
CALABRESE Tomato, cheese, spicy salami, mushrooms & fresh chilli	14.95
CAPRICCIOSA Tomato, cheese, ham, mushroom, onions, olives and artichokes	15.95
QUATTRO FORMAGGI Tomato and four different Italian cheeses	14.95
CALZONE Tomato, cheese, chicken, spinach and garlic	15.95
VOLARE (VO) Tomato, cheese, sun-blushed tomatoes, goat cheese, and rocket leaves	15.95
CRUDO Cheese cherry tomatoes, parma ham, rocket leaves and parmesan shavings	16.95
PIZZA GOURMET Tomato, cheese, n'duja and burrata	16.95
PIZZA NAPOLI (VO) Tomato, cheese, anchovies, capers and olives	15.95

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

MAINS

POLLO CARUSO Grilled chicken breast, marinated in garlic, lemon, and rosemary	21.95
POLLO CACCIATORA Chicken breast, with mushrooms, onions, tomato sauce and red wine	23.95
POLLO VALDOSTANA Fried chicken in breadcrumbs topped with tomato and cheese baked in the oven	23.95
PICCATA LIMONE Veal scallops with lemon, wine, capers, and butter	24.95
COTOLETTA MILANESE Veal scallop, breadcrumbed and shallow fried	24.95
SALTIMBOCCA ALLA ROMANA Veal scallops with sage and parma ham, white wine and butter	24.95
LOMBATINA ALLA GRIGLIA 9oz Sirloin steak grilled to your liking	28.95
BATTUTA PIZZAIOLA 9oz Sirloin steak with tomato, garlic, capers, red wine and oregano	29.95
BATTUTA ALLA RUCOLA Flattened sirloin steak, served on a bed of rocket and parmesan shavings	29.95
LOMBATINA PIEMONTESE 9oz Sirloin served with red wine, mushrooms onions and demi-glace	29.95
FILETTO ALLA GRIGLIA 9oz Fillet steak grilled to your liking	36.95
FILETTO AL PEPE VERDE 9oz Fillet steak with green peppercorn sauce	37.95
FILETTO POSITANO 9oz Fillet steak with red wine onion and bacon sauce	37.95
TORNEDO ROSSINI 9oz Fillet steak on a crouton with pate and a rich madeira sauce, topped with black truffle	39.95

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

SIDES

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

CLASSICS

STARTERS

BIANCHETTI FRITTI Whitebait with tartar sauce and paprika	9.95
PARMIGIANA DI MELANZANE Baked layers of aubergine, tomato, and cheese	9.95
CRAB AND AVOCADO Mild-curryd crab and avocado bake	11.95

MAINS

POLLO FUNGHI Chicken breast with white wine, mushrooms, asparagus, and cream sauce	23.95
BEEF MEDALLIONS Thin beef fillets with a Diana sauce	26.95

PASTA

CANNELONI (VO) Pasta tubes filled with ricotta, tomato, bechamel and cheese	14.95
LASAGNA Bolognese, bechamel, and tomato, baked with cheese	15.95
PENNE LAGUNA Pasta with cream, garlic, chicken, courgettes, baby prawns and baked with cheese	15.95

FISH DISHES

FOR FISH DISHES, PLEASE SEE OUR SPECIALS MENU



Volare
THE ITALIAN EXPERIENCE

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