



# VOLARIO'S

WINTER PARK, COLORADO

## IL PANE

BAKED FRESH DAILY

ROSEMARY & SEA SALT FOCACCIA | \$8

## ANTIPASTI

CHARCUTERIE BOARD | \$28

*Chef's Shareable Selection of Cheeses & Cured Meats, Ricotta, Olives  
Fig Jam, Honeycomb, Crackers*

FRIED CALAMARI | \$18

*Pickled Red Onions, Pickled Peppers, Calabrian Aioli*

VOLARIO'S MEATBALLS | \$21

*Devil's Thumb Ranch Wagyu Meatballs, Pomodoro, Pecorino*

ARANCINI | \$17

*Parmesan-Mushroom Risotto, Mozzarella, Basil Pesto  
Pomodoro Sauce (CONTAINS NUTS)*

BROCCOLINI (V) | \$16

*Sauteed Broccoli, Chili Honey, Lemon, Ricotta  
Toasted Breadcrumbs*

## SALAD

DAILY SOUP | \$8

VOLARIO'S CAESAR | \$15

*Romaine Lettuce, House-made Caesar dressing  
Parmigiano, Toasted Garlic Breadcrumbs*

BURRATA & MARINATED TOMATO SALAD | \$17

*Burrata, Marinated Cherry Tomatoes, Basil, Aged Balsamic  
Basil Pesto (CONTAINS NUTS)*

FENNEL & ARUGULA (GF, V) | \$15

*Toasted Pine Nuts, Shaved Pecorino  
Lemon-Thyme Vinaigrette (CONTAINS NUTS)*

BEET SALAD | \$20

*Red Roasted Beets, Arugula, Pecans, Goat Cheese  
Dried Cranberries, Fig Balsamic Vinaigrette*

## PIZZA

72-HOUR FERMENTED HOUSE-MADE PIZZA DOUGH

MARINARA (V) | \$13

*Bianco Di Napoli, Tomatoes, Garlic, Fresh Oregano, Olive Oil*

PIZZA DI CARNE | \$21

*Pepperoni, Mozzarella*

MARGHERITA (V) | \$19

*San Marzano Tomatoes, Fresh Basil, Mozzarella*

FUNGO (V) | \$22

*Local Mushrooms, Caramelized Onions  
Mozzarella, Garlic & Truffle Oil*

TANGY ITALIAN | \$20

*Garlic Oil, Fresh Mozzarella, Goat Cheese, Calabrese  
Pickled Red Onions, Calabrian Honey*

BROCCOLINI & SAUSAGE | \$23

*Charred Broccoli, Sausage, Ricotta*

Gluten-Free Crust Available

## PASTA

MADE FRESH DAILY

MUSHROOM PAPPARDELLE | \$32

*In-House Pappardelle, Local Wild Mushrooms, Roasted Pistachios, Cream & Butter Sauce*

RIGATONI ARRABBIATA | \$26

*Pork, Pomodoro, Parmigiano, Chili*

LINGUINE VONGOLE | \$31

*Clams, White-Wine Broth*

FUSILLI CARBONARA | \$32

*Guanciale, Egg Yolks, Pecorino, Black Pepper*

MAFALDE BOLOGNESE | \$29

*Wagyu Bolognese, Ricotta*

Gluten-Free Penne Pasta Available

## ENTRÉE

CHEF'S DAILY SPECIAL | MKT

*Ask Your Server*

TAGLIATA DI MANZO | \$60

*16 oz New York Strip, Salmoriglio Salsa, Herb Roasted Potatoes*

SALMON SCALOPPINE | \$40

*Saffron Risotto, Tomato Caper Arugula Salad, Balsamic Vinegar*

VEAL PARMESAN | \$49

*House-Made Spaghetti, Mozzarella, Pomodoro, Parmigiano.*

VOLARIO'S 12-LAYER LASAGNA Pomodoro (V) | \$26, Wagyu | \$30

*Bechamel, Three-Cheese Blend, Nutmeg, Fresh Herbs*

GF= Gluten-Free Item | V=Vegetarian Item | Vg=Vegan Item

*\*These items may be served raw or undercooked, or contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

*20% automatic gratuity added to all parties of 7 or more people.*



# VOLARIO'S

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## COCKTAILS \$15

### NEGRONI

Gin, Sweet Vermouth, Campari

### BOULEVARDIER

Rye, Campari, Sweet Vermouth

### ITALIAN FALL

Wheatley Vodka, Orange Juice, Lemon Juice  
Honey, Prosecco

### VENETIAN SPRITZ

Cappelletti, Prosecco, Orange

### LIMONCELLO MARGARITA

Tequila, Lime, House-Made Limoncello

### AMARETTO SOUR

Disaronno, Lemon, Cherry

### BUFFALO TRACE OLD FASHIONED

Bourbon, Bitters, Demarara

### ESPRESSO MARTINI

Vodka, Luxardo Espresso, Cold Brew

### BEE'S KNEES

Gin, Lemon, Honey

### GOLD RUSH

Bourbon, Lemon, Honey

## ZERO-PROOF

### SOFT DRINKS | \$3

Coke, Diet Coke, Sprite, Dr. Pepper, Fanta Orange, Ginger Ale, Lemonade

### BOTTLED WATER | \$7

Acqua Panna, San Pellegrino

### LIGHTLY CARBONATED NON-ALCOHOLIC COCKTAILS

#### ST AGRESTIS PHONY NEGRONI | \$10

Nuanced notes of Tuscan juniper, southern Italian citrus and florals

#### ST AGRESTIS FALSO | \$10

All-natural citrus, botanical and herbal ingredients

### SPRITZ STYLE NON-ALCOHOLIC COCKTAILS

#### NEAPOLITAN SPRITZ | \$8

Citrus Aperitif, Bitter Herbs, Honey

#### GRAPEFRUIT SPRITZ | \$6

Delicate, Citrusy, Delicious

#### RASPBERRY SPRITZ | \$6

Tart, Fruity, Refreshing

## DRAFT BEER \$8

#### PERONI | PILSNER

Vigevano, Italy | 4.7%

#### HIDEAWAY PARK BREWERY | WEST COAST IPA

Winter Park, CO | 7.2%

#### DENVER BEER CO. | GOLD LAGER

Denver, CO | 5.0%

## BOTTLES/CANS BEER \$7

#### HEINEKEN | LAGER 5%

COORS BANQUET | LAGER 5%

#### HIGH NOON | HARD SELTZER 4.5%

OSKAR BLUES 'HAZY BLUES' | JUICY IPA 7%

#### HIDEAWAY SHORT HAUL | AMERICAN STOUT 5.3%

ATHLETIC FREE WAVE | NA HAZY IPA

## REDS BY THE GLASS

JUSTO, RED BLEND, VENETO, ITALY | \$13/ 52

DOGAJOLO, SUPER TUSCAN, ITALY | \$13/ 52

CASTELLO DI QUERCETO, SUPER TUSCAN, ITALY | \$14/56

BONANZA, CABERNET SAUVIGNON, NAPA, CALIFORNIA | \$14/ 56

SEAN MINOR, PINOT NOIR, SONOMA, CALIFORNIA | \$15/ 60

CARPINETO, CHIANTI CLASSICO, TUSCANY, ITALY | \$16/ 64

## WHITES & ROSÉS BY THE GLASS

DAOU, ROSÉ, PASO ROBLES, CA \$10/40

SCAIA, GARGANEGA E CHARDONNAY, ITALY | \$12/48

CA' DEL SARTO, PINOT GRIGIO, FRIULI GRAVE, ITALY | \$14/56

SONOMA CUTRER, CHARDONNAY, SONOMA COAST, USA | \$18/72

WILLAMETTE VALLEY, RIESLING, OR \$17/68

DUCKHORN, SAUVIGNON BLANC, NAPA, CA \$16/64

## BUBBLES BY THE GLASS

BENVOLIO, PROSECCO, FRIULI, ITALY | \$14/54