

VOLARIO'S

Starters

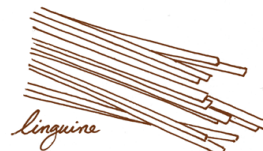
- Bruschetta: House made pork sausage, stracchino cheese :: 9
Fig & Goat Cheese Bruschetta: Fig jam, prosciutto, balsamic, Haystack Mountain goat cheese :: 9
Burrata Caprese: Housemade basil pesto, heirloom tomatoes, balsamic reduction, crustini :: 14
Meatballs: Pork and veal meatballs, arrabiata, polenta, parmesan :: 12
Cured Meat & Cheese Board: Daily selection, balsamic reduction, honey, almonds, crustini :: MP
Mussels: Roma tomatoes, garlic, shallots, pancetta, grilled focaccia :: 14

Salads

- (Add grilled chicken, smoked salmon, or grilled pesto shrimp :: 7)
Smoked Salmon: Orange-dill vinaigrette, capers, red onion, frisee :: 13
Green Salad: Tuscan lettuce, toasted pine nuts, figs, oranges, goat cheese, pine nut vinaigrette :: 9
Caesar: Romaine, capers, olives, housemade Caesar dressing, crutons :: 15
Paisano: Tuscan lettuce, roasted tomatoes, artichokes, olives, lemon, ricotta salata :: 13

12 inch Neapolitan Style Pizza

- Quattro Formaggio: Mozzarella, fontina, stracchino, parmesan :: 15
Vesuvio: Coppa, prosciutto, sausage, peppers :: 17
Diavolo: Sliced pepperoni, arrabiata, mozzarella :: 16
Margherita: Fresh mozzarella, fresh basil, tomatoes :: 14
Spinach & Mushroom: Garlic oil, caramelized onion, chives, robiola, mozzarella, tomato :: 20
Chicken Pesto: Grilled chicken, mozzarella, olives, red onion, creamy pesto sauce :: 19



Pastas

- (Add grilled chicken, smoked salmon, or grilled pesto shrimp :: 7)
Lasagna: Wagyu beef, Bechamel, ricotta cheese, tomato sauce :: 15
Chicken Blanco: Grilled chicken, garlic, shallot, basil, asiago, cream sauce, linguini :: 20
Manilla Clams: garlic, parsley, pepper flake, linguini :: 16
Spaghetti: Meatballs, tomato sauce, parmesan :: 16
Putanesca Gnocchi: Heirloom tomato, artichoke, caper, olive, anchovy, parmesan :: 16
Pappardelle: Mushrooms, pine nuts, barolo butter :: 17
Spicy Sausage: House spicy sausage, basil, tomato sauce, parmesan, pappardelle :: 15
Carbonara: Peas, pancetta, egg, potato straws, cream sauce, parmesan, spaghetti :: 16

Entrées

- Catch of the Day: Ask your server about preparation :: MP
Pork Tenderloin: Blueberry date chutney, roasted fingerling potato, asparagus :: 24
Risotto: Tiger prawns, saffron, shallots, parmesan :: 29
Hanger Steak: Truffle gnocchi, roasted tomato, broccolini, honey bourbon demi :: 30
15oz Rib-eye alla Fiorentina: Pancetta cannellini beans, asparagus, grilled lemon, brushed lemon & garlic :: 42
Chicken Piccata: Pan seared chicken breast, roasted fingerling potato, sauteed spinach, caper, lemon :: 24
Chef's Plate: Ask your server about our Chef's daily selection :: MP

Sides

- Brussels Sprouts: Sautéed sprout leaves, sweet goat horn peppers :: 8
Polenta Cake: Seared red pepper polenta, pecorino, truffle oil, parsley :: 8
Crispy Gnocchi: Pecorino, parsley, olive oil :: 8
Soup of the Day: Ask your server about our selection :: 7
Side Salad: Tuscan lettuce, heirloom tomatoes, cucumber, shallots, croutons :: 6

* Due to Colorado state law regarding the safety of these items, written information is available upon request.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.