VOLARIO'S

12 inch Neapolitan Style Pizza

Quattro Formaggio: Mozzarella, fontina, stracchino, parmigian :: 13

Vesuvio: Capicolla, proscuitto, sausage, peppers :: 15

Diavolo: Sliced pepperoni, arrabiata, mozzarella :: 13

Margharita: Fresh mozzarella, fresh basil, tomatoes :: 14

Starters

Bruschetta: House made pork sausage, stracchino cheese :: 9

Burrata Cheese Caprese: Pesto, blistered tomatoes, grilled bread :: 16

Meatballs: Pork and veal meatballs, arrabiata, polenta, parmigian :: 12

Artisan Cheese and Cured Meat Plate: Daily selection, house pickled vegetables :: MP

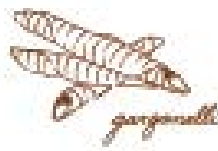Mussles: Pancetta, shallots, wine, parsley, butter ::15

Salads and Soups

Arugula Salad: Prosciutto, fig, sumac vinaigrette, pecorino cheese :: 10

Green Salad: Tuscan greens, pumpkin seeds, cranberries, goat cheese, black pepper vinaigrette :: 9

Beet Salad: Carrot jam, black pepper ricotta, frisee lettuce :: 11

Soup of the Day: Ask your server about our selection :: 6

Pastas

Lasagna: Wagyu beef, bechamel, ricotta cheese, san marzano tomato sauce, handmade pasta :: 15

Manilla clams: garlic, olive oil, parsley, pepper flake, linguini :: 16

Gnocchi: Braised lamb, oven roasted peppers, pecorino romano :: 24

Pappardelle: Mushrooms, pine nuts, barolo butter :: 17

Spaghetti: 12 oz meatball, mozzarella, san marzano tomato sauce, parmigian :: 15

Rigatoni: House spicey sausage, san marzano tomato sauce :: 17

Entrees

Catch of the day: sauteed spinach, mushroom risotto, lemon butter sauce :: 32

Chicken Picatta: Pan seared chicken breast, roasted potatoes, sauteed spinach :: 24

Flatiron steak: Broccoli, fingerling potatoes, rosemary crema :: 29

Borolo Braised Beef Short Ribs: Polenta, asparagus, mint gremolatta :: 32

Chef's Plate : Ask your server about our Chefs daily selection :: MP

Sides

Brussels Sprouts: Sautéed sprout leaves, sweet goat horn peppers :: 8

Polenta: Caramelized onion, parmigian :: 6

Roasted Fingerling Potatoes Rosemary, pecorino, olive oil :: 6

Side Salad: Mixed greens, tomatoes, cucumber, croutons :: 6