

VOLLE NOLLE

DINNER 5:30 - 10:00pm • TUESDAY - SATURDAY
617.523.0003

— **FEATURED WINE** —

2009 Langhe Dolcetto,
Negro Lorenzo, Monteu Roero, Italy

gl. \$14

A purple ruby red color, with notes of
blackberry & spice. A fresh red wine, with
approachable tannins, and an almond finish.

Try with one of our pasta dishes!

OYSTERS..... 6 /\$18 • 12/\$36
Blood orange mignonette

CRISPY CAULIFLOWER.....\$10
Pine nuts, golden raisins, arugula

BABY BEETS.....\$10
Candied horseradish, carrot sauce, nori

BOQUERONES.....\$7
Garlic oil, smoked salt

MIXED GREENS.....\$9
Braised figs, roasted pepitas, Vermont goat
cheese

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SCALLOP & FOIE GRAS..... \$11
Nantucket Bay Scallops, fennel, bitter greens,
lemon panko

ARANCINIS.....\$4ea.
• Wild mushroom
• Shortrib
Taleggio, garlic, aioli

DUCK MEATBALLS.....\$15
Baby brussels, black garlic

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PAPPADELLE.....\$17
Foraged mushrooms, soft egg,
oregano

BLACK PASTA.....\$18
Squid ink pasta, Countneck Clams,
local scallops, peasant tomato

STEAK.....\$14
Hanger steak, glazed carrots, pan sauce

Our menu consists of small plates that will arrive as they are prepared

*NOT ALL INGREDIENTS ARE LISTED ON THE MENU • PLEASE
INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE PLACING
YOUR ORDER.

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS