

# Salumeria

*Tagliere misto, a selection of imported and house made items*

## Salumi...5 each

Prosciutto di Parma  
Sopressata  
Speck  
Cacciatorini  
Prosciutto Cotto  
Mortadella

## Formaggi...4 each

Grana Padano  
Pecorino Sardo  
Taleggio  
Provolone  
Gorgonzola Dolce  
Mozzarella

## Frutta e Verdura...3 each

Warm Cerignola Olives  
Mostarda di frutta  
Roasted Peppers  
Cipolline al Balsamico  
Olive Oil Tomatoes  
Braised Eggplant

## Antipasti Freddi

### Bruschetta...8

Grilled Italian bread, diced variety of tomatoes, basil, Frantoio Extra Virgin Olive Oil

### Carpaccio di Manzo...10

Sliced natural beef filet, salad of artichokes, arugula, shaved pecorino, mustard aioli

### Our Signature Insalata di Mare...15

Octopus, calamari, conch, shrimp, marinated with garlic, lemon, extra virgin olive oil, and parsley

### Piatto Freddo di Mare

*Create your own shellfish bowl with lemons, hot sauce, cocktail sauce, and vinaigrette*

### Jumbo Prawns...4

### Littleneck Clams...2

### Seasonal Oysters...2

### Lobster...MP

### King Crab Legs...MP

## Antipasti Caldi

### Salsiccia e Peperoni...12

Italian pork sausage, roasted peppers, in our signature sauce, finished with garlic and oregano

### Grigliata Mista...15

Sea scallops, calamari, octopus, and shrimp fire grilled, laced with aged balsamic and Frantoio olive oil

### Fritto di Calamari...7 Half 13 Full

Our signature crispy calamari, lemon, spicy tomato sauce or cocktail sauce

### Vongole al Forno...12

Little neck clams from our pizza oven finished with house made Italian bread crumbs

### Zuppetta di Cozze...12

PEI Mussels, garlic, red pepper flakes, olive oil, wine and tomatoes, olive oil toast

## Pizze

*In the tradition of Naples, Volare's pizza dough is made daily and fired in our pizza oven*

### Margherita...9

San Marzano tomato base, fresh mozzarella, basil, extra virgin olive oil

### Quattro Stagioni...10

San Marzano tomato base, fresh artichoke slices, black olives, prosciutto cotto, sweet sausage, and scamorza cheese

### Salsiccia...10

San Marzano tomato base, sliced sausage, mozzarella, red pepper flakes, parmigiano

### Bianca al Prosciutto...10

Extra virgin olive oil, ricotta, prosciutto, olive oil, and tomatoes, topped with arugula salad

### Volare Pizza...12

Prosciutto di parma, fresh ricotta, artichoke and fresh tomato

## Piccola Degustazione di Piattini

*Chef Massimiliano's seasonal small plates to start your dining experience*

### Insalata di Granchio...12

Lump crab salad, pressed avocado, candied tomatoes, black olive dressing

### Ravioli di Aragosta...14

Lobster ravioli, oyster mushroom, peas, truffle, tomato sauce

### Tortino fritto di Mozzarella...10

Crispy fresh mozzarella, layered with marinated tomatoes and roasted peppers, aged balsamic

## Insalate

### Caprese con Bufala...12

Select tomatoes, buffalo milk mozzarella, basil salad, sea salt, Frantoio olive oil and aged balsamic

### Insalata Volare...8

Chopped lettuces, artichokes, hearts of palm, tomatoes, roasted peppers, provolone, aged red wine vinaigrette

### Insalata di Rape...9

Spinach, roasted beets, apples, gorgonzola dolce, oven-baked egg, roasted onion vinaigrette, crispy onion

### Insalata di Fagiolini...12

Crab meat, green beans, roasted cherry tomatoes, toasted almonds, shaved Pecorino Sardo, creamy garlic dressing

### Insalata di Carciofi...10

Artichoke, arugula, marinated celery, tomato confit, slivers of parmigiano, black olive dressing

## Zuppe

### Minestrone alla Toscana...5

Traditional Tuscan vegetable soup

### Zuppa dello Chef...6

Chef's seasonal soup selection

# Risotti

*Organic Carnaroli rice from Italy*

## Fattoria...19

Roasted chicken breast, peas, and a four cheese sauce

## Trevisano...19

Pancetta, radicchio, red wine and taleggio cheese

## Primi Piatti

*Pasta Artigianale – Volare's house made Artisan pasta*

*with seasonal ingredients and our renowned signature sauces*

### Gnocchi alla Vodka...17

Ricotta dumplings, in vodka sauce

### Fettuccine Verdi alla Bolognese...16

Spinach fettuccine, traditional Bolognese sauce

### Ravioli di Ricotta...15

Ravioli filled with hand dipped ricotta, pecorino sauce

### Lasagna al Forno...16

Traditional lasagna Bolognese style, baked in our pizza oven

### Pappardelle Ricotta a Pomodoro...15

Square noodles, tomato sauce, basil, fresh ricotta

*Imported Pasta*

### Spaghetti Caprese...17

Spaghetti with fresh tomato sauce, fresh mozzarella and basil simply tossed with a touch of Extra Virgin Olive oil

### Fusilloni al Ragu di Vitello...18

Fusilli with ragu of veal, porcini peas, and pecorino

### Mezzi Rigatoni alle 3 P...18

Petite rigatoni, Alfredo sauce with prosciutto cotto and peas

### Spaghetti Neri al Pesce...23

Black spaghetti tossed with sage, shrimp, lump crab and scallops, simmered in a creamy rosé sauce

### Penne Integrali alla Norma...15

Whole-wheat pasta, eggplant, garlic, basil, tomato sauce, ricotta salata

### Pasta Speciale dello Chef...MP

Pasta special of the evening

### Linguine Alle Vongole...21

Clams in white wine and garlic or light tomato sauce

*All pastas are available as half orders*

## Secondi Piatti

### Pollo alla Parmigiana...18

Pan-fried chicken cutlet, Pomodoro sauce, mozzarella, side of penne

### Pollo Arrosto...18

Roasted semi boneless half free range chicken, peppers, garlic, potatoes, spinach, herbs and white wine sauce

### Vitello alla Parmigiana...24

Pan-fried veal cutlet, Pomodoro sauce, mozzarella, side of penne

### Vitello al Limone...24

Veal medallion sautéed in lemon and white wine; seasonal vegetables, chef's potatoes

### Nodino di Vitello...36

Milanese style...Pan-fried veal chop, salad of arugola, tomatoes, lemon vinaigrette

Parmigiana Style...Pan-fried veal chop, tomato sauce, mozzarella, side of penne

### Braciola di Maiale Ripiena...22

Berkshire bone on pork chop; filled with onions, Portobello, Taleggio, speck, Marsala sauce

### Costoline d'Agnello...36

Grilled Colorado lamb chops, rosemary red wine sauce; seasonal vegetables, chef's potatoes

### Filetto di Manzo ...32

Natural filet mignon, grilled, rosemary, red wine sauce; seasonal vegetables, potato croquette

### Tagliata di Manzo...34

Prime New York sirloin, sliced, salad of Arugula, tomatoes, shaved Grand Padano, potato croquette

### Salmone al Forno...22

Salmon cooked in our pizza oven, olive potatoes, roasted peppers, spinach, white wine

### Pesce Bianco di Lago...20

Whitefish, Paprika, Capers, Lemon sauce

### Pesce del Giorno...MP

Chef's fish special of the evening

## Contorni: side dishes...4

**Polpette:** Grandma's meatballs

**Rapini:** broccoli rabe with olive oil, garlic red pepper flakes

**Spinaci:** sautéed spinach with garlic

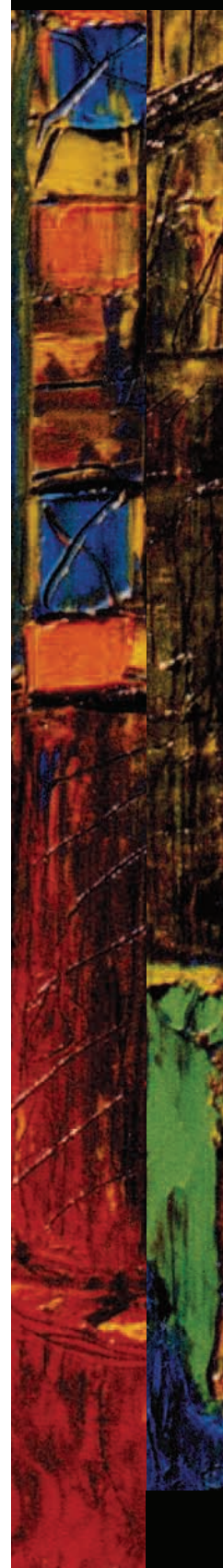
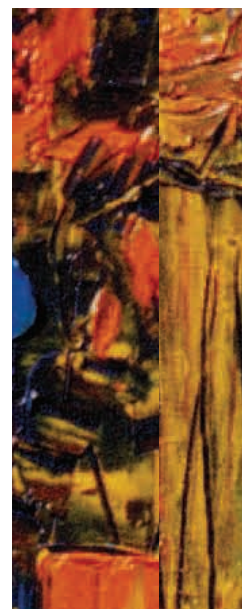
**Verdure di Stagione:** seasonal vegetables

**Crocchette di Patate:** signature potato croquettes

**Petto di Pollo:** grilled Chicken breast

*All entrées accompanied by Chef's Garnish*

The Illinois Department of Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.





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Cacciatorini  
Prosciutto Cotto  
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## Frutta e Verdura...3 each

Warm Cerignola Olives  
Mostarda di frutta  
Roasted Peppers  
Cipolline al Balsamico  
Olive Oil Tomatoes  
Braised Eggplant

## Antipasti Freddi

### Bruschetta...7

Grilled Italian bread, diced variety of tomatoes, basil, Frantoio Extra Virgin Olive Oil

### Carpaccio di Manzo...9

Sliced natural beef filet, salad of artichokes, arugula, shaved pecorino, mustard aioli

### Our Signature Insalata di Mare...12

Octopus, calamari, conch, shrimp, marinated with garlic, lemon, extra virgin olive oil, and parsley

## Antipasti Caldi

### Grigliata Mista...7

Sea scallops, calamari, octopus, and shrimp fire grilled, laced with aged balsamic and Frantoio olive oil

### Fritto di Calamari...7

Our signature crispy calamari, lemon, spicy tomato sauce or cocktail sauce

### Vongole al Forno...9

Little neck clams from our pizza oven finished with house made Italian bread crumbs

### Zuppetta di Cozze...12

PEI Mussels, garlic, red pepper flakes, olive oil, wine and tomatoes, olive oil toast

## Pizze

*In the tradition of Naples, Volare's pizza dough is made daily and fired in our pizza oven*

### Margherita...9

San Marzano tomato base, fresh mozzarella, basil, extra virgin olive oil

### Quattro Stagioni...10

San Marzano tomato base, fresh artichoke slices, black olives, prosciutto cotto, sweet sausage, scamoz

### Salsiccia...10

San Marzano tomato base, sliced sausage, mozzarella, red pepper flakes, reggiano

### Bianca al Prosciutto...10

Extra virgin olive oil, ricotta, prosciutto, olive oil tomatoes, topped with arugula salad

### Volare...12

Prosciutto, di parma, fresh ricotta, artichoke and fresh tomato

## Panini Sandwiches

*Semolina or Whole wheat,  
served with side salad or French fries*

### Petto di Pollo...9

Grilled Chicken Breast, tomatoes, lettuce, Portobello, garlic aioli

### Prosciutto e Mozzarella...9

Parma ham, mozzarella, olive oil tomatoes

### Salsiccia...9

Italian sweet sausage, roasted onions, green and red peppers

### Tonno...10

Olive oil tuna salad, provolone, tomatoes

### Verdure...9

Seasonal grilled vegetable, ricotta and pecorino

## Insalate

### Caprese con Bufala...12

Select tomatoes, bufala milk mozzarella, basil salad, sea salt, Frantoio olive oil and aged balsamic

### Insalata Volare...8

Chopped lettuce, artichokes, hearts of palm, tomatoes, roasted peppers, provolone, aged red wine vinaigrette

### With salmon...13 or Flat Iron Steak...16

### Insalata di Spinaci...9

Spinach, peas, roasted peppers & mushrooms, tomatoes & creamy balsamic dressing

### With Grilled Chicken...12, Shrimp...14, Flat Iron Steak...16

### Insalata di Mediterranea...12

Grilled shrimp, octopus, sea scallops, calamari, mixed greens, tomatoes, Balsamic vinaigrette

### Insalata Cesare...10

Chopped romaine, classic dressing,

### add Grilled Chicken...12, Shrimp...14, Flat Iron Steak...16

### Insalata di Rape...9

Spinach, roasted beets, apples, gorgonzola dolce, oven-baked egg, roasted onion vinaigrette, crispy onion

### Insalata di Fagiolini...12

Crab meat, green beans, roasted cherry tomatoes, toasted almonds, shaved Pecorino Sardo, creamy garlic dressing

## Zuppe

### Minestrone alla Toscana...4

Traditional Tuscan vegetable soup

### Zuppa dello Chef...5

Chef's seasonal soup selection

# Risotti

Organic Carnaroli rice from Italy

	Half	Full		Half	Full
<b>Fattoria...</b>	9	16	<b>Trevisano...</b>	9	16
Roasted chicken breast, peas, and a four cheese sauce			Pancetta, radicchio, red wine and taleggio cheese		

## Primi Piatti

*Pasta Artigianale – Volare’s house made Artisan pasta with seasonal ingredients and our renowned signature sauces*

	Half	Full
<b>Gnocchi alla Vodka...</b>	7.5	13
Ricotta dumplings in vodka sauce		
<b>Fettuccine Verdi alla Bolognese...</b>	7	12
Spinach fettuccine, traditional Bolognese sauce		
<b>Ravioli di Ricotta...</b>	7	12
Ravioli filled with hand dipped ricotta, pecorino, sauce		
<b>Lasagna al Forno...</b>	8.5	16
Traditional lasagna Bolognese style, baked in our pizza oven		
<b>Pappardelle Ricotta a Pomodoro...</b>	7	12
Square noodles, tomato sauce, basil, fresh ricotta		

### Imported Pasta

<b>Spaghetti Caprese...</b>	8	14
Spaghetti with fresh tomato sauce, fresh mozzarella and basil simply tossed with a touch of Extra Virgin Olive oil		
<b>Fusilloni al Ragu di Vitello...</b>	8	15
Fusilli with ragu of veal, porcini and peas, pecorino		
<b>Mezzi Rigatoni alle 3 P...</b>	8	15
Petite rigatoni, Alfredo sauce of prosciutto cotto, peas		
<b>Spaghetti Neri al Pesce...</b>	9	17
Black spaghetti tossed with sage, shrimp, lump crab, scallops, simmered in a creamy rose sauce		
<b>Penne Integrali alla Norma...</b>	7	13
Whole-wheat pasta, eggplant, garlic, basil, tomato sauce, ricotta salata		
<b>Pasta Speciale dello Chef...MP</b>		
Pasta special of the evening		
<b>Linguine Alle Vongole...</b>	9	16
Clams in a white wine and garlic or light tomato sauce		

## Secondi Piatti

<b>Pollo alla Parmigiana...15</b>	
Pan-fried chicken cutlet, Pomodoro, mozzarella, side of penne	
<b>Pollo Arrosto...15</b>	
Roasted semi boneless half free range chicken, peppers, garlic, potatoes, spinach, herbs and white wine sauce	
<b>Vitello alla Parmigiana...21</b>	
Pan-fried veal cutlet, Pomodoro sauce, mozzarella, side of penne	
<b>Vitello al Limone...21</b>	
Veal medallion sautéed in lemon and white wine; seasonal vegetables, chefs potatoes	
<b>Braciola di Maiale Ripiena...16</b>	
Berkshire bone on pork chop; filled with onion, Portobello, Taleggio, speck, Marsala sauce	
<b>Filetto di Manzo ...22</b>	
Natural filet mignon grilled, rosemary, red wine sauce; seasonal vegetables, potato croquette	
<b>Salmone al Forno...17</b>	
Salmon cooked in our pizza oven, olive, potatoes, roasted peppers, spinach, and white wine	
<b>Pesce Bianco di Lago...17</b>	
Whitefish, Paprika, Capers, Lemon sauce	
<b>Pesce del Giorno...MP</b>	
Chef’s fish special of the evening	

## Contorni: side dishes...4

<b>Polpette:</b> Grandma’s meatballs	<b>Verdure di Stagione:</b> seasonal vegetables
<b>Rapini:</b> broccoli rabe with olive oil, garlic red pepper flakes	<b>Crocchette di Patate:</b> signature potato croquettes
<b>Spinaci:</b> sautéed spinach with garlic	<b>Petto di Pollo:</b> grilled Chicken breast

*All entrées accompanied by Chef’s Garnish*

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