

VOLARE

ITALIAN RESTAURANT & PIZZERIA

ENTREES

ANTIPASTO PER DUE • \$34.50

A platter for two including proscuitto, Italian salami, cheeses and a selection of appetizers from our kitchen

SHRIMP COCKTAIL • \$20.50 (GF)

Succulent shrimps served over fresh rocket and topped with our special cocktail sauce

CAESAR SALAD • \$18.50 / \$27.50 (GFO)

Romaine lettuce with bacon and roasted chicken, served with croutons and parmesan and finished with our home-made Caesar dressing and a poached egg

ROASTED BEETROOT & PUMPKIN SALAD • \$17.50 / \$27.50 (V) (GF)

Served on a bed of baby spinach and haloumi cheese, topped with pumpkin and sunflower seeds and drizzled with olive oil and balsamic vinegar

CARPACCIO • \$24.50 / \$34.00 (GF)

Razor-thin slices of prime beef tenderloin served raw with extra virgin olive oil, capers, mustard, pesto and shaved parmesan

CAPRESE SALAD • \$18.50 / \$28.50 (GF)

seasonal sliced tomatoes and Italian buffalo mozzarella with sweet basil and olive oil pesto

No surcharge on Public Holidays

(V) Vegetarian (GF) Gluten free (GFO) Gluten free optional (GF\$) GF option available for additional \$3.00

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CRUMBED CAMEMBERT • \$21.50 (V)

Creamy cambembert flash-fried in lemon zest-infused breadcrumbs and served with a tangy raspberry sauce

FEGATINI DI POLLO • \$19.50 / \$28.50

Sauteed chicken livers in a creamy Marsala wine and mushroom sauce, served with toasted crostini

POLPETTE DI CARNE • \$20.50 / \$29.50

Our home-made Italian meatballs served with a tomato sauce, shaved parmesan and fresh herbs from the Volare garden

POTATO CROQUETTES • \$19.50 (V)

Breadcrumbs and flash-fried rolls of mashed potato and chives served with black garlic aioli, baby green salad and aged parmesan cheese

POTATO GNOCCHI • \$18.50 / \$28.50 (V)

Classic Italian home-made potato gnocchi baked in the oven and topped with your choice of basil pesto and pecorino cheese or buffalo mozzarella and Napoli sauce

CALAMARI FRITTI • \$23.00 / \$34.00

Lightly pan-fried in olive oil, infused with lemon juice, garlic and parsley and served with a mixed salad

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CALZONCELLI (PIZZA BITES) • \$17.50

Three pieces of traditional Neapolitan mini calzone stuffed with pepperoni salami, ricotta and bocconcini mozzarella gently fried and served with Napoli sauce and parmesan

CEPESANTE • \$29.00 / \$42.00 (GF)

Seared New Zealand scallops in a sweet chilli and orange sauce with garlic and herbs and served with guacamole and mixed salad

CHORIZO PRAWNS • \$28.50 / \$41.00

Shelled prawns pan-fried with sliced chorizo sausages and fresh coriander and served with a baked creamy coconut risotto

IMPEPATA DI COZZE (VOLARE MUSSELS) • \$18.50 / \$27.50 (GF)

Fresh mussels in the shell **EITHER** steamed in white wine and finished with garlic; **OR** steamed in white wine and coconut cream and finished with garlic and fresh chilli

RAVIOLI OF THE WEEK • \$21.50 / \$30.50

Home-made ravioli served with sage, brown butter and aged parmesan - please ask your waiter for the filling of the week

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(GF\$) GF option available for additional \$3.00