

VOLARE

ITALIAN RESTAURANT & PIZZERIA DOLICI

TIRAMISU • \$16.50

Savoiardi dipped in espresso and coffee liqueur created with mascarpone cheese and cocoa powder and served with vanilla ice cream

SALTED CARAMEL POPCORN SEMIFREDDO • \$16.50

An update on the Italian classic - homemade fig ice-cream coated with popcorn and warmed salted caramel sauce

LEMON TARTE TRIFLE MERINGUE • \$16.50

Limoncello meringue pie in a jar made with ginger biscuit crumbs, fresh lemon custard and a creamy brown meringue top

TORTINO DO CIOCCOLATO • \$18.50

(Chocolate Fondant) made with free-range eggs, melted dark chocolate and Baileys liqueur topped with caramel sauce and vanilla ice-cream

GELATO • \$16.50

Italian ice-cream and sorbetto topped with chocolate sauce and an amaretti biscuit

CREME BRULE • \$16.50

A delicious blend of orange, lemon and cinnamon flavours with vanilla ice-cream and an amaretti biscuit

CHEESE BOARD • \$31.00

Kapiti Pakari Aged Cheddar, Awa Blue and Special Reserve Camembert with dried fig chutney and crackers

* *Single selection cheese \$17.50*



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TEA & COFFEE

SHORT BLACK • \$5.00

LONG BLACK • \$5.00

CAPPUCINO • \$6.00

FLAT WHITE • \$6.00

LATTE • \$6.50

MOCHACCINO • \$6.50

HOT CHOCOLATE • \$6.50

AFFOGATO • \$6.50

SPECIAL COFFEE • \$14.00

TEAS (SELECTION) • \$5.00

No surcharge on Public Holidays





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DIGESTIVO

PORTS/LIQUEURS

Pirramimma Aged Tawny Port • \$12.00

Grappa • \$12.00

Homecrafted Limoncello • \$12.00

Homecrafted Creamy Limoncello • \$12.00

DESSERT WINE

Zibibbo D'Sicilia (Muscat) IGT • \$12.50 / \$50.00
(750ml)

De Bortoli Noble One Botrytis Semillon 2019/2020 •
\$95.00 (375ml)

COGNAC

Martell VS • \$18.00/glass