

Volare Set Menu 1

Breads and Starters – your choice of:

Garlic Bread (V) (GF\$)

Volare pizza bread topped with freshly crushed garlic and olive oil and a sprinkling of mozzarella cheese

Herb Bread (V) (GF\$)

Volare pizza bread with Italian herbs and olive oil

Entree – your choice of:

Calamari Fritti

Lightly cooked in olive oil, infused with lemon juice, garlic and parsley with a mixed salad

Fegatini Di Pollo

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

Roasted Beetroot, Rocket and Feta Salad

Shrimp Cocktail (GF)

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

Crumbed Camembert

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

Main – your choice of:

Volare Special Pizza (GF\$)

Mushrooms, ham, capsicums, spicy Italian sausage, shrimps, olives, onions and pineapple

Lasagna Vegetariana (V)

Pasta sheets layered with a variety of fresh vegetables and béchamel sauce, oven-baked and topped with mozzarella cheese

Fettuccine Al Pollo

Fettuccine pasta tossed with smoked chicken, mushrooms and garlic in a creamy tomato sauce with parmesan cheese

Pesce Del Giorno (GFO)

Fish of the Day – please ask your wait staff

Pollo Marsala

Sautéed chicken breasts with mushrooms and finished in a cream and Marsala wine sauce

Dessert – your choice of:

Tiramisu

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

Gelato

Italian ice cream and sorbetto topped with chocolate sauce and amaretti

\$69 incl GST per person | Beverages additional

(V) Vegetarian | (GF) Gluten Free | (GFO) Gluten Free Optional | (GF\$) Gluten Free Option Available for Additional \$3

We hope you and your guests enjoy your dining experience with us at Volare.

Volare Set Menu 2

Breads and Starters – your choice of:

Garlic Bread (V) (GF\$)

Volare pizza bread topped with freshly crushed garlic and olive oil and a sprinkling of mozzarella cheese

Herb Bread (V) (GF\$)

Volare pizza bread with Italian herbs and olive oil

Entree – your choice of:

Carpaccio (GF)

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

Chorizo Prawns

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

Crumbed Camembert (V)

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

Calamari Fritti

Lightly cooked in olive oil, infused with lemon juice, garlic and parsley with a mixed salad

Main – your choice of:

Bistecca Al Pepe Nero

Marinated eye fillet with garlic and rosemary and finished in a brandy, cracked pepper and beef jus and topped with roasted garlic

Pollo Marsala (GFO)

Sautéed chicken breasts with mushrooms and finished in a cream and Marsala wine sauce

Pork Belly (GF)

Free-range braised pork belly served with potato mash and topped with grapes and passionfruit in a wine sauce

Pesce Del Giorno (GFO)

Fish of the day – please ask your wait staff

Lasagna Vegetariana (V)

Pasta sheets layered with a variety of fresh vegetables and béchamel sauce, oven baked and topped with mozzarella cheese

Dessert – your choice of:

Crème Brule

A delicious blend of orange, lemon and cinnamon flavours with vanilla ice cream and biscuits

Tiramisu

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

Gelato

Italian ice cream and sorbetto topped with chocolate sauce and amaretti

\$84 incl GST per person | Beverages additional

(V) Vegetarian | (GF) Gluten Free | (GFO) Gluten Free Optional | (GF\$) Gluten Free Option Available for Additional \$3

We hope you and your guests enjoy your dining experience with us at Volare.