

VOLARE

ITALIAN RESTAURANT & PIZZERIA CHICKEN, MEAT & SEAFOOD

CHICKEN INVOLTINI • \$41.00

Free-range chicken thighs stuffed with fresh ricotta, thyme and roasted pumpkin, rolled with Italian pancetta

POLLO MARSALA • \$41.00 (GFO)

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

POLLO FRANGELICO • \$41.00 (GFO)

Sauteed chicken breasts with hazelnut and herbs and finished in a Frangelico liqueur cream sauce

COSTATA DI MANZO • \$43.50 (GFO)

Beef Scotch fillet served with creamy garlic and ginger sauce and finished with crispy bacon and chilli (including prawns add \$9.00)

BISTECCA AL PEPE NERO • \$47.50 (GFO)

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

BISTECCA VOLARE • \$47.50 (GFO)

Eye fillet served with bacon rashers in a mushroom, white wine and beef jus with a touch of cream

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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LAMB SCALLOPINI • \$43.00 (GFO)

Lamb rumps pan-fried with saffron sauce, Vincotto wine and parmesan and served with grilled artichoke

PORK BELLY • \$43.00 (GF)

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

VEAL PICCATA • \$46.50 (GFO)

Prime milk-fed veal pan-fried with butter, lemon, Italian parsley and toasted pinenuts

PESCE DEL GIORNO • \$43.00

Fish of the day - please ask your wait staff

TRIO DEL MARE • \$47.50 (GFO)

A rich seafood plate with king prawns, calamari, fish of the day, garlic, butter, pepper and parsley on a bed of mixed salad

Note: Unless specified, all meat dishes except seafood are served with roast potatoes and mixed vegetables

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