

SPEND VALENTINE'S DAY WITH VOLARE! →

Call 502.894.4446 to make your reservations today for
February 14th. Special seatings available for 5pm & 9pm

ANTIPASTO

Rotollini Di Melanzane - Baked Rolls of Eggplant with Ricotta

Beef Carpaccio - Thinly Sliced Raw Certified Angus Beef Tenderloin served with Sea Salt, Arugula, Burrata, and Caramelized Shallots

Bruschetta - Goat Cheese, Sheltopee Farm Oyster Mushrooms, Roasted Red Pepper and White Truffle Oil

East Coast Oysters - Connecticut Blue Point and Cupids Choice Oysters served with a Sauce Trio

INSALATE

Caesar - Traditional Caesar Dressing with Baby Romaine, Parmesan Reggiano and Anchovy

Vegetable Caprese - Roasted Peppers, Tomatoes and Zucchini topped with Burrata, Basil Infused Extra Virgin Olive Oil and Aged Balsamic

GRANDI PASTE

Capellini Di Sorrento - Capellini Pasta and Rock Shrimp in a Basil, Garlic, White Wine Lemon Cream

Mafalde Bolognese - House Made Pasta in a Traditional Italian White Beef Bolognese Sauce with Toasted Pine Nuts

Ravioli Vodka - House Made Ricotta Ravioli and Green Peas in a Creamy Tomato Vodka Sauce

Penne Alla Carceratta - Penne Pasta Tossed in a Rich Italian Sausage Tomato Sauce with Fresh Herbs, Parmesan and Cream

PRINCIPALE

Filetto Di Salmone - Cast Iron Seared Isle of Skye Scottish Sustainable Salmon with a Carrot Puree, Grilled Asparagus and Pepper Coulis

Roasted Duck - Half Roasted Crispy Duck Served with Baby Spinach and Roasted Potatoes, topped with an Italian Agro Dolce Sauce with Golden Raisins and Toasted Almonds

Braised Short Rib - Certified Angus Beef Short Rib braised in White Wine, Vinegar, Peppers, Citrus and Veal Stock

Vitello Saltimbocca - Veal Scaloppini Sautéed with Prosciutto, Sage, and Mozzarella in a White Wine Butter Sauce

Berkshire Pork Ribeye - 8oz Pork Ribeye finished with Rosemary Compound Butter, Fennel Pollen and Aged Balsamic Vinegar served over Gigande Beans with Braised Greens

Pollo Fra Diavolo - Sautéed Chicken Breast in a Spicy Tomato Sauce with Rosemary and White Wine

Filletti Di Manzo - 8oz Center Cut Certified Angus Beef Tenderloin Finished with Gorgonzola Cheese, Crispy Prosciutto and a Red Wine Veal Demi

Volare
ITALIAN RISTORANTE

