

# FREDDO (COLD)

ANTIPASTO CLASSICO-ASSORTED ITALIAN MEATS, CHEESES AND PICKLED VEGETABLES 7

SHRIMP COCKTAIL- JUMBO POACHED SHRIMP WITH A SPICY FRESH HORSERADISH SAUCE 5

SMOKED SALMONE CROSTINI-THIN SLICED CRISP ITALIAN BREAD TOPPED WITH CREAM CHEESE, SMOKED SALMON, CAPERS, AND DICED ONION DRIZZLED WITH OLIVE OIL 4

MOZZARELLA DI ERBA MARINATO- OLIVE OIL MARINATED FRESH MOZZARELLA, SMOKED MARCONA ALMONDS, AND OLIVES 6

AIOLI- KALAMATA OLIVE AND PARMESAN AIOLI WITH HOUSEMADE THIN BREAD STICKS 5

BARBABIETOLA- RED AND GOLD BEETS WITH PISTACHIO CRUSTED FRIED GOAT CHEESE, SPICY CRESS AND CITRUS SALSA 6

CARPACCIO DI MANZO-TRADITIONAL BEEF CARPACCIO WITH ARUGULA, CAPERS, AND PARMESAN 6

BRUSCHETTA- OYSTER MUSHROOMS, GOAT CHEESE, ROASTED PEPPERS AND WHITE TRUFFLE OIL 4

# FRITTO (FRIED)

CALAMARI- GOLDEN FRIED SQUID SERVED WITH A PEPPERONCINI PEPPER AIOLI 6

RAVIOLLI FRITTO- HOUSEMADE RAVIOLI BREADED AND FRIED WITH A ROASTED RED PEPPER CREAM 5

FROMAGGIO CAPRINO- FRIED GOAT CHEESE SERVED WITH A FRA DIAVOLO SAUCE 6

ARANCINI- “LITTLE ORANGES”- FRIED RISOTTO BALLS FILLED WITH MOZZARELLA CHEESE, PEAS, AND SHAVED PROSCIUTTO 4

VERDURA- PERONI BEER BATTERED CAULIFLOWER, ZUCCHINI, AND SWEET POTATO SERVED WITH A SPICY GINGER DIPPING SAUCE 5

PATATA FRITTO- FRIED YUKON POTATO FRIES WITH FRESH HERBS, GRATED PARMESAN AND WHITE TRUFFLE OIL 6

OSTRICA- PAN FRIED OYSTERS WITH A CAPER AND TARRAGON AIOLI 5

~ EXECUTIVE CHEF JOSHUA D. MOORE ~

# CALDO (HOT)

MEATBALL SLYDER- PETITE LAMB MEATBALL SANDWICHES WITH MELTED PROVOLONE, PEPPERS, ONIONS AND A GREEN PEPPERCORN DEMI GLACE 4

TENDERLOIN SLYDER- PRIME BEEF TENDERLOIN TOPPED WITH CRUMBLLED GORGONZOLA, CARAMELIZED ONION, HENRY BAINES SAUCE ON A BRIOCHE BUN 5

GAMBERO- JUMBO SKEWERED SHIMP WRAPPED WITH APPLEWOOD BACON AND FINISHED WITH A TOMATO MARMALADE 6

"SHRIMP AND GRITS"- ITALIAN TWIST ON A SOUTHERN FAVORITE 6

POLENTA ALLA FUNGHI- POLENTA TOPPED WITH WILD MUSHROOMS, CARAMELIZED ONIONS, FONTINA, AND MOZZARELLA 4

CAPPESANTE-SEARED SCALLOP OVER A SWEET PEA PUREE WITH CRISPY PROSCIUTTO AND WHITE TRUFFLE OIL 5

ROTOLLINI DI MELANZANE-EGGPLANT FILLED WITH RICOTTA CHEESE AND BAKED 4

VOLARE BALSAMIC WINGS- CHICKEN WINGS IN A GARLIC, SOY AND BALSAMIC GLAZE 6

# FLATBREAD PIZZA

MARGARITA- THIN SLICED TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL, FRESH MOZZARELLA AND GARLIC 9

SALSICCIA- SLICED SWEET ITALIAN SAUSAGE, VIDALIA ONIONS, VOLARE'S TOMATO SAUCE, PARMESAN, AND MOZZARELLA CHEESES 9

POLLO- GRILLED CHICKEN, APPLEWOOD BACON, RED ONIONS, BASIL PESTO, PARMESAN, AND PROVOLONE CHEESE 9

CARNE- FRESH HERBS, CRUSHED TOMATOES, SHAVED BEEF TENDERLOIN, PEPPERS, MOZZARELLA AND SMOKED GOUDA 9

GORGONZOLA- CRUMBLER GORGONZOLA, WALNUTS, POACHED PEARS, FRESH THYME AND MOZZARELLA CHEESE 9

QUATTRO FORMAGGI- PARMESAN, FONTINA, MOZZARELLA, TALEGGIO ON A SAUSAGE, FENNEL, AND TOMATO SAUCE 9

VOLARE- BASIL PESTO, TOMATOES, PARMESAN AND FETA CHEESE 9

MELANZANE- ROASTED ROMA TOMATOES, GRILLED EGGPLANT, ARTICHOKES, CRUMBLER GOAT CHEESE AND MOZZARELLA CHEESE 9

FUNGHI- WILD MUSHROOM, FONTINA CHEESE, SUNDRIED TOMATOES AND PARMESAN 9