

Volare

ITALIAN RISTORANTE

ANTIPASTO 7

Assorted cured meats, cheeses, pickled vegetables, grissini

GRILLED OCTOPUS 8

Garlic, lemon, aged balsamic, sea salt

CHEESE PLATE 7

Cheeses, local honey, marcona almonds

FRIED RAVIOLI 5

Certified Angus Beef®, peppers, parmesan, roasted red pepper aioli

SHRIMP COCKTAIL 6

Jumbo poached shrimp, spicy horseradish

FRIED GREEN TOMATOES 8

Jumbo lump crab, peppadew relish, roasted corn, saffron aioli

TENDERLOIN SLYDER 7

Certified Angus Beef® tenderloin, Henry Bain's bourbon sauce, gorgonzola, caramelized onion, brioche

VEAL MEATBALL 6

Eight-ounce veal meatball, marinara, Reggiano parmesan

PORK BELLY SLYDER 5

Al-S Glazed pork belly, pickled onion, cucumber, mayo, yeast roll

VOLARE BURGER 5

Certified Angus Beef®, grilled red onion, pancetta jam, smoked gouda, brioche

SHRIMP & GRITS 6

Italian spin on a southern favorite

FRIED CHICKEN SLYDER 5

Honey mustard panko chicken breast, prosciutto, pepperoncini aioli, yeast roll

GRILLED ITALIAN SAUSAGE 6

Rapini, garlic, onions, extra virgin olive oil, aged balsamic

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PIZZA PIES

All pies are 13 and are baked on a stone inside our Green Egg

MARGARITA

Roasted heirloom tomato, basil, extra virgin olive oil, fresh mozzarella, roasted garlic

POLLO

Grilled chicken, peppadew, red onion, brie, applewood bacon,
basil pesto

PEPPERONI

Diced pepperoni, banana peppers, provolone, parmesan,
vanilla bean bourbon BBQ sauce

GORGONZOLA

Poached pears, crumbled gorgonzola, walnuts, fresh thyme, gorgonzola

CAULIFLOWER

Roasted cauliflower, ricotta, basil, bourbon apple cider reduction, lemon

HAWAIIAN

Marinara, shaved prosciutto, crushed pineapple, basil, parmesan

CARBONARA

Pancetta, farm egg, potato, roasted garlic, extra virgin olive oil, scallions



EXECUTIVE CHEF JOSHUA D. MOORE

SOUS CHEF SETH CUNNINGHAM

* Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase the risk of food borne illness.