

Volare

201 E Grand Ave · +13124109900 · Updated: Jan 14, 2026

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SALUMI 4

Prosciutto di Parma

Speck

Salame

Soppressata

FORMAGGI 4

Grana Padano

Tomino al Tartufo

Pecorino Crotonese

Provolone

FRUTTA E VERDURA 4

Assorted Italian Olives

Roasted Peppers

Semi-Dried Tomatoes

Spreadable Beer

ANTIPASTI FREDDI 3

Bruschetta Italiana*

\$8.00

Grilled Italian bread, basil pesto, diced tomatoes, Frantoio E.V.O.O, shaved Parmesan

Carpaccio di Manzo

\$12.00

Sliced all natural beef filet, artichoke, arugula, shaved Pecorino, mustard aioli

Our Signature Insalata di Mare

\$19.00

Octopus, calamari, conch, shrimp, tossed in garlic, lemon, E.V.O.O., parsley

ANTIPASTI CALDI 6

Vongole al Forno	\$14.00
Littleneck clams baked in our pizza oven encrusted with homemade Italian breadcrumbs	
Salsiccia e Peperoni	\$14.00
Italian pork sausage and roasted peppers sautéed in our signature sauce, finished with garlic and oregano	
Grigliata Mista	\$18.00
Sea scallops, calamari, octopus and shrimp fire grilled, laced with aged balsamic and Frantoio E.V.O.O	
Fritto di Calamari	\$16.00
Our signature fried calamari	
Zuppetta di Cozze e 'Nduja	\$14.00
Mussels, 'nduja, garlic, E.V.O.O., white wine, Sardinian fregola	
Rotolini di Melanzane	\$12.00
Rolled eggplant stuffed with Ricotta cheese, baked and served with fresh basil, in a pomodoro sauce	

MINESTRE 2

Minestrone alla Toscana*	\$5.00
Zuppa dello Chef	

INSALATE 6

House Salad	\$5.00
Lettuce, artichoke, tomato, roasted peppers	
Pomodoro, Rapa Gialla e Prosciutto	\$9.00
Heirloom tomato, golden beets, Prosciutto di Parma, Bufala mozzarella, E.V.O.O. drizzled with cream of balsamic	
Insalata Cesare	\$7.00
Caesar salad Volare style topped with parmesan and white anchovies	
Caprese con Bufala Mozzarella	\$10.00
Insalata Volare	\$7.00
Chopped lettuce, artichoke, hearts of palm, tomato, radish, roasted peppers, carrots, cucumber, Provolone, aged red wine vinaigrette	
Warm Kale Salad*	\$8.00
Warm organic kale, toasted garbanzo, crispy prosciutto, pancetta, roasted cauliflower, shaved Grana Padano, red onion, white beans, citronette	

PRIMI PIATTI 11

Gnocchi alla Vodka	\$19.00
Homemade Ricotta dumplings in our famous vodka sauce	
Bavette alla Carbonara di Mare*	\$27.00
Bavette pasta sautéed with lobster, shrimp, crawfish, pasteurized egg, Pecorino cheese, and pepper, topped with black Tobiko	

Fettuccine alla Bolognese	\$19.00
Fettuccine pasta in a traditional Bolognese sauce	
Ravioli di Ricotta	\$18.00
Homemade Ravioli filled with hand dipped Ricotta in a pomodoro sauce	
Lasagna al Forno	\$19.00
Traditional lasagna Bolognese style	
Fusilloni al Ragù di Vitello	\$21.00
Fusilloni with ragù of veal, Porcini mushroom, peas, Pecorino, and a touch of cream	
Spaghetti Neri al Pesce	\$25.00
Black squid ink spaghetti tossed with sage, shrimp, lump crab, scallops, simmered in a creamy rosé sauce	
Malloreddus alla Sarda	\$21.00
Sardinian style semolina gnocchetti sautéed with ground sausage, mushroom and peas served in a tomato sauce and topped with shaved Pecorino sardo	
Rigatoni all' Arrabbiata	\$18.00
Spicy tomato sauce with pork pancetta and garlic	
Spaghetti al Pomodoro	\$19.00
Spaghetti with fresh tomato, basil, garlic, olive oil and white wine topped with fresh mozzarella	
Linguine Arselle e Bottarga*	\$22.00
Linguine sautéed with clams and lemon zest, served in a garlic and olive oil sauce and topped with Bottarga	

RISOTTI 3

Fattoria	\$21.00
Carnaroli rice, roast chicken breast, peas, and our signature four cheese sauce	
Ermes ai Vegetali	\$20.00
Red Sardinian wild rice served with mixed seasonal vegetables in a white wine sauce	
Di Mare	\$25.00
Carnaroli rice served with mussels, clams, shrimp, scallops and calamari served in a tomato sauce	

SECONDI PIATTI 10

Pesce Bianco e Gamberone	\$23.00
8oz Whitefish filet, prawns, paprika, capers, lemon sauce	
Salmone alla Griglia	\$24.00
Grilled Salmon filet over sautéed fresh spinach drizzled with E.V.O.O	
Pollo alla Parmigiana	\$20.00
Breaded chicken cutlet, pomodoro sauce, mozzarella, side of spaghetti	
Pollo alla Cacciatora	\$22.00
Semi-boneless free range chicken half Cacciatora style, over spaghetti	

Vitello al Limone	\$25.00
Veal medallions sautéed in lemon and white wine	
Vitello alla Parmigiana	\$28.00
Breaded veal cutlet, pomodoro sauce, mozzarella, side of spaghetti	
Tagliata di NY	\$37.00
Grilled 10oz Prime NY steak sliced, Ermes and Venere rice, sautéed mix mushrooms and fresh arugula with truffle dressing	
Filetto di Manzo	\$39.00
Prime 8 oz. filet mignon, rosemary, red wine sauce	
Veal Chop	\$45.00
14oz Grilled Veal chop	
Costoline d'Agnello	\$40.00
Grilled Colorado Lamb chops, Rosemary, red wine sauce	

CONTORNI 6

Polpette	\$5.00
Homemade meatballs	
Salsiccia	\$5.00
Homemade Italian sausage	
Petto di Pollo	\$5.00
Grilled chicken breast	
Gamberoni	AVAILABLE OPTIONS
	Jumbo Shrimp: \$4.00
	Jumbo Shrimp: \$2.00
Spinaci	\$5.00
Sautéed spinach	
Rapini	\$5.00
Broccoli rabe	

ANTIPASTI 4

Bruschetta Italiana*	\$8.00
Grilled Italian bread, basil pesto, diced tomatoes, Frantoio E.V.O.O; shaved Parmesan	
Grigliata Mista	\$14.00
Sea scallops, calamari, octopus and shrimp fire grilled laced with aged balsamic and E.V.O.O	
Piccolo Fritto di Calamari	\$8.00
Our signature crispy calamari, lemon, spicy tomato sauce or cocktail sauce	
Rotolini di Melanzane	\$10.00
Baked rolled eggplant stuffed with Ricotta cheese and fresh basil, served with pomodoro sauce	

ADD-ONS 4

Chicken	\$5.00
Salmon	\$6.00
Small Shrimp	\$2.00
Jumbo Shrimp	\$4.00

PANINI 3

Panino di Pollo	\$14.00
Grilled chicken breast, bacon, Portobello mushroom, Cheddar, mayonnaise served with Kennebec potato fries	
Barbeque Pork	\$14.00
Slow braised pulled pork shoulder, Emmental, sautéed onions, barbeque sauce, sweet potato fries	
Club Italiano	\$14.00
Garlic roasted turkey breast, crispy pancetta, Provolone, avocado. Garnished with a side of sliced tomatoes and romaine, Kennebec potato fries	

MINISTRONE 2

Minestrone alla Toscana	\$4.00
Traditional Tuscan vegetable soup	
Zuppa dello Chef	
Chef's seasonal soup selection	

RISOTTO 1

Fattoria	\$16.00
Acquerello rice, roasted chicken breast, peas, and our signature four cheese sauce	

APPETIZERS 9

Bruschetta	AVAILABLE OPTIONS
	Half Pan (25pc): \$35.00
	Full Pan (50pc): \$65.00
Seafood Salad	AVAILABLE OPTIONS
	Half Pan: \$75.00
	Full Pan: \$150.00
Sausage and Peppers	AVAILABLE OPTIONS
	Half Pan (25pc): \$30.00
	Full Pan (50pc): \$60.00

Arancini alla Siciliana (Riceballs)

AVAILABLE OPTIONS

Half Pan (25pc): \$38.00

Full Pan (50pc): \$75.00

Fried Calamari

AVAILABLE OPTIONS

Half Pan: \$50.00

Full Pan: \$100.00

Baked Clams

\$1.50

Antipasto Misto Platter

AVAILABLE OPTIONS

Half Pan: \$50.00

Full Pan: \$100.00

Rotolini di Melanzane (Eggplant)

AVAILABLE OPTIONS

Half Pan (25pc): \$50.00

Full Pan: \$100.00

Mini Meatballs

AVAILABLE OPTIONS

Half Pan (20pc): \$35.00

Full Pan (40pc): \$70.00

SALADS 6

House

AVAILABLE OPTIONS

Half Pan: \$25.00

Full Pan: \$50.00

Volare Chopped

AVAILABLE OPTIONS

Half Pan: \$33.00

Full Pan: \$65.00

Antipasto

AVAILABLE OPTIONS

Half Pan: \$60.00

Full Pan: \$120.00

Caprese

Caesar

AVAILABLE OPTIONS

Half Pan: \$35.00

Full Pan: \$70.00

Broccoli

AVAILABLE OPTIONS

Half Pan: \$28.00

Full Pan: \$55.00

SANDWICHES 3

Chicken

\$12.95

Grilled, Parmigiana or Milanese

Meatball

\$12.95

Sausage

\$12.95

HOMEMADE PASTAS ⁶

Meat Lasagna Bolognese

AVAILABLE OPTIONS

Half Pan: \$70.00

Full Pan: \$140.00

Vegetarian Stuffed Shells

AVAILABLE OPTIONS

Half Pan (25pc): \$45.00

Full Pan (50pc): \$90.00

Pappardelle Pomodoro and Ricotta

AVAILABLE OPTIONS

Half Pan: \$55.00

Full Pan: \$110.00

Ricotta Ravioli Pomodoro

AVAILABLE OPTIONS

Half Pan (25pc): \$50.00

Full Pan (50pc): \$110.00

Gnocchi alla Vodka

AVAILABLE OPTIONS

Half Pan: \$65.00

Full Pan: \$130.00

Spinach Fettucine alla Bolognese

AVAILABLE OPTIONS

Half Pan: \$50.00

Full Pan: \$100.00

IMPORTED PASTAS ⁶

Fusilloni al Ragu di Vetello

AVAILABLE OPTIONS

Half Pan: \$55.00

Full Pan: \$110.00

Penne ala Salmonata

AVAILABLE OPTIONS

Half Pan: \$75.00

Full Pan: \$150.00

Rigatoni all'Arrabbiata

AVAILABLE OPTIONS

Half Pan: \$45.00

Full Pan: \$90.00

Penne alla Vodka

AVAILABLE OPTIONS

Half Pan: \$60.00

Full Pan: \$120.00

Fettucine Alfredo

AVAILABLE OPTIONS

Half Pan: \$65.00

Full Pan: \$130.00

Spaghetti Marinara

AVAILABLE OPTIONS

Half Pan: \$45.00

Full Pan: \$90.00

ENTREES 8

Chicken 6oz

6oz Boneless Breast

AVAILABLE OPTIONS

Half Pan (10pc): \$75.00

Full Pan (20pc): \$150.00

Limone

AVAILABLE OPTIONS

Half Pan (10pc): \$75.00

Full Pan (20pc): \$150.00

Parmigiana

AVAILABLE OPTIONS

Half Pan (10pc): \$75.00

Full Pan (20pc): \$150.00

Marsala

AVAILABLE OPTIONS

Half Pan (10pc): \$75.00

Full Pan (20pc): \$150.00

Francese

AVAILABLE OPTIONS

Half Pan (10pc): \$75.00

Full Pan (20pc): \$150.00

Milanese

AVAILABLE OPTIONS

Half Pan (10pc): \$75.00

Full Pan (20pc): \$150.00

Cacciatore

Choice of Boneless or Bone In

AVAILABLE OPTIONS

Half Pan (10pc): \$75.00

Full Pan (20pc): \$150.00

Vesuvio

Choice of Boneless or Bone In

AVAILABLE OPTIONS

Half Pan (10pc): \$75.00

Full Pan (20pc): \$150.00

VEAL (SCALLOPINI CUT) 6

Limone

AVAILABLE OPTIONS

Half Pan (10pc): \$85.00

Full Pan (20pc): \$170.00

Parmigiana

AVAILABLE OPTIONS

Half Pan (10pc): \$85.00

Full Pan (20pc): \$170.00

Marsala

AVAILABLE OPTIONS

Half Pan (10pc): \$85.00

Full Pan (20pc): \$170.00

Francese

AVAILABLE OPTIONS

Half Pan (10pc): \$85.00

Full Pan (20pc): \$170.00

Milanese

AVAILABLE OPTIONS

Half Pan (10pc): \$85.00

Full Pan (20pc): \$170.00

Pizzaiola

AVAILABLE OPTIONS

Half Pan (10pc): \$85.00

Full Pan (20pc): \$170.00

FEATURED ITEMS ²

Grilled Salmon (5oz Portion)

\$9.00

Lamb Chops (Colorado Cut Each)

\$10.00

SIDES ⁶

Vesuvio Style Potatoes

AVAILABLE OPTIONS

Half Pan: \$38.00

Full Pan: \$76.00

Roasted Potatoes

AVAILABLE OPTIONS

Half Pan: \$38.00

Full Pan: \$76.00

Broccoli

AVAILABLE OPTIONS

Half Pan: \$38.00

Full Pan: \$76.00

Sausage Side

AVAILABLE OPTIONS

Half Pan (25pc): \$35.00

Full Pan (50pc): \$70.00

Garlic Bread

AVAILABLE OPTIONS

Half Pan (25pc): \$20.00

Full Pan (50pc): \$40.00

Pizza Bread

AVAILABLE OPTIONS

Half Pan (25pc): \$25.00

Full Pan (50pc): \$50.00

HOMEMADE DESSERTS ⁵

Cannoli

\$2.00

Cheese Cake Whole

\$60.00

Dark Chocolate Cake Whole

\$60.00

Tiramisu

AVAILABLE OPTIONS

\$50.00

\$100.00

Homemade Cookies

\$6.00
