

# TAGLIERE MISTO

5 ea

Salumi

Prosciutto di Parma, Salame, Speck, Mortadella Duck Prosciutto or Sopressata

5 ea

Formaggi

Grana Padano, Tomino al Tartufo, Pecorino Crotonese, Sottocenere , Podda Classico or Provolone

3 ea

Frutta e Verduri

Assorted Italian Olives, Roasted Peppers, Sun-dried Tomatoes, or Orange Blossom Honey

## ANTIPASTI FREDDI

8

Bruschetta Italiana

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

12

Carpaccio di Manzo

Shaved natural beef filet, artichokes, arugula, shaved Pecorino, mustard aioli

19

Our Signature Insalata di Mare

Octopus, calamari, conch, & shrimp with garlic, lemon, E.V.O.O., parsley

## ANTIPASTI CALDI

14

Salsiccia e Peperoni

Italian pork sausage, roasted peppers sautéed in our signature sauce & finished with garlic & oregano

18

Grigliata Mista

Scallops, calamari, octopus & shrimp fire grilled laced with aged balsamic & Frontoio E.V.O.O.

16

### Fritto di Calamari

Our signature fried calamari

14

### Vongole al Forno

Littleneck clams baked in our pizza oven finished with house made Italian bread crumbs

14

### Zuppetta di Cozze e 'Nduja

Mussels, 'nduja, garlic, olive oil, white wine, Sardinian fregola

12

### Rotolini di Melanzane

Thinly sliced eggplant rolled with Ricotta cheese baked with fresh basil & Pomodoro sauce

## MINESTRE

5

### Minestrone alla Toscana

Our traditional Minestrone soup made in-house daily

MP

### Zuppa della Chef

.

## INSALATE

9

### Pomodoro, Rapa Gialla e Prosciutto

Heirloom tomato, golden beets, Prosciutto di Parma, Bufala mozzarella, E.V.O.O., & balsamic cream

10

### Caprese con Bufala Mozzarella

.

7

### Insalata Cesare

Caesar salad Volare style topped with Parmesan & white anchovy

7

### Insalata Volare

Chopped lettuce, artichoke, hearts of palm, tomato, radish, roasted peppers, carrots, cucumber, & Provolone tossed in aged red wine vinaigrette

5

### House Salad

Lettuce, artichoke, tomato, roasted peppers

8

### Warm Kale Salad

Warm organic kale, toasted garbanzo, crispy Prosciutto, Pancetta, roast cauliflower, shaved Grana padano, red onion, white beans, tossed in a citronette

## SALAD ENHANCEMENTS

add chicken 5 - add flat iron steak 8 - add salmon 6 - add small shrimp 2.50 ea - add jumbo shrimp 4.00

ea

## PRIMI PIATTI

Pasta & Risotti are available as half orders. Please allow extra time for whole wheat & gluten free dishes

27

### Bavette alla Carbonara di Mare

Bavette pasta sautéed with lobster, shrimp, crawfish & pasteurized egg sprinkled with Pecorino cheese, fresh ground pepper, & black Tobiko

19

### Fettuccine alla Bolognese

Fettuccine pasta in a traditional Bolognese sauce

19

### Spaghetti al Pomodoro

Spaghetti with fresh tomato sauce topped with fresh mozzarella

19

### Lasagna al Forno

Traditional lasagna Bolognese style

25

## Spaghetti Neri al Pesce

Black spaghetti tossed with sage, shrimp, lump crab, scallops, simmered in a creamy rosé sauce

21

## Malloreddus alla Sarda

Sardinian semolina pasta, sautéed with ground sausage, mushrooms & peas served in a tomato sauce & topped with shaved pecorino sardo

18

## Rigatoni all' Arrabbiata

Spicy tomato sauce with pork Pancetta & garlic

21

## Fusilloni al Ragu di Vitello

Fusilloni with Ragu of veal, porcini mushrooms, peas, pecorino & a touch of cream

22

## Linguine Arselle e Bottarga

Linguine sautéed with clams & lemon zest, served in a garlic & olive oil sauce & topped with Bottarga

19

## Gnocchi alla Vodka

Ricotta dumplings in vodka sauce

18

## Ravioli di Ricotta

Ravioli filled with hand dipped Ricotta, Pomodoro sauce

# RISOTTI

Pasta & Risotti are available as half orders. Please allow extra time for whole wheat & gluten free dishes

21

## Fattoria

Roasted chicken breast, peas, & a four cheese sauce

20

## Ermes Ai Vegetali

Imported Sardinian wild red rice sautéed with seasonal vegetables in a white wine sauce

25

## Di Mare

Organic Carnaroli rice served with mussels, clams, shrimp, scallops, & calamari served in a fresh tomato sauce

# SECONDI PIATTI

All entrees accompanied by Chef's seasonal garnish of the day

23

## Pesce Bianco e Gamberone

8oz Whitefish filet, prawns, paprika, capers, lemon sauce

24

## Salmone alla Griglia

Grilled salmon filet over sautéed baby spinach drizzled with E.V.O.O.

20

## Pollo alla Parmigiana

Breaded chicken cutlet, tomato sauce, mozzarella, side of spaghetti

37

## Tagliata di NY

Prime 10oz NY strip grilled & sliced, Ermes & Verene rice, assorted mushrooms, & fresh arugula with truffle dressing

22

## Pollo alla Cacciatora

Half semi-boneless free range chicken, Cacciatora style, over spaghetti

25

## Vitello al Limone

Veal medallions sautéed in lemon and white wine

28

## Vitello alla Parmigiana

Breaded veal cutlet, tomato sauce, mozzarella, side of spaghetti

39

## Filetto di Manzo

Prime 10oz. filet mignon, rosemary, red wine sauce  
45

Veal Chop

14oz Grilled Veal chop  
40

Costoline d'Agnello

Grilled Colorado Lamb chops, rosemary red wine sauce

## CONTORNI

5 ea

Polpette

Homemade meatballs in our tomato sauce

Salsicia

Homemade Italian sausage in our tomato sauce

Petto di Pollo

Grilled chicken breast

Gamberoni

Jumbo Shrimp 4.00 ea / Small Shrimp 2.50 ea

Spinaci

Baby spinach sautéed with garlic

Rapini

Broccoli rabe



Please inform your server of any food allergies prior to ordering. Menu subject to change without notice. The Illinois Department of Public Health advises that eating raw or under cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under 4, pregnant women & other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.