



Volare

Italian Dining & Bistro

Christmas Menu 2018



www.volarewales.co.uk

Volare

Italian Dining & Bistro

Christmas menu 2018

LUNCH TWO COURSES 15.95
THREE COURSES 18.95

STARTER:

- ZUPPA
Home made soup of the day
- CAPRESE
Soft, fresh Italian cheese served with cherry tomato, oregano and fresh basil
- PEPATA DI COZZE
Sautéed mussels in garlic, chilli and fresh tomato
- POLPETTE
Home made meatballs in our special sauce
- COCKTAIL DI GAMBERETTI
Fresh baby prawns on a bed of salad dressed in aurora sauce
- BIANCHIETTI FRITTI
Deep fried crispy whitebait served with home made tartare sauce

MAIN:

- TACCHINO
Traditional roasted turkey with stuffing
- LASAGNA
Home made baked traditional layers of pasta filled with bolognese sauce, mozzarella and fresh basil
- BOLOGNESE
Slow braised minced beef and pork in a red wine and aromatic tomato sauce
- CARBONARA
Creamy sauce with fresh egg yolk sautéed pancetta and black pepper
- GNOCCHI SORRENTINA
Baked home made potato gnocchi in a succulent tomato sauce topped with melted mozzarella cheeses
- SEA BASS ALLA VANEZIANA
Grilled fillet of sea bass on a bed of crispy salad
- POLLO PIPPONE
Chicken breast topped with mixed vegetables in a creamy cheese sauce.

All the main dishes except pasta and risotto the are served with potatoes and veg.

name

email address

contact number

date of booking

no. in party

DESSERT:

- TIRAMISU
- PROFITEROLES
- PANNACOTTA

Volare

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Christmas menu 2018

DINNER TWO COURSES 24.95
THREE COURSES 26.95

STARTER:

- ZUPPA
Home made soup of the day
- BURRATA PUGLIESE
Soft fresh Italian cheese served with cherry tomato, oregano and fresh basil.
- GAMBERONI VOLARE
King prawns cooked in white wine, garlic and parsley
- COCKTAIL DI GAMBERETTI
Fresh baby prawns on a bed of salad dressed in aurora sauce
- POLPETTONE DI CARNE
Home made meatball filled with mozzarella wrapped with parma ham served in fresh tomato sauce
- FUNGHI PRIMAVERA
Gratinated stuffed mushrooms with seasoned sautéed vegetables and mozzarella
- ANTIPASTO CALABRESE
Spianata calabrese, parma ham, bocconcini mozzarella Bresaola, served with toasted bread and olives

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MAIN:

- LASAGNA
Home made baked traditional layers of pasta filled with bolognese sauce, mozzarella and fresh basil
- BOLOGNESE
Slow braised minced beef and pork in a red wine and aromatic tomato sauce
- MARINARA
Vermicelli Pasta toasted in garlic, fresh mixed sea food, white wine and a touch of tomato sauce
- RISOTTO VEGETALI
Carnaroli rice cooked with courgette, peas and Parmesan cheese.
- 100Z BISTECCA (+£2.00 supplement apply)
Sirloin steak served with peppercorn sauce
- POLLO VOLARE
Breast of chicken filled with soft cheese and spicy N'Duja
- INVOLTINO DI PESCE (+£1 supplement apply)
Rolled fillet of fresh sea bass filled with fresh salmon and prawns
- GNOCCHI SORRENTINA
Baked home made potato gnocchi in a succulent tomato sauce topped with melted mozzarella cheeses
- TACCHINO
Freshly roasted turkey accompanied by chipolatas wrapped in bacon, stuffing and fresh vegetables of the day

All the main dishes except pasta and risotto are served

DESSERT:

- TIRAMISU
- PROFITEROLES
- PANNACOTTA
- BROWNIE

A La Carte Menu



STARTER

POLPETTONE DI CARNE

Home made meatball filled with mozzarella wrapped with parma ham served in fresh tomato sauce
£7.95

CAPRESE

Soft, fresh Italian cheese served with cherry tomato, oregano and fresh basil
£7.50

ANTIPASTO CALABRESE

Spianata calabrese, parma ham, bocconcini mozzarella Bresaola, Pecorino cheese, served with toasted bread and olives
Single Portion £8.50 / To Share £17.00

FUNGHI PRIMAVERA

Gratinated stuffed mushrooms with seasoned sautéed vegetables and mozzarella
£6.95

BRUSCHETTE VOLARE

Mix of toasted ciabatta bread with spicy N'duja, chopped seasoned tomato, anchovies and melted cheese
£7.50

COCKTAIL DI GAMBERETTI

Fresh baby prawns on a bed of salad dressed in aurora sauce
£7.95

VOLARE FISH BOARD

Trio of fried calamari, king prawns and white bait served with home made tartar sauce.
Single Portion £8.95 / To Share £17.90

MAIN

PASTA

LASAGNA

Home made baked traditional layers of pasta filled with bolognese sauce, mozzarella and fresh basil
£10.95

BOLOGNESE

Slow braised minced beef and pork in a red wine and aromatic tomato sauce
£10.50

CARBONARA

Creamy sauce with fresh egg yolk sautéed pancetta and black pepper
£10.50

MARINARA

Vermicelli Pasta toasted in garlic, fresh mixed sea food, white wine and a touch of tomato sauce
£12.50

CANNELLONI VEGETARIANI

Tubes of pasta filled with ricotta cheese and spinach in a creamy white sauce
£10.50

PENNE POLPETTE

Pasta tubes with meatballs in a fresh tomato sauce
£10.50

A La Carte Menu



RISOTTO

RISOTTO AI VEGETALI

Carnaroli rice sauteed with courgette, peas and Parmesan cheese

£11.95

RISOTTO ALLA ERNESTO

Carnaroli rice cooked with fresh Italian sausage and spicy calabrese n'duja

£11.50



MEAT

POLLO VOLARE

Breast of chicken filled with soft cheese and spicy N'Duja

£14.95

VITELLO GORGONZOLA

Pan fried escalope of veal with blue cheese

£16.95



PIZZA

Create your own, ask server for details.

(please be aware that pizzas can take up to 30 minutes to prepare during busy times)

FISH

SALMONE

Baked fillet of fresh salmon served on a bed of soft rocket pesto sauce

£17.95

INVOLTINO DI PESCE

Rolled fillet of fresh sea bass with fresh salmon and prawns

£17.95



GRILL

CHOOSE ONE OF OUR DELICIOUS SAUCES TO ACCOMPANY YOUR MEAL.

- Volare (Spicy N'Duja creamy sauce)
- Pepe Nero (Peppercorn, French mustard and brandy)
- Gorgonzola (Gorgonzola cheese)
- Funghi (Wild mushroom sauce, white wine and parsley)

8OZ FILLET STEAK

£22.95

10OZ SIRLON STEAK

£20.95

10OZ RIB EYE STEAK

£20.95

CHICKEN BREAST

£13.95

WELSH LAMB CUTLETS

£18.95

EXTRAS

MARINATED OLIVES

£2.95

HOME MADE CHIPS

£2.95

FRESH BREAD

£3

VERDURE GRIGLATE

£4.95

GARLIC BREAD

£2.95

CHEESE GARLIC BREAD

£3.25

GARLIC MUSHROOMS

£3.50

PATATE BURRO

£3.50

INSALATA TRICOLORE

£3.65



ALL MAINS (EXCEPT RISOTTO AND PASTA) ARE SERVED WITH POTATOES AND VEGETABLES