

VOLARIO'S

Brick Oven Pizzas

10 inch and 16 inch

Quattro Formaggio: Mozzarella, fontina, stracchino, parmigianino, marjoram :: 11 : 17

Margarita: Fresh mozzarella, fresh basil, tomatoes :: 11 : 17

Vesuvio: Capicola, prosciutto, shallots, peppers :: 13 : 20

Diavolo: Cured pepperoni, arrabiata, mozzerala :: 12 : 18

Starters

Bruschetta: House made pork sausage, mozzarella cheese :: 9

Burrata Cheese Caprese: Pesto, blistered tomatoes, grilled bread :: 16

Meatballs: Pork and veal meatballs, arrabiata, polenta, parmigian :: 12

Cheese and Salumi Plate: Daily selection with house pickled vegetables :: 15

Salads

Arugula Salad: Prosciutto, fig, sumac vinaigrette, pecorino cheese :: 10

Green Salad: Tuscan greens, pumpkin seeds, toasted black pepper vinaigrette :: 9

Beet Salad: Carrot jam, black pepper ricotta, frisee lettuce :: 11



Pastas

Lasagna: Wagyu beef, bechamel, ricotta cheese, san marzano tomato, handmade pasta :: 15

Vongole: Linguini, manilla clams, garlic, olive oil, parsley, pepper flake, linguini :: 16

Gnocchi: Lamb, oven roasted peppers, pecorino romano :: 24

Pappardelle: Mushrooms, pine nuts, barolo butter :: 17

Spaghetti: 12 oz meatball, mozzarella, san marzano tomato, parmigian :: 15

Salsiccia: Rigatoni, spicy sausage, san marzano tomato, rigatoni :: 17

Entrees

Pesce: Colorado catch of the day, wild mushroom risoto, sauteed spinach, citrus sauce :: 32

Chicken Picatta: Pan seared chicken breast, roasted potatoes, sauteed spinach :: 24

Bistecca: Flatiron steak, cauliflower, roasted potato, rosemary crema :: 29

Breast of Muscovy Duck: Creamy polenta, golden raisin plum sauce, fennel citrus salad :: 30

Sides

Brussels Sprouts: Sautéed sprout leaves, sweet goat horn peppers :: 8

Polenta: Caramelized onion, parmigian :: 6

Roasted Fingerling Potatoes: Rosemary, pecorino olive oil :: 6

Side Salad: Mixed greens, tomatoes, cucumber, croutons :: 6

Sauteed Spinach: Olive oil, lemon juice, pepper flake :: 6