



VOLARIO'S

WINTER PARK, COLORADO

SALAD

FENNEL & ARUGULA (GF, V, CONTAINS NUTS) | \$14

*Arugula & Fennel, Toasted Pine Nuts, Shaved Pecorino
Lemon-Thyme Vinaigrette*

CAPRESE (GF, V, CONTAINS NUTS) | \$15

*Garlic, Fresh Herbs, Balsamic, Buffalo Mozzarella Ball
Basil Pesto, Micro basil*

VOLARIO'S CAESAR | \$14

*Butter Lettuce, Red & Green Romaine, Caesar Dressing
Parmigiano, Toasted Garlic Breadcrumbs*

PIZZA

72-HOUR FERMENTED HOUSE-MADE PIZZA DOUGH

MARGHERITA (V) | \$16

Torn Basil, Fresh Mozzarella

TANGY ITALIAN | \$18

*Garlic Oil, Fresh Mozzarella, Goat Cheese, Calabrese
Pickled Red Onions, Calabrian Honey*

PIZZA DI CARNE | \$19

Pepperoni, Mozzarella

SAUSAGE & BROCCOLI | \$19

*Whipped Ricotta, Torn Basil, Italian Sausage
Charred Broccolini*

Gluten-Free Crust Available

WAGYU MEATBALL SUBS \$18

NEW YORK

Pomodoro, Provolone Cheese, Fresh Basil

CHICAGO

Pomodoro, Provolone Cheese, Giardiniera

VOLARIO'S

Pomodoro, Provolone Cheese, Sliced Red Onions, Pepperoncini Peppers

ITALIAN SUB \$15

SERVED COLD

Cured Imported Italian Meats, Provolone Cheese, Pepperoncini Slaw

WAGYU BURGERS

HAMBURGER | \$15

Tomato, Lettuce, Onion

CLASSIC AMERICAN CHEESEBURGER | \$16

American Cheese, Tomato, Lettuce, Onion

ITALIAN | \$17

Mozzarella Cheese, Marinara Sauce, Lemon-Garlic Aioli

BISTRO BURGER | \$19

American Cheese, Crisp Bacon, Lettuce Tomato, Onion, Pickles

FRENCH FRIES

SINGLE | \$5

DOUBLE | \$10

GF= Gluten-Free Item | V=Vegetarian Item | Vg=Vegan Item

**These items may be served raw or undercooked, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*



VOLARIO'S

WINTER PARK, COLORADO

COCKTAILS \$15

NEGRONI

Gin, Sweet Vermouth, Campari

VENETIAN SPRITZ

Cappelletti, Prosecco, Orange

SPICY CUCUMBER GIMLET

Vodka, Basil, Cucumber, Lime

BOULEVARDIER

Rye, Campari, Sweet Vermouth

ITALIAN FALL

Wheatley Vodka, Orange Juice, Lemon Juice
Honey, Prosecco

LIMONCELLO MARGARITA

Tequila, Lime, House-Made Limoncello

AMARETTO SOUR

Disaronno, Lemon, Cherry

BUFFALO TRACE OLD FASHIONED

Bourbon, Bitters, Demarara

ESPRESSO MARTINI

Vodka, Luxardo Espresso, Cold Brew

BEE'S KNEES

Gin, Lemon, Honey

GOLD RUSH

Bourbon, Lemon, Honey

ZERO-PROOF

SOFT DRINKS | \$3

Coke, Diet Coke, Sprite, Dr. Pepper, Fanta Orange, Ginger Ale, Lemonade

ACQUA PANNA | \$7

NEAPOLITAN SPRITZ | \$8

Citrus Aperitif, Bitter Herbs, Honey

GRAPEFRUIT SPRITZ | \$6

Delicate, Citrusy, Delicious

SAN PELLEGRINO | \$7

RASPBERRY SPRITZ | \$6

Tart, Fruity, Refreshing

DRAFT BEER \$6

PERONI | PILSNER

Vigevano, Italy | 4.7%

HIDEAWAY PARK BREWERY | WEST COAST IPA

Winter Park, CO | 7.2%

DENVER BEER CO. | GOLD LAGER

Denver, CO | 5.0%

BOTTLES/CANS BEER \$7

HEINEKEN | LAGER 5%

COORS BANQUET | LAGER 5%

HIGH NOON | HARD SELTZER 4.5%

OSKAR BLUES 'HAZY BLUES' | JUICY IPA 7%

HIDEAWAY SHORT HAUL | AMERICAN STOUT 5.3%

ATHLETIC FREE WAVE | NA HAZY IPA

REDS BY THE GLASS

CANTINE PROVERO, BARBERA D'ASTI, ITALY | \$13/52

CASTELLO DI QUERCETO, SUPER TUSCAN, ITALY | \$14/56

SAN VINCENTE CHIANTI RISERVA, CHIANTI, ITALY | \$14/56

AMMUNITION, PINOT NOIR, SONOMA COUNTY, CALIFORNIA | \$15/60

REQUIEM, CABERNET SAUVIGNON, COLUMBIA VALLEY, USA | \$15/60

WHITES & ROSÉS BY THE GLASS

JEAN-CHARLES GIRARD-MADOUX 'APRÈS' ROSÉ, FRANCE | \$10/40

SCAIA, GARGANEGA E CHARDONNAY, ITALY | \$12/48

CA' DEL SARTO, PINOT GRIGIO, FRIULI GRAVE, ITALY | \$14/56

SONOMA CUTRER, CHARDONNAY, SONOMA COAST, USA | \$18/72

DIEL, RIESLING, NAHE, GERMANY | \$20/80

COTE DES EMBOUFFANTS, SANCERRE, FRANCE | \$24/96

BUBBLES BY THE GLASS

ZARDETTO, PROSECCO BRUT, VENETO, ITALY | \$14/54